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	PORK BACON BACK WHOLE SMOKED FROZEN	ED Nº: 02
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1. PRODUCT NAME

PORK BACON BACK WHOLE SMOKED FROZEN

-PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Piece of cured and smoked 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 size must be a maximum of 25 cm long and 5 - 8 cm wide.

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> (0157:H7/NM)	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 10^2 cfu/g, M= 5×10^2 cfu/g
Total coliforms	n=5, c=3, m= 5×10^3 cfu/g, M= 10^4 cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Total nitrites and nitrates	125 ppm
Fat content	≤ 40%

6. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm.
Odour or flavour	Smoke.
Colour	Dark red or brown with white veins.
Foreign matter	Free from 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	164.0 Cal
Proteins	27.85 g
Carbohydrates	0 g
Fats	5.0 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"