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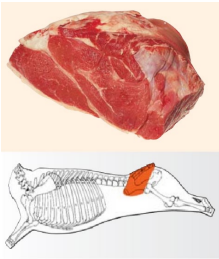
1. PRODUCT NAME

BEEF TOP SIRLOIN BONELESS FROZEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Steer's or heifer's (young castrate or young female uncalfed with an age up to 42 months) meat cut prepared from a rump by the removal of the *M. tensor fasciae latae* (tail) by a straight cut at the junction of the *M. gluteus* and the *M. tensor fasciae latae* exposing approximately 25 mm surface of the *M. gluteus medius*, leaving a portion of the *M. tensor fasciae latae* attached to the lateral surface of the top sirloin. Heavy connective tissue removed. Fat thickness 3mm maximum.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Beef Top Sirloin (top butt)

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella</i> spp	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 ² cfu/g., M=5x10 ² cfu/g
Total coliforms	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
	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	167 kcal
Proteins	21.02 g
Carbohydrates	0 g
Fats	9.24 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, with food grade polyethylene 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 5 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"