	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BEEF STRIPLOIN BONELESS FROZEN</b>	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

### 1. PRODUCT NAME

BEEF STRIPLOIN BONELESS FROZEN

### 2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalved up to 42 months of age) meat cut prepared from the hindquarter by a cut at the lumbo sacral junction to the ventral portion of the flank (3 ribs). The flank is removed at a specified distance from the eye muscle *M. longissimus dorsi* at both cranial and caudal ends. Boneless, fat thickness is 3mm maximum and individually packed.

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

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
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Beef Striploin boneless

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

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
N/A	

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm
Odour or flavour	Free for 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

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### 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	154 kcal
Proteins	19.5 g
Carbohydrates	0 g
Fats	8.4 g

### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, with food grade polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 4 Kg to 8 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"
- UNECE Standard: Bovine meat, Carcasses and cuts
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"