	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF KIDNEY WHOLE FROZEN	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

BEEF KIDNEY WHOLE FROZEN

2. DESCRIPTION



Beef, ox or calf kidney, the entire organ with the blood vessels, the urethra and the capsule removed. External fats, renal hilus and internal fats removed.

Product is packaged and kept deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Ox, beef or calf Kidney

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.
Hygiene parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g
Aerobic colony count	n=5, c=2, m= 5x10 ⁵ cfu/g., M=5x10 ⁶ cfu/g

5. CHEMICAL CRITERIA


QUALITY PARAMETER	MAXIMUM LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	-18°C to -25°C
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours
Colour	Bright natural colour. Free of freezer burns
Foreign matter	Free from any foreign material
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	90 kcal
Proteins	18 g
Carbohydrates	0 g
Fats	2 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade recyclable polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 1 kg to 3 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"