	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>PORK HAM SMOKED BONELESS FROZEN</b>	ED Nº: 03
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## 1. PRODUCT NAME

PORK HAM SMOKED BONELESS FROZEN

### PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Thigh of the pig hind leg that has been cured, heat treated, and smoked after removing the skin and fat, bones, detached cartilages, tendons and ligaments. Curing process has been performed by injecting in brine.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Lean Ham, Brine consisting of water and food-grade salt and sodium or potassium nitrite  
Optional: Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup)  
No more than 3.0 percent; Spices, seasonings, and condiments; Water soluble, aromatic hydrolyzed protein

### 3.2. OTHER PERMITTED INGREDIENTS

Other 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>Escherichia coli</i> (0157:H7/NM)	n=5,c=0,Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

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

## 5. CHEMICAL CRITERIA

#### PARAMETER

#### LIMITS

Potassium and/or sodium salts (expressed as sodium nitrite)	≤ 125 mg/kg total nitrite
Salt	≤ 2.5 %

#### QUALITY PARAMETER

#### LIMITS


Meat Protein	≥ 18 %
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## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Storage and Transportation Temperature	- 18°C to - 25°C
Texture	Firm. No spongy (porous texture) appearance (after thawing of frozen ham)
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Pinkish, not pale. Uniform colour, (slightly two-tone color is permissible) Overall bright appearance.
Foreign matter	Free from any foreign material.

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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
Energy	149 Kcal
Proteins	18.8 g
Carbohydrates	0 g
Fats	7.6 g

## 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 the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging Net weight	From 700 g to 3 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"