	<b>UN RATIONS STANDARD</b>	<b>DATE:</b> 30/11/2013
	<b>PORK NECK WHOLE FROZEN</b>	<b>ED Nº:</b> 02
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## 1. PRODUCT NAME

PORK NECK WHOLE FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Whole neck of hog, barrow or gilt with 50%-55% lean meat, vacuum packed and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing). Individually wrapped. Cut prepared from upper half shoulder, thoracic, cervical vertebrae and the lower half shoulder. All skin is removed.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Pork Neck

### 3.2. OTHER PERMITTED INGREDIENTS

None

## 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.


Hygiene Parameters	MAXIMUM LIMITS
Total plate count	< 10 <sup>4</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
pH	6 (±0.2)

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	They shall be of good conformation. The flesh shall be firm and dry.
Odour or flavour	Free for foreign odours.

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PARAMETER	LIMITS
Colour	Pinkish (not pale) to red. Overall bright appearance Free of freezer burnt.
Foreign matter	Free of obtrusive bloodstains Free from any visible foreign matter or blood clots or bone dust.
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	237 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	18 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged food grade polyethylene heat sealed or equivalent packing material that maintains product's 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"