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

BEEF CHUCK ROLL BONELESS FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed up to 42 months of age) meat from the chuck roll.

Chuck Roll (boneless) 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 1st rib. The *M. rhomboideus* is removed and the *M. subscapularis* (undercut) remains firmly attached. The *M. trapezius* is removed. Ligamentum nuchae is removed. Fat thickness allowed is 3mm maximum. Individually packed. Product must be vacuum packed and deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef Chuck Roll Boneless

3.2. OTHER PERMITTED INGREDIENTS

No other cut permitted

4. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	n=5, c=0, Absent in 25 g.
<i>Escherichia coli</i> 0157:H7/NM	n=5, c=0, Absent in 65 g.
<i>Listeria monocytogenes</i>	n=5, c=0, 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= 5x10 ³ cfu/g., M=10 ⁴ cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 ² cfu/g., M=5x10 ² cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
pH	5.8 ± 0.2

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm
Odour or flavour	Free for foreign odours.
Colour	Shall be characteristics of red, overall bright appearance. Free of freezer burns
Foreign matter	Free from any visible foreign matter.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.
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	177 kcal
Proteins	22 g
Carbohydrates	0 g
Fats	9.8 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, with 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 2 kg to 6 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"
- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- UNECE Standard: Bovine meat, Carcasses and cuts
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"