

	UN RATIONS STANDARD		DATE: 01/04/2024
	TURKEY WHOLE FROZEN		ED №: 03
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1. PRODUCT NAME

TURKEY WHOLE FROZEN (Grade A)

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Whole young tom turkeys (less than eight months of age) skin and bones on, without giblets. A “whole bird” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head, feet and tail are removed. The giblets must be wrapped and packed in polyethylene bag.
Product must be kept deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Whole Turkey

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>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g.
<i>Sulphite-reducing Clostridium</i>	n=5, c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Aerobic colony count	< 10 ⁴ cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10cfu/g, M=5x10 ² cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Limit of fluid lost from thawed poultry	≤ 6%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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 burnt, except those that are incidental, small and unobtrusive, and not present on the breast or legs. Only permitted occasional pockmarks due to drying or small areas of clear, pinkish, or reddish-coloured ice.
Foreign matter	A slight redness is permissible in wing tips and follicles Free from any foreign material, including metal, dirt, blood or fecal contamination.
Others	Free of viscera, trachea, oesophagus, mature reproductive organs, and lungs. There shall be a thin regular layer of fat on the breast, back, and thighs.

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PARAMETER	LIMITS
	Free of protruding bones or severe contusions. Some small discoloration, contusions, or damage is permitted but not in breast or legs.
	A few small feathers, stubs (quill ends), and hairs (filoplumes) may be present on the breast, legs, rump, foot joints, wing tips, and other parts.
Other physical criteria	Free from ice glaze.
Transportation and Storage Temperature	Free from signs of thawing and refreezing - 18°C to - 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	144 kcal
Proteins	22 g
Carbohydrates	0 g
Fats	5.6 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, food grade polyethylene heat sealed 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 3 kg to 8 kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD- GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEXCAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- CODEx CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNECE STANDARD Turkey Meat
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"