	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF STEWING BONELESS FROZEN	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

BEEF STEWING 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 muscles of the fore and hind legs, namely the extensor and flexor group of muscles, In addition, the shin-shank includes the *M. gastrocnemius* (heel muscle only from the silverside). Forequarters and hindquarters. Connective tissue and skin removed sinews/tendons removed. Fat thickness 3mm maximum. It must be cubes pieces 2 to 3.5 cm each.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Forequarter / Hindquarter Beef cut from Shin-shank

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 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
Foreign matter	Free of freezer burn
	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	143 kcal
Proteins	21 g
Carbohydrates	0 g
Fats	6.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, with 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 1 kg to 2.5 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, Carcases and cuts
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"