

	UN RATIONS STANDARD		DATE: 01/04/2024
	PORK SAUSAGES FROZEN		ED N°: 04
	CODE: UNSTD-COM 1225		Page: 1 of 2

1. PRODUCT NAME

PORK SAUSAGES FROZEN

2. DESCRIPTION



Product made of a mixture of pork meat and edible fat that have been comminuted and to which spices have been added, cured and cased in synthetic (collagen) tripe. Product has suffered a heat treatment. Each sausage weight must be 65 to 75 g. each approximately +/- 5% weight variation.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork meat (> 85%, as a following, ≥ 65% lean meat/total meat and ≤ 35% fat/total meat); Salt, sugar, herbs, and spices; Water

Optional: Carbohydrate or /and Protein binders

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

Salmonella spp

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

Listeria monocytogenes

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

Sulphite- reducing Clostridium

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

Escherichia coli (O157:H7/NM)

n=5,c=0, Absent in 65 g.

Hygiene Parameters

MAXIMUM LIMITS

Total coliforms

n=5, c=3, m= 5x10³ cfu/g, M=10⁴cfu/g

Staphylococcus aureus

n=5, c=0, m= 10² cfu/g , M=10³cfu/g

Escherichia coli

n=5, c=2, m= 5x10 cfu/g, M=5x10² 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

Slightly smoked.

Colour

From light brown to brown.

Overall bright appearance.

Foreign matter

Free from any foreign material including metal.

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy

325 kcal

Proteins


19 g

Carbohydrates

1.4 g

Fats

27 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, 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 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"