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	BEEF TRIPE CLEANED FROZEN	ED Nº: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

BEEF TRIPE CLEANED FROZEN

2. DESCRIPTION



Cleaned cow's reticulum (honeycomb and pocket tripe), derived from the rumen, the dark inner layer is removed. The product must be scalded and bleached and split.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Cow's reticulum

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.
Hygiene parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g
Aerobic colony count	n=5, c=2, m= 5x10 ⁵ cfu/g., M=5x10 ⁶ cfu/g

5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free from foreign odours
Colour	Whitish or cream colour.
Foreign matter	Free from any foreign material
Other physical criteria	Free from ice glaze.
	Free from signs of thawing and refreezing.
Storage and Transportation Temperature	-18°C to -25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
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Energy	78 kcal
Proteins	13.3 g
Carbohydrates	0 g
Fats	2.7 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent 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 the integrity of the primary packages, and withstands the rigor 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 58-2005: "Code of Hygienic practices for 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"