

	UN RATIONS STANDARD	DATE: 01/04/2024
	PORK LEG BONELESS FROZEN	ED Nº: 05
	CODE: UNSTD-COM 1216	Page: 1 of 2

1. PRODUCT NAME

PORK LEG BONELESS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Boneless and skinless leg of hog, barrow or gilt, 80%-90% lean meat. Individually wrapped. Leg long cut (boneless) is separated from the split carcass by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7th lumbar vertebrae and passing through a point immediately anterior to the hip bone (Ilium) and related cartilage. All bones and cartilage shall be removed. The flank and associated flank fat are removed. Skin shall be removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Boneless pork leg

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<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
Total plate count	< 10 ⁴ cfu/g
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g, M=10 ⁴ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
pH	6 (± 0,2)

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation	- 18°C to - 25°C
Texture	It shall be of good conformation. The flesh shall be firm. Free of protruding or broken bones
Odour or flavour	Free for foreign odours.
Colour	Pinkish (not pale) or red. Overall bright appearance. Free of freezer burn. Free of obtrusive bloodstains
Foreign matter	Free from any visible foreign matter or blood clots or bone dust.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

	UN RATIONS STANDARD	DATE: 01/04/2024
	PORK LEG BONELESS FROZEN	ED Nº: 05
	CODE: UNSTD-COM 1216	Page: 2 of 2

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	205 kcal
Proteins	22 g
Carbohydrates	0 g
Fats	13 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent recycled/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 2 Kg to 6 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"
- UNECE STANDARD PORCINE MEAT CARCASSES AND CUTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"