	UN RATIONS STANDARD	DATE: 01/04/2024
	PORK SHOULDER BONELESS FROZEN	ED Nº: 04
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1. PRODUCT NAME

PORK BONELESS SHOULDER FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Boneless shoulder of hog, barrow or gilt with 80%-90% lean meat. Shoulder upper half and shoulder inside cuts are permitted with removal of all bones, cartilages and skin, individually wrapped. Shoulder upper half cut is prepared from a shoulder-square cut. The shoulder upper half is separated from the lower half by a straight cut, approximately perpendicular to the loin and shoulder separation. Shoulder inside cut is prepared from loin-long (blade removed) and the cranial forequarter portion of the loin and removed along specified rib.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork boneless shoulder

3.2. OTHER INGREDIENTS PERMITTED

None

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>E.coli</i> O157:H7	n=5, c=0, Absent in 65 g.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count	< 10 ⁴ cfu/g
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g, M=10 ⁴ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
pH	6 (±0.2)

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	- 18°C to - 25°C
Texture	They shall be of good conformation. The flesh shall be firm and dry.
Odour or flavour	Free for foreign odours.
Colour	Pinkish (not pale) to red. Overall bright appearance Free of freezer burn. Free of obtrusive bloodstains
Foreign matter	Free from any visible foreign matter or blood clots or bone dust.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	189 kcal
Proteins	18 g
Carbohydrates	0 g
Fats	13g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged, food grade polyethylene or equivalent recycled/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 2 Kg to 5 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"
- UNECE STANDARD PORCINE MEAT CARCASSES AND CUTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"