

	UN RATIONS STANDARD		DATE: 01/04/2024
	PORK BACON STREAKY SMOKED FROZEN		ED N°: 05
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1. PRODUCT NAME

PORK BACON STREAKY SMOKED FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Whole piece of cured and smoked bacon coming from the pork belly. 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 35 cm long and 3-4 cm wide.

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 ParametersMAXIMUM 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 25g.

Hygiene ParametersMAXIMUM LIMITS

<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/ SAFETY PARAMETERLIMITS

Total nitrites and nitrates	≤ 125 ppm
Fat content	≤ 30 %

6. PHYSICAL CRITERIA

PARAMETERLIMITS

Texture	Firm.
Odour or flavour	Smoke.
Colour	Dark red or brown with long white veins.
Foreign matter	Free from any visible foreign matter.
	Free from ice glaze.
Other physical criteria	Free from signs of thawing and refreezing.
Storage and Transportation Temperature	- 18°C to - 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACTAMOUNT PER 100 g OF PRODUCT

Energy	378 kcal
Proteins	27 g
Carbohydrates	< 0.5 g
Fats	30 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”