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

1. PRODUCT NAME

BEEF PATTIES FROZEN

2. DESCRIPTION



Whole ground meat to which edible fat may have been added. Each patty between 110 g - 120 g and must be layer packed, bulk pack shall not exceed 24 units.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Ground beef's lean meat
Optional: Edible fat, salt, and spices (mainly black and white pepper and herbs, garlic, or onions).

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> 0157: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.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g., M=10 ⁴ cfu/g.

5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
Fat content	≤ 20 %
Meat protein, connective tissue protein-free	≥ 14 %

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free of foreign odours.
Colour	Red with fat inclusions. 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
Storage and Transportation Temperature	-18°C to -25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	208 kcal
Proteins	15.2 g
Carbohydrates	0 g
Fats	16.4 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged 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 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 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"