

	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>BEEF LIVER FROZEN</b>	ED Nº: 01
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## 1. PRODUCT NAME

BEEF LIVER FROZEN

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Beef, ox or calf liver, the entire organ including the spiegel lobe and the capsule. Lymph nodes, vena cava and ligament removed. Skin is retained. Product must be packaged and deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENTS

Ox, beef or calf Liver

### 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.

## 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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N/A

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ -18°C
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours
Colour	Bright natural colour.
Foreign matter	Free from any foreign material
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	132 Kcal
Proteins	20.5 g
Carbohydrates	0 g
Fats	3.92 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 packaging 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 labeling"

## 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"