	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>GOAT SIX-WAY-CUT FROZEN</b>	ED N°: 01
	<b>CODE: UNSTD-COM 1240</b>	Page: 1 of 2

## 1. PRODUCT NAME

GOAT SIX-WAY-CUT FROZEN

## PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



A 6-way cut goat is prepared from a full carcass of goat (Capra), a young, castrated male having one but not more than two permanent incisors teeth. Full carcass is split into carcass sides. Each carcass side is split into three sections (forequarter, loin, leg-chump on). Head, giblets, diaphragm, channel fat, kidney, liver, and tail removed. Neck string on. Tenderloin retained. Fat trimmed 6 mm - 9 mm. Total weight of full carcass (Six cuts) is between 15 kg -20 kg. Each cut is individually sealed and weight calibrated.

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

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Goat six-way cut

### 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.

### Hygiene Parameters

### MAXIMUM LIMITS

Total coliforms

n=5, c=3, m=  $5 \times 10^3$  cfu/g, M= $10^4$  cfu/g.

*Staphylococcus aureus*

n=5, c=1, m=  $10^2$  cfu/g, M= $10^3$  cfu/g.

*Enterobacteriaceae*

<  $5 \times 10^2$  cfu/g.

## 5. CHEMICAL CRITERIA

### QUALITY PARAMETER

### LIMITS

pH

5.6 – 5.8

## 6. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Texture

Firm.

Odour or flavour

Free of foreign odours and flavours

Colour

Overall bright appearance. Free from freezer-burn spots/areas.

Foreign matter

Free from any foreign material.

Other physical criteria

Free from ice glaze.

Free from signs of thawing and refreezing

Storage and Transportation Temperature

- 18°C to - 25°C

## 7. NUTRITION FACTS (Approximate values per 100 grams)

### NUTRITION FACT

### AMOUNT PER 100 g OF PRODUCT

Energy

109 kcal

Proteins


20.6 g

Carbohydrates

0 g

Fat

3 g

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## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed or equivalent recyclable/ biodegradable packing material that maintains 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 15 kg to 20 kg.
Warranty at delivery location	Minimum 4 months

## 9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

## 10. OTHER REQUIREMENTS

- CODEX CAC/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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- UNECE STANDARD OVINE MEAT CARCASSES AND CUTS