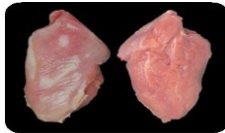
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1. PRODUCT NAME

TURKEY BREAST BONELESS FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Boneless and skinless whole young tom turkey (less than 8 months of age) breast with or without tenderloin. A whole breast split without back or ribs, with or without tenderloins is produced from a bone-in whole breast without back, removing the ribs and wings. The bones and neck skin are also removed.

Product must be vacuum packed and kept deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Turkey breast

3.2. OTHER PERMITTED INGREDIENTS

None

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.

Hygiene Parameters

MAXIMUM LIMITS

Aerobic colony count

$< 10^4$ cfu/g.

Escherichia coli

n=5, c=2, m=5x10cfu/g, M=5x10²cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

Limit of fluid lost from thawed poultry

≤ 6%

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Storage and Transportation Temperature

- 18°C to - 25°C

Texture

Shall be of good conformation. The flesh shall be plump

Odour or flavour

Free of foreign odours.

Colour

Overall bright appearance

Free of freezer burn. Only permitted occasional pockmarks due to drying or small areas of clear, pink, or red-colored ice.

Foreign matter

Free from any foreign material or fecal contamination. The product must be subjected to

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PARAMETER	LIMITS
Other physical criteria	metal particle detection 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	114 kcal
Proteins	24.0 g
Carbohydrates	0 g
Fats	1.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be packed, in the heat seal in , 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 the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 2 Kg to 4 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
- CODEX CAC/RCP 8 – 2008 (Rev. 3) : “Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods”
- UNECE STANDARD Turkey Meat Carcasses and parts
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”