

	UN RATIONS STANDARD		DATE: 01/04/2024
	BEEF GROUND FROZEN		ED Nº: 04
	CODE: UNSTD-COM 1111		Page: 1 of 2

1. PRODUCT NAME

BEEF GROUND FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Ground beef meat from forequarter trimmings and boneless chucks/ with a mincing range from 6 to 8 mm (minimum 85% lean).

Product must be vacuum packed and kept deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Ground beef from trimmings and whole boneless chucks of forequarter.

3.2. OTHER PERMITTED INGREDIENTS

None

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>Escherichia coli</i> O157:H7/NM	n =5,c=0, Absent in 65 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
Fat content	≤ 15 %
Meat protein, connective tissue protein-free	≥ 14 %

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	-18°C to -25°C
Odour or flavour	Free of 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 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	211 kcal
Proteins	18.95 g
Carbohydrates	0 g
Fats	15.0 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, with food grade biodegradable 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 the integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 1 kg to 2.5 kg
Warranty at delivery location	Minimum 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"
- 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"