

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BEEF LIVER FROZEN</b>	ED Nº: 04
	<b>CODE: UNSTD-COM 1113</b>	Page: 1 of 2

### 1. PRODUCT NAME

BEEF LIVER FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Beef, ox or calf liver, the entire organ including the Spiegel lobe and the capsule. Lymph nodes, vena cava and ligament removed. Skin is retained.

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

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENTS

Ox, beef or calf Liver

#### 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 <sup>2</sup> cfu/g
Aerobic colony count	n=5, c=2, m= 5x10 <sup>5</sup> cfu/g., M=5x10 <sup>6</sup> cfu/g

### 5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
N/A	

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours
Colour	Bright natural colour. Free of freezer burn
Foreign matter	Free from any foreign material
Other physical criteria	Free from ice glaze.
Storage and Transportation Temperature	Free from signs of thawing and refreezing. - 18°C to - 25°C

### 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	130 kcal
Proteins	20.4 g
Carbohydrates	3.9 g
Fats	3.6 g

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## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade 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 integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 2.5 kg to 5 kg.
Warranty at delivery location	Minimum 4 months

## 9. LABELLING

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

## 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- 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-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"