

	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF RUMP BONELESS FROZEN	ED N°: 04
	CODE: UNSTD-COM 1116	Page: 1 of 2

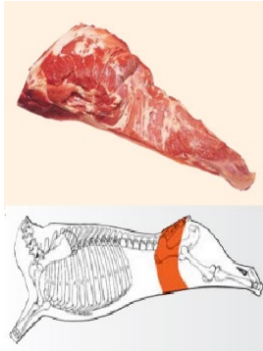
1. PRODUCT NAME

BEEF RUMP BONELESS 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 hindquarter by a cut commencing at the caudal tip of the *M. tensor fasciae latae* lying over of the knuckle and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial ends) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank. Heavy connective tissue removed. Specify length of *M. tensor fasciae latae* (tail) retained. Fat thickness is 3mm maximum.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef rump

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
<i>Total coliforms</i>	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
Texture	Firm
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

	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF RUMP BONELESS FROZEN	ED N°: 04
	CODE: UNSTD-COM 1116	Page: 2 of 2

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	137 kcal
Proteins	21 g
Carbohydrates	0 g
Fats	5.9 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum 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 5 Kg to 8 Kg.
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-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”
- UNECE Standard: Bovine meat, Carcasses and cuts
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”