

	UN RATIONS STANDARD		DATE: 01/04/2024
	LAMB LEG BONE IN FROZEN HALAL		ED N°: 02
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1. PRODUCT NAME

LAMB LEG BONE IN FROZEN - HALAL

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Leg of lamb under twelve months of age which does not have any permanent incisors teeth. Leg – Haunch - is prepared from a side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the flap. The lymph node gland (Subiliac) and gland fats situated on the flap are removed. Surface fat trim 3 mm - 6 mm, shank on, flap and butt tenderloin retained, sacrum, leg tendon and channel fat removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Lamb's leg – Chump On

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= 5x10³cfu/g.,M=10⁴cfu/g.

Staphylococcus aureus

n=5, c=1, m= 10² cfu/g.,M=10³cfu/g.

Escherichia coli

n=5, c=2, m= 5x10² cfu/g., M=5x10² cfu/g

5. CHEMICAL CRITERIA

QUALITY PARAMETER

LIMITS

pH

5.6 – 5.8

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture

Firm.

Odour or flavour

Fresh. 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)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy

195 kcal

Proteins

19.2 g

Carbohydrates

0 g

Fats

12.6 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually wrapped, food grade polyethylene heat sealed or equivalent packing material that is recyclable/biodegradable 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 3 kg to 6 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"
- UNECE STANDARD OVINE MEAT CARCASSES AND CUTS
- 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".