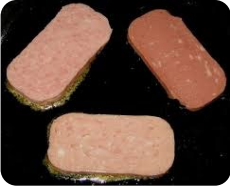
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1. PRODUCT NAME

PORK LUNCHEON MEAT CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Product made with lean comminuted pork meat to which binders and spices have been added, hermetically sealed in cans. Product must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT

Pork meat (>80%, as a following: > 65% lean pork meat/total and < 35% pork fat/total meat); Carbohydrate binders (Flour or starch from grain or potato), Protein binders (milk powder, caseinate, whey powder, egg protein or vegetal protein), salt, sugar, herbs, and spices

3.2. OTHER PERMITTED INGREDIENTS

Permitted Ingredient

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

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Clostridium botulinum</i> toxin	n=5, c=0, Absent in 25 g.
<i>Staphylococcal enterotoxins</i>	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
Salt	< 2 %
Phosphates (naturally present + added) (expressed as P2O5)	< 8000 mg/kg
QUALITY PARAMETER	LIMITS
Protein	≥ 12%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	15°C to 25°C
Texture	Firm.
Odour or flavour	Slightly spicy and salty.
Colour	From light brown to brown.
Foreign matter	Free from any foreign material including metal.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	262 Kcal
Proteins	15 g
Carbohydrates	5.5 g
Fats	20 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade) hermetically sealed.
Secondary packaging	Corrugated paper box or equivalent recyclable/ biodegradable packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging Net weight	From 400 g to 800 g
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 89-1981: “Standard for Luncheon Meat”
- CODEX CAC/RCP 23-1993 (Rev. 2): “Recommended International Code of Hygienic Practice for Low- Acid and Acidified Low-Acid Canned Foods
- 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-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”