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	MUTTON FROZEN SIX WAY CUTS HALAL		ED N°: 02
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1. PRODUCT NAME

MUTTON FROZEN SIX WAY CUTS - HALAL

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Whole mutton (female or castrated male ovine having more than one permanent incisor teeth). Six way cut. Head, diaphragm, channel fat, kidney, liver and tail removed. Tenderloin retained. Neck string on. Fat trimmed 6 mm – 9 mm. Each cut individually sealed and weight calibrated.

Product must be deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Mutton

3.2. OTHER PERMITTED INGREDIENTS

None

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
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g.,M=10 ⁴ cfu/g.
<i>Staphylococcus aureus</i>	n=5, c=1, m= 10 ² cfu/g.,M=10 ³ cfu/g.
<i>Enterobacteriaceae</i>	< 5x10 ² cfu/g

5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
N/A	

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Firm.
Odour or flavour	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.
Storage and Transportation Temperature	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	137.8 kcal
Proteins	19.2 g
Carbohydrates	0.4 g
Fats	6.6 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed or equivalent recyclable/ biodegradable packing material that maintains 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 18 Kg to 25 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"
- 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".
- UNECE STANDARD OVINE MEAT CARCASSES AND CUTS