

|                                                                                   |                             |                  |
|-----------------------------------------------------------------------------------|-----------------------------|------------------|
|  | <b>UN RATIONS STANDARD</b>  | DATE: 30/11/2013 |
|                                                                                   | <b>BEEF ROUND FROZEN</b>    | ED Nº: 02        |
|                                                                                   | <b>CODE: UNSTD-COM 1115</b> | Page: 1 of 2     |

## 1. PRODUCT NAME

BEEF ROUND FROZEN

## PRODUCT RISK

|     |        |      |
|-----|--------|------|
| LOW | MEDIUM | HIGH |
|-----|--------|------|

## 2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved) meat cut prepared from the outside by following the natural seam between the outside flat *M. gluteobiceps* and the eye round. *M. semitendinosus* separating the two muscles. Fat thickness 3mm maximum individually packed. Product must be vacuum 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

Beef's Round

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella spp*

Absent in 25 g.

*Escherichia coli* O157:H7/NM

Absent in 65 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=2, m= 10<sup>2</sup> cfu/g., M=10<sup>3</sup> cfu/g.

Total coliforms

n=5, c=3, m= 5x10<sup>3</sup> cfu/g., M=10<sup>4</sup> cfu/g.

## 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Temperature

≤ -18°C

Odour or flavour

Free of foreign odours.

Colour

Red. Overall bright appearance

Foreign matter

Free from any visible foreign matter

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing

|                                                                                   |                             |                         |
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## 7. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRIENTS     | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy        | 195 Kcal                    |
| Proteins      | 20.56 g                     |
| Carbohydrates | 0 g                         |
| Fats          | 11.9 g                      |

## 8. PACKAGING

| PARAMETER                     | LIMITS                                                                                                                                                                                                                  |
|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Primary packaging             | Vacuum 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 8 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"