	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF SALAMI FROZEN	ED Nº: 04
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1. PRODUCT NAME

BEEF SALAMI FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Meat product made of ground edible beef meat and beef kidney fat (**no pork ingredients are permitted**), cured and seasoned with spices, cased in a synthetic tripe, cooked and smoked.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Beef > 80 % (Ratio Meat/ fat (80/20), water, salt, sugar, spices

Optional: Binders Carbohydrate (Starch) and/ or Protein (Milk powder, caseinate, egg protein or vegetable protein)

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

For other permitted additives: Codex General Standard for Food Additives (GSFA) Database)

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>E. coli</i> O157:H7/NM	n=5, c=0 Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, 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

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 14 %
Meat Protein, connective tissue protein-free	≥ 12.5 %

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From pinkish to brown.
Foreign matter	Free from any foreign material (The product must be subject to metal particle detection)
Other physical criteria	Free from ice glaze.
Storage and Transportation Temperature	Free from signs of thawing and refreezing. -18°C to -25 °C

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	244 kcal
Proteins	14 g
Carbohydrates	1.8 g
Fats	20 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Each piece is cased in synthetic tripe, items should be vacuum packed in 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 800 g to 2 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"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- CAC/GL 87-2016: "Guidelines for the control of Non-typhoidal *Salmonella spp.* in Beef and Pork Meat"
- CODEX CAC/RCP 8- 2008 (Rev. 3): "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"