

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BEEF SAUSAGES FROZEN</b>	ED Nº: 04
	<b>CODE: UNSTD-COM 1118</b>	Page: 1 of 2

### 1. PRODUCT NAME

BEEF SAUSAGES FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Meat product made of comminute edible beef meat and edible fat (**no pork or other meats are permitted**), seasoned with spices, and cased in synthetic tripe. Each sausage must be from 65 to 75 g each +/- 5% weight variation.

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

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENTS

Beef  $\geq 80\%$  (ratio% with following: meat  $\geq 75\%$  and fat  $\leq 25\%$ )

Potable water, salt, sugar, spices

Optional: Binders, such as 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

*Salmonella spp*

n=5, c=0 Absent in 25 g.

*Listeria monocytogenes*

n=5, c=0 Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Escherichia coli*

n=5, c=2, m=  $5 \times 10^1$  cfu/g., M=  $5 \times 10^2$  cfu/g.

*Staphylococcus aureus*

n=5, c=1, m=  $10^2$  cfu/g., M=  $10^3$  cfu/g.

### 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

Protein

$\geq 14\%$

Meat Protein, connective tissue protein-free

$\geq 10\%$

Salt

$\leq 2\%$

### 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.

Free from signs of thawing and refreezing.

Storage and Transportation Temperature

-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	236 kcal
Proteins	14.2 g
Carbohydrates	3.8 g
Fats	18.2 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cased pieces in synthetic tripe and the 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"