

	UN RATIONS STANDARD		DATE: 01/04/2024
	PORK FRANKFURTERS FROZEN		ED Nº: 05
	CODE: UNSTD-COM 1213		Page: 1 of 2

1. PRODUCT NAME

PORK FRANKFURTERS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Product made with lean comminuted pork meat to which binders and spices have been added, cased in natural tripe or collagen, cured and slightly smoked. Each sausage must be a maximum of 16-20 cm in length approximately and 80-90 g weight. Beef meat is not permitted.

3. INGREDIENTS

3.1.ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT

Lean pork meat (≥ 70 %); Carbohydrate binders (Flour or starch from grain or potato) and Protein binders (Milk powder, caseinate, egg protein, or vegetal protein) (≤ 2%); Salt (≤ 2%); Potable water; Sugars; Spices

3.2. OTHER PERMITTED INGREDIENTS

Permitted ingredients

For 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>E. coli</i> 0157:H7	n=5,c=0,Absent in 65 g.

Hygiene Parameters

	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g,M=10 ³ cfu/g
Total coliforms	n=5, c=1, m= 10 ² cfu/g.,M=10 ³ cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

	LIMITS
Protein	≥ 13%
Meat protein, connective tissue protein-free	≥ 9 %

6. PHYSICAL CRITERIA

PARAMETER

	LIMITS
Texture	Firm.
Odour or flavour	Slightly smoked
Colour	From golden yellow to reddish.
	Overall bright appearance.
Foreign matter	Free from any foreign material including metal.
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	269 kcal
Proteins	13 g
Carbohydrates	0.28 g
Fats	23.7 g

	UN RATIONS STANDARD	DATE: 01/04/2024
	PORK FRANKFURTERS FROZEN	ED N°: 05
	CODE: UNSTD-COM 1213	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 1 kg 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"