	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>PORK PEPPERONI FROZEN</b>		ED Nº: 04
	<b>CODE: UNSTD-COM 1222</b>		Page: 1 of 2

## 1. PRODUCT NAME

PORK PEPPERONI FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Cured, fermented, and air-dried sausage cased in natural tripe and seasoned with spices. Pepperoni is made of beef and pork or pork only. Product similar to salami but with a higher level of piquancy or spiciness.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS (recipe product)

#### INGREDIENT

Beef and pork meat or port meat (> 80%, as a following > 70 % lean meat/ total and < 30 % fat / total meat); Carbohydrate binders (flour or starch from grain or potato) and Protein binders (milk powder, caseinate, egg protein or vegetable protein), salt, sugars, 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

*Salmonella spp*

*Listeria monocytogenes*

*Escherichia coli* (O157:H7/NM)

#### MAXIMUM LIMITS

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

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

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

#### Hygiene Parameters

*Escherichia coli*

*Staphylococcus aureus*

#### MAXIMUM LIMITS

n=5, c=1, m= 10<sup>2</sup> cfu/g , M=10<sup>3</sup>cfu/g

n=5, c=1, m= 10<sup>2</sup> cfu/g , M=10<sup>3</sup>cfu/g

## 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

Meat Protein

MPR (moisture: protein ratio)

Fat

#### LIMITS

≥ 14 %

≤ 1.6:1

≤ 35 %

## 6. PHYSICAL CRITERIA

#### PARAMETER

Storage and Transportation Temperature

Texture

Odour or flavour

Colour

Foreign matter

Other physical criteria

#### LIMITS

- 18°C to - 25°C

Firm.


Strongly spicy and salty

From reddish to brown.

Free from any foreign material including metal.

Free from ice glaze.

Free from signs of thawing and refreezing.

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	<b>CODE:</b> UNSTD-COM 1222	<b>Page:</b> 2 of 2

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	395 kcal
Proteins	22.4 g
Carbohydrates	< 1 g
Fats	33.9 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, metal clipped; food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the 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 800 g to 2 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"