

	UN RATIONS STANDARD	DATE: 30/11/2013
	PORK FRANKFURTERS FROZEN	ED №: 02
	CODE: UNSTD-COM 1213	Page: 1 of 3

1. PRODUCT NAME

PORK FRANKFURTERS FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Product made with lean comminuted pork meat to which binders and spices have been added, cased in natural tripe or collagen, cured and slightly smoked. Each sausage must be a maximum of 16-20 cm length approximately and 80-90 g weight.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT	PERCENTAGE
Lean pork meat	>80%
Carbohydrate binders (Flour or starch from grain or potato)	
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)	≤ 3.5%
Salt	< 3%
Potable water	
Sugars	
Spices	

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For 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>E. coli</i> 0157:H7	Absent in 65 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g, M=10 ³ cfu/g
Total coliforms	n=5, c=1, m= 10 ² cfu/g., M=10 ³ cfu/g.

5. CHEMICAL CRITERIA

	UN RATIONS STANDARD	DATE: 30/11/2013
	PORK FRANKFURTERS FROZEN	ED Nº: 02
	CODE: UNSTD-COM 1213	Page: 2 of 3

QUALITY PARAMETER	MAXIMUM LIMITS
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Protein ≥ 13%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm.
Odour or flavour	Slightly smoked
Colour	From golden yellow to reddish. Overall bright appearance.
Foreign matter	Free from any foreign material including metal.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	320 Kcal
Proteins	14.3 g
Carbohydrates	2.6 g
Fats	29.2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene 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 5 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"

	UN RATIONS STANDARD	DATE: 30/11/2013
	PORK FRANKFURTERS FROZEN	ED Nº: 02
	CODE: UNSTD-COM 1213	Page: 3 of 3

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"