

	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF STEAK & KIDNEY PIE FROZEN	ED N°: 05
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1. PRODUCT NAME

BEEF STEAK & KIDNEY PIE FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Meat pie consisting of a hot water crust pasty filled with a mixture of diced and/or ground beef, diced kidney in a thick sauce. The sauce typically consists of beef broth, flavoured with salt, pepper and parsley, onions, and thickened with flour, corn starch or beurre manié ("kneaded butter").

Each pie must be up to 425 gr individually wrapped.

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

3. INGREDIENTS (recipe product)

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Beef meat and kidney (70% beef and 30% kidney) shall contain ingredients such as, but not limited to:

Beef broth, Wheat Flour, Oil and/or Butter, Salt, Spices (Pepper, Onion, Parsley, etc), Starch

Optional: tomato puree/paste

No other meats permitted.

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

Salmonella spp

Listeria monocytogenes

MAXIMUM LIMITS

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

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

Hygiene Parameters

Total coliform

Staphylococcus aureus

Escherichia coli

MAXIMUM LIMITS

n=5, c=2, m= 10² cfu/g. ,M=10³ cfu/g.

n=5, c=1, m= 10³ cfu/g. ,M=5x10³ cfu/g.

n=5, c=2, m= 5x10² cfu/g. ,M=5x 10² cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

N/A

LIMITS

N/A

6. PHYSICAL CRITERIA

PARAMETER

Storage and Transportation Temperature

Odour or flavour

Colour

Foreign matter

Other physical criteria

LIMITS

-18°C to -25°C

Free from foreign odours


Golden Yellow or brown

Dark brown inside

Free from any foreign material

Free from ice glaze.

Free from signs of thawing and refreezing.

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7. CONTAMINANTS

7.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	201.5 kcal
Proteins	8.0 g
Carbohydrates	20.5 g
Fats	9.5 g

9. PACKAGING

PARAMETER	LIMITS
Primary packaging	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

10. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

11. 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
- 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"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"