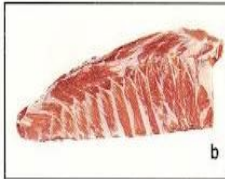
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1. PRODUCT NAME

PORK SPARE RIBS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Belly ribs of hog, barrow or gilt with 45%-55% lean meat. Belly ribs are prepared from a belly bone-in by removal of the ribs, costal cartilages and intercostal muscles and shall contain of at least eight ribs. Diaphragm and Sternum bone removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Pork spare ribs

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	n=5, c=0, Absent in 25 g.
<i>E. coli</i> O157:H7	n=5, c=0, Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 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. Free of protruding or broken bones
Odour or flavour	Free for foreign odours.
Colour	Pink (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	234 kcal
Proteins	18 g
Carbohydrates	0 g
Fats	18 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, food grade polyethylene heat sealed 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 2Kg 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"