	UN RATIONS STANDARD	DATE: 01/04/2024
	CHICKEN BREAST BONELESS FROZEN	ED Nº: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

CHICKEN BREAST BONELESS FROZEN

2. DESCRIPTION



Boneless and skinless whole young chicken (less than 12 week of age) split breast. A “boneless split breast with/without tenderloins” is produced from a front half without wings by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin and bones are removed.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Chicken boneless and skinless split breast (whole)

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>Sulphite-reducing Clostridium</i>	< 5.0 x 10 ⁴ cfu/g.
Total plate count	< 10 ⁴ cfu/g.
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g., M=10 ⁴ cfu/g.

5. CHEMICAL CRITERIA

Quality parameters	LIMITS
Limit of fluid lost from thawed poultry	≤ 6 %

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	They shall be of good conformation. The flesh shall be plump
Odour or flavour	Free of foreign odours.
Colour	Overall bright appearance. Free of freezer burn. Only permitted occasional pockmarks due to drying or small areas of clear, pinkish, or reddish-coloured ice.
Foreign matter	Free from any foreign material or fecal contamination.

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PARAMETER	LIMITS
Other physical criteria	The product must be subject to metal particle detection. 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
Energy	105 kcal
Proteins	23.1 g
Carbohydrates	0 g
Fats	1.2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Product shall be packed, in the heat seal or vacuum food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains 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 2 kg to 3 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 CHICKEN MEAT CARCASSES AND PARTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"