

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2013
	<b>PORK BACON BACK SLICED FROZEN</b>	ED №: 02
	<b>CODE: UNSTD-COM 1208</b>	Page: 1 of 2

## 1. PRODUCT NAME

PORK BACON BACK SLICED FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Sliced cured and salted bacon cut of meat coming from the loin, in the middle part of the pig back. Product is cured through a process of either injecting with or soaking in brine or using plain salt. Piece sizes must be a maximum of 25 cm long and 5 - 8 cm wide. Slices should not exceed 2 mm thick.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Bacon
Potable water
Sodium nitrite and nitrate (for maximum permitted limits: See Codex General Standard for Food Additives (GSFA) Database)
Salt

### 3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT
For other permitted additives: See Codex General Standard for Food Additives (GSFA) Database

## 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g
<i>Escherichia coli</i> O157:H7/NM	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= $10^2$ cfu/g, M= $5 \times 10^2$ cfu/g
Total coliforms	n=5, c=3, m= $5 \times 10^3$ cfu/g, M= $10^4$ cfu/g

## 5. CHEMICAL CRITERIA

QUALITY PARAMETER	MAXIMUM LIMITS
Total nitrites and nitrates	125 ppm
Fat content	≤20%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Temperature	≤ - 18°C
Texture	Greasy and moist.
Odour or flavour	Free of foreign odours
Colour	Dark red or brown almost free of white veins.
Foreign matter	Free of any visible foreign matter.
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	173 Kcal
Proteins	12.6 g
Carbohydrates	0 g
Fats	16.0 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"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"