

	UN RATIONS STANDARD	DATE: 30/10/2011
	MUTTON FROZEN SIX WAY CUTS	ED Nº: 01
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1. PRODUCT NAME

MUTTON FROZEN SIX WAY CUTS

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Whole mutton (female or castrated male ovine having more than one permanent incisor teeth). Six way cut. Head, diaphragm, channel fat, kidney and liver removed. Tenderloin retained. Neck string on. Fat trimmed 6 mm – 9 mm. Each cut individually sealed vacuum sealed and weight calibrated.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Mutton

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
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Salmonella spp Absent in 25 g.

Listeria monocytogenes Absent in 25 g.

Hygiene Parameters	MAXIMUM LIMITS
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Total coliforms $n=5, c=3, m=5 \times 10^3 \text{ cfu/g.}, M=10^4 \text{ cfu/g.}$

Staphylococcus aureus $n=5, c=1, m=10^2 \text{ cfu/g.}, M=10^3 \text{ cfu/g.}$


5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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N/A

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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PARAMETER	LIMITS
Temperature	≤ -18°C
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours and flavours
Colour	Overall bright appearance.
Foreign matter	Free from any foreign material.
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	137.8 Kcal
Proteins	19.2 g
Carbohydrates	0.4 g
Fats	6.6 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	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	18 Kg to 28Kg.
Warranty at delivery location	4 months

9. LABELLING

See 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"