

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>PORK BACON BACK SLICED FROZEN</b>		ED N°: 05
	<b>CODE: UNSTD-COM 1208</b>		Page: 1 of 2

1. PRODUCT NAME

PORK BACON BACK SLICED FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Sliced cured and salted bacon cut of meat coming from the loin, in the middle part of the pig back. Product is cured through a process of either injecting with or soaking in brine or using plain salt. Piece sizes must be a maximum of 25 cm long and 5 - 8 cm wide. Slices should not exceed 2 mm thick.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Bacon, water, salt  
Optional: Sugar/ glucose syrup

3.2. OTHER PERMITTED INGREDIENTS

Permitted Ingredient

For other permitted additives: Codex General Standard for Food Additives (GSFA) Database

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
<i>Escherichia coli</i> O157:H7/NM	n=5,c=0, Absent in 25 g.

Hygiene Parameters

	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 10 <sup>2</sup> cfu/g, M=5x10 <sup>2</sup> cfu/g
Total coliforms	n=5, c=3, m= 5x10 <sup>3</sup> cfu/g, M=10 <sup>4</sup> cfu/g

5. CHEMICAL CRITERIA

SAFETY/QUALITY PARAMETER

	LIMITS
Total nitrites and nitrates (Potassium and Sodium)	≤ 125 ppm
Fat content	≤ 20 %

6. PHYSICAL CRITERIA

PARAMETER

	LIMITS
Texture	Greasy and moist.
Odour or flavour	Free of foreign odours
Colour	Dark red or Pink almost free of white veins.
Foreign matter	Free of 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

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

	AMOUNT PER 100 g OF PRODUCT
Energy	299 kcal
Proteins	32 g
Carbohydrates	< 0.5 g
Fats	19 g

	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>PORK BACON BACK SLICED FROZEN</b>		ED Nº: 05
	<b>CODE: UNSTD-COM 1208</b>		Page: 2 of 2

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, 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 500 g 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 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”
- CAC/GL 87-2016: “Guidelines for the control of Non-typhoidal *Salmonella* spp. In Beef and Pork Meat”
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”