

	UN RATIONS STANDARD	DATE: 30/10/2011
	BEEF PATTIES FROZEN	ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

BEEF PATTIES FROZEN

2. DESCRIPTION



Whole medium ground meat to which binders and edible fat have been added. Each patty between 110 g- 120 g and must be layer packed, bulk pack shall not exceed 24 units. Product must be packed and deep frozen(internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Ground beef's lean meat	>65%
Edible fat	<20%
Cereal binders	< 15%

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Escherichia coli</i> 0157:H7/NM	Absent in 65 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10^2 cfu/g., M= 10^3 cfu/g.
Total coliforms	n=5, c=3, m= 5×10^3 cfu/g., M= 10^4 cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	$\leq -18^\circ\text{C}$
Odour or flavour	Free of foreign odours.
Colour	Red with fat inclusions. Overall bright appearance
Foreign matter	Free from any visible foreign matter
Other physical criteria	Free from ice glaze.

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PARAMETER	LIMITS
	Free from signs of thawing and refreezing

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	250 Kcal
Proteins	25.9 g
Carbohydrates	0 g
Fats	15.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged food grade polyethylene heat sealed or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging Net weight	Up to 3 kg.
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"