

	UN RATIONS STANDARD	DATE: 01/04/2024
	CHICKEN SAUSAGES FROZEN HALAL	ED Nº: 02
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1. PRODUCT NAME

CHICKEN SAUSAGES FROZEN - HALAL

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Product made of a mixture of chicken meat and edible fat (vegetable and/or poultry) that have been comminuted to which binders and spices have been added, cured and cased in synthetic tripe and/or edible casing. Product has undergone heat treatment. Each sausage must be approximately 75 g +/- 5% weight variation.
No pork and beef ingredients are permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE	
Chicken meat	> 80 %	> 80 % chicken meat/total meat < 20 % fat/total meat
Carbohydrate binders (Flour or starch from grain or potato)	5-15 %	
Protein binders (Milk powder, caseinate, egg protein or vegetal protein)		
Salt	< 3 %	
Sodium or potassium nitrite, herbs, spices	≤ 200 mg/kg total nitrite expressed as sodium nitrite	
Sugar, spices, seasonings, flavoring	< 2 %	
Potable water	≤ 10 %	

3.2 OTHER PERMITTED INGREDIENTS

INGREDIENT

For 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>Sulphite-reducing Clostridium</i>	n=5, c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g., M=10 ⁴ cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=0, m= 10 ² cfu/g, M=10 ³ cfu/g.
<i>Escherichia coli</i>	n=5, c=2, m=5x10 ² cfu/g, M=5x10 ³ cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Protein	≥ 13%
Product is subject to DNA authentication.	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	Slightly smoked.

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Colour	From light brown to brown. Overall bright appearance.
Foreign matter	Free from any foreign material (The product must be subject to metal particle detection)
Other physical criteria	Free from ice glaze.
Storage and Transport Temperature	Free from signs of thawing and refreezing -18°C to -25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	220 kcal
Proteins	15.5 g
Carbohydrates	2.7 g
Fats	16.2 g

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 which is recyclable and/or biodegradable. 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 750 g to 1.5 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"
- CAC/GL 14-1991 Guide for the Microbiological Quality of Spices and Herbs used in Processed Meat and Poultry Products.
- 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".