	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>LAMB LOIN BONE IN FROZEN</b>	ED Nº: 03
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### 1. PRODUCT NAME

LAMB LOIN BONE IN FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Loin of lamb or a hogget (young male or female ovine having one but no more than two permanent incisors teeth). Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end). Eight ribs, diaphragm, kidney and channel fat removed. Surface fat trim level 3 mm – 6 mm.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
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Lamb or hogget loin

#### 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 <sup>3</sup> cfu/g.,M=10 <sup>4</sup> cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 <sup>2</sup> cfu/g.,M=10 <sup>3</sup> cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 <sup>2</sup> cfu/g

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
pH	5.6-5.8

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	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 signs of thawing and refreezing and ice glaze

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PARAMETER	LIMITS
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	130 kcal
Proteins	21.2 g
Carbohydrates	0 g
Fats	4.4 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, food grade polyethylene heat sealed or equivalent recyclable/ biodegradable packing material that maintains the 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 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"
- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNECE STANDARD OVINE MEAT CARCASSES AND CUTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"