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	CORNEB BEEF CANNED	ED N°: 03
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1. PRODUCT NAME

CORNEB BEEF CANNED

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Corned beef (ready-to-eat) is chopped, cured, boneless carcasse meat from animals of bovine species and may include head meat, heart meat and skirt meat. The product shall be prepared from coarsely cut beef which has been precooked or a mixture of such precooked beef to which a maximum of 5% raw beef has been added; in either case, the meat shall be cured before or after filling into the container.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Beef (at least 96% beef), curing ingredients consisting of food-grade salt and sodium or potassium nitrite
Optional ingredients: Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup).

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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

4. PROCESSING

- 4.1. CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
4.2. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice - General Principles of Food Hygiene including annex on HACCP systems and guidelines for application

5. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
<i>Clostridium botulinum</i> toxin	n=5, c=0, Absent in 25 g.
<i>Staphylococcal enterotoxins</i>	n=5, c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Commercial Sterility	n=6; c=0; m=M= Commercially sterile

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Nitrite, potassium and/or sodium salts (expressed as residue NO ₂ ion)	≤ 30 mg/kg
QUALITY PARAMETER	LIMITS
Protein	≥ 21%
Salt	≤ 3 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free from foreign odours, salty.
Colour	Reddish.

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Foreign matter

Free from any foreign material.

Storage and Transportation Temperature

15°C to 25°C

8. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	230 kcal
Proteins	22 g
Carbohydrates	0.5 g
Fats	15.5g

9. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can hermetically sealed (food grade). A container completely sealed and impermeable and which is made any appropriate material suitable for the product covered by the standard.
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 150 g to 400 g
Warranty at delivery location	Minimum 4 months

10. LABELLING

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

11. OTHER REQUIREMENTS

- CODEX STAN 88-1981, STANDARD FOR CORNED BEEF
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food".
- CODEX CAC/RCP 23-1979 Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods
- CODEX STAN 150-1985, STANDARD FOR FOOD GRADE SALT
- CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food".