	UN RATIONS STANDARD	DATE: 01/04/2024
	BEEF SALAMI FROZEN HALAL	ED N°: 02
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1. PRODUCT NAME

BEEF SALAMI FROZEN - HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Meat product made of ground edible beef meat and beef kidney fat (**no pork ingredients are permitted**), cured and seasoned with spices, cased in a synthetic tripe, cooked and smoked.

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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Beef > 80 % (Ratio Meat/ fat (80/20), water, salt, sugar, spices

Optional: Binders: Carbohydrate (starch) and/ or Protein (milk powder, caseinate, egg protein or vegetable protein)

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>Salmonella spp</i>	n=5, c=0 Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0 Absent in 25 g.
<i>E. coli</i> O157:H7/NM	n=5, c=0 Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Total coliforms	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g., M=10 ³ cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 cfu/g., M=5x10 ² cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS


Protein	≥ 14 %
Meat Protein, connective tissue protein-free	≥ 12.5 %
Product is subject to DNA authentication.	

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture	Firm.
Odour or flavour	Slightly spicy and salty
Colour	From pinkish to brown.
Foreign matter	Free from any foreign material (The product must be subject to metal particle detection)
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

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Storage and Temperature Temperature -18°C to -25 °C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	244 kcal
Proteins	14 g
Carbohydrates	1.8 g
Fats	20 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Each piece is cased in synthetic tripe, items should be vacuum packed in 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 800 g to 2 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"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- CAC/GL 87-2016: "Guidelines for the control of Non-typhoidal *Salmonella* spp. In Beef and Pork Meat"
- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- 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".