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	LAMB CHOPS FROZEN	ED Nº: 03
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1. PRODUCT NAME

LAMB CHOPS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Rack of lamb under twelve months of age which does not have any permanent incisors teeth. Rack is prepared from a side by the removal of the forequarter by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast and Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end. Nine ribs, cartilage and diaphragm removed, surface fat between 3 mm- 6 mm. Chops must be individually cut.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Short Loin-Lamb Chops

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
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g.,M=10 ⁴ cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, 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

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Fresh. Free of foreign odours and flavours
Colour	Overall bright appearance. Free from freezer-burn spots/areas.
Foreign matter	Free from any foreign material.
Other physical criteria	Free from ice glaze.
Storage and Transportation Temperature	Free from signs of thawing and refreezing - 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	180 kcal
Proteins	21.1 g
Carbohydrates	0 g
Fats	10.6 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged, food grade polyethylene heat sealed 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 the integrity of the primary packages, and withstands rigor of transport and handling.
Primary packaging Net weight	From 2.5 Kg to 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"
- UNECE STANDARD OVINE MEAT CARCASSES AND CUTS
- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"