	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF CORNED CANNED HALAL	ED Nº: 02
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1. PRODUCT NAME

BEEF CORNED CANNED - HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Corned beef (ready-to-eat) is chopped, cured, boneless carcasse meat from animals of bovine species and may included head meat, heart meat and skirt meat. The product shall be prepared from coarsely cut beef which has been precooked or a mixture of such precooked beef to which a maximum of 5% raw beef has been added; in either case, the meat shall be cured before or after filling into the container. Product is hermetically sealed in cans and must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS (recipe product)

INGREDIENTS

Halal Beef (at least 96% beef), curing ingredients consisting of food-grade salt and sodium or potassium nitrite

Optional ingredients: Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup).

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT


For other permitted additives: Codex General Standard for Food Additives (GSFA) Database

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Clostridium botulinum</i> toxin	n=5, c=0, Absent in 25 g.
<i>Staphylococcal enterotoxins</i>	n=5, c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Commercial Sterility	n=6; c= 0; m= M= Commercially sterile

5. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Nitrite, potassium and/or sodium salts (expressed as residue NO ₂ ion)	< 30 mg/kg
QUALITY PARAMETER	LIMITS
Protein	≥ 21 %
Salt	≤ 3 %
Product may be subject to DNA authentication.	

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Free from foreign odours
Colour	Reddish
Foreign matter	Free from any foreign material
Storage and Transportation Temperature	15°C to 25°C

7. NUTRITION FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	230 kcal
Proteins	22 g
Carbohydrates	0.5 g
Fats	15.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade).
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	From 150 g to 400 g
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX STAN 88-1981, STANDARD FOR CORNED BEEF
- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International code of hygienic practice for low-acid and acidified low-acid canned food"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"
- CODEX CAC/GL 24 -1997: General Guidelines for use of the term "Halal".