	UN RATIONS STANDARD	DATE: 30/10/2011
	BEEF CHUCK & BLADE BONELESS FROZEN	ED Nº: 01
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1. PRODUCT NAME

BEEF CHUCK & BLADE BONELESS FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved) meat from the chuck roll or blade cut.

Blade is prepared from a forequarter by following natural seam between the ribs and the scapular *M. latissimus* and *M. trapezius* (overlying muscle) and de *M. serratus ventralis* (underlying muscle). The blade lies caudal to the humerus and below the spine of the scapula and comprises of a large portion of the triceps group

Chuck roll is prepared from a bone-in chuck-square cut. The ventral cutting line is approximately 75 mm from the *M. longissimus dorsi* (eye muscle) and parallel to the vertebral column to the first rib. The *M. rhomboideus* is removed and the *M. subscapularis* (undercut) remains firmly attached. The *M. trapezius* is removed. Fat thickness allowed is 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 boneless chuck roll or blade

3.2. OTHER PERMITTED INGREDIENTS


None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	Absent in 25 g.
<i>Escherichia coli</i> 0157:H7/NM	Absent in 65 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10^2 cfu/g., M= 10^3 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
pH	5.8 ± 0.2

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Temperature	≤ - 18°C
Texture	Firm
Odour or flavour	Free for 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

7. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	248 Kcal
Proteins	17.16 g
Carbohydrates	0 g
Fats	19.4 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 6 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"