

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>PORK LOIN CHOPS CENTRE CUT FROZEN</b>	ED Nº: 05
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### 1. PRODUCT NAME

PORK LOIN CHOPS CENTRE CUT FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 2. DESCRIPTION



Loin chops of hog, barrow or gilt with 50%-55% lean meat. Loin centre cut, with 13 ribs, is prepared from the middle by the removal of the belly by a cut at a specified distance from the ventral edge to the eye muscle and parallel to the backbone (measured from the cranial end). Skin, blade (scapular) bone and associated cartilage shall be removed. Ventral cutting line, diaphragm and chine bone removed. Tenderloin retained. Cut min-1.5cm to max-2.5cm

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
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Pork Loin chops

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 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.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count	< 10 <sup>4</sup> cfu/g
Total coliforms	n=5, c=3, m= 5x10 <sup>3</sup> cfu/g, M=10 <sup>4</sup> cfu/g

### 5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
pH	6 (±0.2)

### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	- 18°C to - 25°C
Texture	They shall be of good conformation. The flesh shall be firm and dry. Free of protruding or broken bones
Odour or flavour	Free for foreign odours.
Colour	Pinkish (not pale) to 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.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	110 Kcal
Proteins	23.2 g
Carbohydrates	0 g
Fats	1.8 g

### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged, food grade polyethylene heat sealed or equivalent recyclable / biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
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 2 Kg to 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"
- UNECE STANDARD PORCINE MEAT CARCASSES AND CUTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"