

	UN RATIONS STANDARD		DATE: 01/04/2024
	BEEF SAUSAGES FROZEN HALAL		ED N°: 02
	CODE: UNSTD-COM 6118		Page: 1 of 2

1. PRODUCT NAME

BEEF SAUSAGES FROZEN- HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Meat product made of comminute edible beef meat and edible fat (**no pork or other meats are permitted**), seasoned with spices, and cased in synthetic tripe. Each sausage must be from 65 to 75 g each +/- 5% weight variation.

Product must be deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENTS

Beef ≥ 80 % (ratio%, as a following: meat ≥ 75 % and fat ≤25 %)

Potable 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.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 5x10 ¹ 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.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 14 %
Meat Protein, connective tissue protein-free	≥ 10 %
Salt	≤ 2 %
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)

	UN RATIONS STANDARD	DATE: 01/04/2024
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	CODE: UNSTD-COM 6118	Page: 2 of 2

Other physical criteria

Storage and Transportation Temperature

Free from ice glaze.

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	236 kcal
Proteins	14.2 g
Carbohydrates	3.8 g
Fats	18.2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Cased pieces in synthetic tripe and the items should be vacuum packed in food grade polyethylene heat sealed or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
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 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"