	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>PORK SALAMI FROZEN</b>		ED Nº: 05
	<b>CODE: UNSTD-COM 1224</b>		Page: 1 of 2

## 1. PRODUCT NAME

PORK SALAMI FROZEN

### PRODUCT RISK

LOW MEDIUM HIGH

## 2. DESCRIPTION



Salames are cured, fermented, and air-dried sausages made with meat from pork and beef, but mainly portion is pork. They are suitable for consumption in an uncooked and matured form. Commonly used fermentation starters are lactic acid bacteria like *Lactobacillus sakei*, *Lactobacillus curvatus*, or *Staphylococcus carnosus*, and *Staphylococcus xylosus*.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS (recipe product)

#### INGREDIENT

Pork and beef meat and edible fat (> 80 % with following portion (> 65% lean meat/total meat and < 35% fat/total meat); Salt, Sugars, Spices (garlic, herbs, and white pepper)

Optional: Carbohydrate binders and/ or Protein binders

### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

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

## 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella spp*

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

*Listeria monocytogenes*

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

*Escherichia coli* (O157:H7/NM)

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

#### Hygiene Parameters

#### MAXIMUM LIMITS

Total coliforms

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

*Staphylococcus aureus*

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

*Escherichia coli*

n=5, c=2, m= 5x10 cfu/g, M=5x10<sup>2</sup> cfu/g

## 5. CHEMICAL CRITERIA

#### QUALITY PARAMETER

#### LIMITS

Meat Protein

≥ 14%

## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Storage and Transportation Temperature

- 18°C to - 25°C

Texture

Firm.

Odour or flavour

Spicy and salty

Colour

From pinkish to red.

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

407 Kcal

Proteins


22.6 g

Carbohydrates

1.6 g

Fats

33.7 g

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## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene may have metal clip 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 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"
- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"