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	PORK HAM CANNED	ED Nº: 01
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1. PRODUCT NAME

PORK HAM CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Thigh of the hind leg of pig that has been cured and heat treated after removing the skin and fat, bones, detached cartilages, tendons and ligaments. Curing process has been done by injecting in brine. Product must be hermetically sealed in cans be canned.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Lean Ham	80%-85%
Salt	< 3%
Sodium or potassium nitrite	200 mg/kg total nitrite expressed as sodium nitrite
Potable water	

3.2. OTHER PERMITTED INGREDIENTS


INGREDIENT
Sugars
Spices
Food grade gelatine
Other permitted additives: See Codex General Standard for Food Additives (GSFA) Database)

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella</i> spp	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
<i>Escherichia coli</i> (0157:H7/NM)	Absent in 25 g.
<i>Clostridium botulinum</i>	Absent in 25 g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Nitrites and nitrates (expressed as sodium nitrite)	200 mg/kg
Meat Protein	≥ 18% / 17,5% (if gelatin added)
Meat Protein (fat free)	≥ 16,5% / 16% (if gelatin added)

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	Ambient
Texture	Firm.
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Pinkish, not pale.
Foreign matter	Free from any foreign material.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	120 Kcal
Proteins	18.4 g
Carbohydrates	0 g
Fats	5.1 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Secondary packaging	
Primary packaging Net weight	Up to 5 Kg
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-04: "UN Certification"