	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>PORK HAM CANNED</b>	ED Nº: 03
	<b>CODE: UNSTD-COM 1214</b>	Page: 1 of 2

## 1. PRODUCT NAME

PORK HAM CANNED

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Thigh of the hind leg of pig that has been cured and heat treated after removing the skin and fat, bones, detached cartilages, tendons and ligaments. Curing process has been done by injecting in brine. Product is hermetically sealed and must meet requirements for commercial sterility.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Lean Ham (>80%), Salt, Potable water

Optional: Sugars, Spices, Food Grade, Gelatine

### 3.2. OTHER PERMITTED INGREDIENTS

#### Permitted ingredients

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

## 4. MICROBIOLOGICAL CRITERIA

### Food Safety Parameters

### MAXIMUM LIMITS

*Clostridium botulinum* toxin

n=5, c=0, Absent in 25 g.

*Staphylococcal enterotoxins*

n=5, c=0, Absent in 25 g.

Commercial Sterility

n = 6; c=0; m=M=Commercially sterile

## 5. CHEMICAL CRITERIA

### SAFETY PARAMETER

### MAXIMUM LIMITS

Sodium and/or potassium nitrite (expressed as nitrite ion)

< 80 mg/kg

Phosphates (naturally present + added)  
(expressed as P2O5)

< 8000 mg/kg

Salt

< 3 %

### QUALITY PARAMETER

### LIMITS

Meat Protein

≥ 18% /17,5% (if gelatine added)

Meat Protein (fat free)

≥ 16,5% / 16% (if gelatine added)

## 6. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Texture

Firm.

Odour or flavour

Fresh. Free from foreign odours and flavours

Colour


Pinkish, not pale.

Foreign matter

Free from any foreign material.

Storage and Transportation Temperature

15°C to 25°C

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## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	121 kcal
Proteins	18.4 g
Carbohydrates	0.5 g
Fats	5.5 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (Food Grade)
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 250 g to 1 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”
- CODEX STAN 96-1981 – Standard for cooked cured Ham
- CAC/GL 87-2016: “Guidelines for the control of Non-typhoidal *Salmonella* spp. in Beef and Pork Meat”
- CODEX CODE OF PRACTICE FOR THE PREVENTION AND REDUCTION OF INORGANIC TIN CONTAMINATION IN CANNED FOODS (CXC 60-2005)
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-04: “UN Certification”