

	UN RATIONS STANDARD		DATE: 01/04/2024
	PORK BACON BACK WHOLE SMOKED FROZEN		ED N°: 05
	CODE: UNSTD-COM 1209		Page: 1 of 2

1. PRODUCT NAME

PORK BACON BACK WHOLE SMOKED FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Piece of cured and smoked 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 size must be a maximum of 25 cm long and 5 - 8 cm wide.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Bacon , 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 ParametersMAXIMUM LIMITS

Salmonella sppn=5, c=0, Absent in 25 g.
Listeria monocytogenesn=5,c=0, Absent in 25 g.
Escherichia coli (O157:H7/NM)n=5,c=0, Absent in 25 g.

Hygiene ParametersMAXIMUM LIMITS

Escherichia colin=5, c=2, m= 10² cfu/g,M=5x10²cfu/g
Total coliformsn=5, c=3, m= 5x10³ cfu/g,M=10⁴cfu/g

5. CHEMICAL CRITERIA

QUALITY/ SAFETY PARAMETERLIMITS

Total nitrites and nitrates (Potassium and Sodium) ≤ 125 ppm
Fat content ≤ 25 %

6. PHYSICAL CRITERIA

PARAMETERLIMITS

TextureFirm.
Odour or flavourSmoke.
ColourDark red or brown with white veins.
Foreign matterFree from any visible foreign matter.
Other physical criteriaFree 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)

NUTRIENTSAMOUNT PER 100 g OF PRODUCT

Energy345 kcal
Proteins30 g
Carbohydrates< 0.5 g
Fats25 g

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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 700 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”