

	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF BOLOGNA FROZEN	ED Nº: 04
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1. PRODUCT NAME

BEEF BOLOGNA FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Meat product made of comminute edible beef meat and edible fat (**no pork ingredients are permitted**), cured and seasoned with spices, cased in synthetic tripe, cooked and smoked.

Product must be kept deep frozen after freezing at all times during transportation and storage.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef meat ($\geq 80\%$, with following portions $\geq 85\%$ meat and $\leq 15\%$ fat); Carbohydrate binders (Flour or starch from grain or potato); Protein binders (Milk powder, caseinate, egg protein, or vegetal protein); Potable water, Salt, Sugar, and Spices

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For other permitted additives: Codex General Standard for Food Additives (GSFA) Database

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	n=5, c=0 Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0 Absent in 25 g.
<i>E. coli</i> O157: H7	n=5, c=0 Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g., M=10 ³ cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	$\geq 11\%$
Meat Protein, connective tissue protein-free	$\geq 8\%$
Salt	$\leq 3\%$

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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)
Storage and Transportation Temperature	-18°C to -25 °C

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7. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	204 kcal
Proteins	11.8 g
Carbohydrates	5.2 g
Fats	14.8 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Each piece is cased in synthetic tripe, items should be vacuum packed in food grade polyethylene heat sealed or equivalent recyclable/ biodegradable 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	From 800 g to 2 Kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

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

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CAC/GL 87-2016: "Guidelines for the control of Non-typhoidal *Salmonella* spp. In Beef and Pork Meat"
- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"