	UN RATIONS STANDARD		DATE: 01/04/2024
	PORK PIE FROZEN		ED Nº: 04
	CODE: UNSTD-COM 1223		Page: 1 of 2

1. PRODUCT NAME

PORK PIE FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Individually wrapped pies consisting of roughly chopped uncured pork meat, seasoned, baked in a hot water crust pasty . Each pie must be 150 g - 500 g; each bulk packed, shall not exceed 12 units.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENT
Uncured Pork meat (> 40 %), wheat flour, water, gelatine, salt, fat, oil and/or butter, pepper
Optional: Starch (< 5 %), pasteurized eggs, pork stock, sugar, yeast.

3.2. OTHER PERMITTED INGREDIENTS

Permitted Ingredients
For 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=2, m=10 ² cfu/g, M=10 ³ cfu/g
<i>Staphylococcus aureus</i>	n=5, c=1, m=10 ² cfu/g, M=5x10 ² cfu/g

5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	- 18°C to - 25°C
Texture	Firm, with flaky pastry
Odour or flavour	Fresh. Free from foreign odours and flavours
Colour	Golden yellow or brown. Pinkish inside
Foreign matter	Free from any foreign material.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	328 kcal
Proteins	11.1 g
Carbohydrates	22.7 g
Fats	21.1 g

	UN RATIONS STANDARD	DATE: 01/04/2024
	PORK PIE FROZEN	ED Nº: 04
	CODE: UNSTD-COM 1223	Page: 2 of 2

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed 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 150 g to 500 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"