

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

VEAL LOIN FROZEN

2. DESCRIPTION



Veal’s (bovine, not older than 9 months of age) meat cut prepared from the bone-in loin by the removal of all bones and cartilage. Loin consists of the *M. longissimus dorsi* and associated muscles. Fat thickness 3mm maximum.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Veal’s loin

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>Escherichia coli</i> O157:H7/NM	n=5, c=0, Absent in 65 g.
<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 ² cfu/g, M=10 ³ cfu/g
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g, M=10 ⁴ cfu/g
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g

5. CHEMICAL CRITERIA


PARAMETER	LIMITS
pH	5.8 (±0.2)

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	- 18°C to - 25°C
Texture	Firm
Odour or flavour	Free of foreign odours.
Colour	Pinkish. Overall bright appearance. Free from freezer-burn spots/areas.
Foreign matter	Free from any visible foreign matter
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	120 kcal
Proteins	21 g
Carbohydrates	0 g
Fats	4 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 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"
- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- UNECE STANDARD VEAL MEAT CARCASSES AND CUTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"