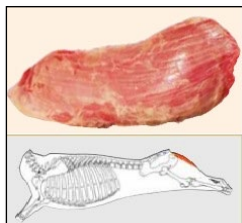
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	BEEF EYE ROUND FROZEN		ED Nº: 05
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1. PRODUCT NAME

BEEF EYE ROUND FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed up to 42 months of age) meat cut prepared from the outside by following the natural seam between the outside flat *M. gluteobiceps* and the eye round *M. semitendinosus* separating the two muscles. Fat thickness 3mm maximum, individually packed.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Beef eye round.

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.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 ² 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
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free of foreign odours.
Colour	Red. Overall bright appearance. Free of freezer burn.
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	128 kcal
Proteins	21.8 g
Carbohydrates	0 g
Fats	4.5 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, with 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 2 Kg to 6 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"