

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>BEEF SAUSAGES FROZEN</b>	ED Nº: 01
	<b>CODE: UNSTD-COM1118</b>	Page: 1 of 2

## 1. PRODUCT NAME

BEEF SAUSAGES FROZEN

## PRODUCT RISK

LOW MEDIUM **HIGH**

## 2. DESCRIPTION



Meat product made of comminuted edible beef meat and edible fat(**no pork ingredients are permitted**), seasoned with spices, and cased in synthetic tripe. Each sausage must be from 65 to 75 g each +/- 5% weight variation. 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(recipe product)

INGREDIENT	PERCENTAGE	
Beef meat	≥ 80%	≥ 75%
Edible fat		≤ 25%
Carbohydrate binders (Flour or starch from grain or potato)	<5%	
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3%	
Sodium or potassium nitrite	200 mg/kg total nitrite expressed as sodium nitrite	
Potable water		
Sugars		
Spices		

### 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</i> spp	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 <sup>1</sup> cfu/g.,M=5x10 <sup>2</sup> cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 <sup>2</sup> cfu/g.,M=10 <sup>3</sup> cfu/g.

## 5. CHEMICAL CRITERIA

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QUALITY PARAMETER	LIMITS
Protein	≥ 14%

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ -18°C
Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From pinkish to brown.
Foreign matter	Free from any foreign material (The product must be subject to metal particle detection)
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	312 Kcal
Proteins	14.11 g
Carbohydrates	2.4 g
Fats	26.9 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 2 kg.
Warranty at delivery location	4 months

## 9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

## 10. OTHER REQUIREMENTS

- 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"