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	PORK BACON GAMMON STEAK BONELESS EXTRA LEAN		ED N°: 05
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1. PRODUCT NAME

PORK BACON GAMMON STEAK BONELESS EXTRA LEAN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Uncooked extra lean bacon cut of meat coming from the hind leg of the pig; cured in brine under refrigeration for 3 or 4 days. Product must be presented as gammon steaks.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Bacon, water, salt
Optional: Sugar/ glucose syrup

3.2. OTHER INGREDIENTS PERMITTED

INGREDIENT

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

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
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<i>Salmonella</i> spp	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 65 g.

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

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
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Fat content ≤ 15 %

6. PHYSICAL CRITERIA


PARAMETER	LIMITS
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Storage and Transportation Temperature	- 18°C to - 25°C
Texture	Firm.
Odour or flavour	Free of foreign odours
Colour	Dark red or brown almost without fat veins
Foreign matter	Free from any visible foreign matter.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
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Energy	222 kcal
Proteins	33 g
Carbohydrates	< 0.5 g
Fats	10 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 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 700 g to 5 Kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN- 02 “UN Product labelling”

10. OTHER REQUIREMENTS

- 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”