

CANNED Beef

1. SPECIFICATIONS:

The canned beef is to be in accordance with the following specifications:

General Description of canned beef: Canned Beef shall be manufactured from **Halal**, uncured, fresh or frozen beef. the Salt, sugar, sodium nitrate, ascorbic acid, starch shall be used within max limits as outlined in the analytical tests. Other additives are not permitted, in particular thickening agents, other than tendon collagen of bovine origin.

- All ingredients shall be of good quality, with normal appearance, smell and taste. The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter, or anti-nutritional factors, in amounts that may represent a hazard to health.
- The product shall meet the testing requirements stated in this document.

Parameter	Requirements	Reference methods (or equivalent)
Organoleptic characteristics (texture, appearance, smell, taste)	Normal texture, color, smell, taste, free of foreign subjects	Organoleptic evaluation
Packaging integrity	Can shall be without dents, rust or other physical defects (e.g. damaged seal/droops/or other).	Visual examination
Swelling test (37°C for 7 days)	Should not show any sign of swelling after incubation.	n/a
Swelling test (55°C for 5 days)	Should not show any sign of swelling after incubation	n/a
Net weight	As per contract	CODEX STAN 119-1981, REV. 1-1995
Chloramphenicol	Not detected	ISO 13493: 1998
Salmonella	Not detected in 25 gm	AOAC 967.22
Ascorbic acid	300 mg/kg max.	AOAC 920.153
Ash	2.5% max.	AOAC 945.58
Cadmium (Cd)	0.05 mg/kg max.	By difference: % CHO= 100%-(%moisture+ % protein+% fat+% ash)
Carbohydrates	8% max.	AOAC 956.10
Diethylstilbestrol	Not detected	AOAC 960.39
Fat	18% max.	AOAC 934.07
Lead (Pb)	0.5 mg/kg max.	AOAC 950.46
Moisture	65% max.	AOAC 992.15

Protein	13% min.	AOAC 935.47
Salt	3% max.	ISO/DSI 2918
Sodium nitrite	100 mg/kg max.	AOAC 996.11
Starch	6% max.	HPLC or LC-MS/MS
Sudan red dyes (I, II, III and IV)	Not detected	AOAC 985.16
Tin (Sn)	200 mg/kg max.	n/a
Sugar addition	1% max.	n/a
Mercury (Hg) mg	0.03% mg/kg max.	n/a
Arsenic (As, total)	1 mg/kg max.	n/a
Melamine	0.25 mg/kg max.	n/a
Testosterol	0.015 mg/kg max.	n/a
Estradiol	0.0005 mg/kg max.	n/a
Para red	Not detected	n/a
Rhodamine	Not detected	n/a
Tetracycline	0.1 mg/kg max.	AOAC 995.09

* N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this.

2. TECHNICAL DOCUMENT REQUIREMENTS:

When required, suppliers shall submit a Certificate of Analysis of the final product to UNRWA, and Halal certificate along with other documents.

3. Food safety and quality management at manufacturing premises

- The manufacturer shall be able to demonstrate by principle and practice the adoption, implementation and recording of:
 - Good Manufacturing Practices (GMPs)
 - Good Hygiene Practices (GHPs)
 - Hazard Analysis Critical Control Point Program (HACCP)
 - Global Food Safety Initiative (GFSI) scheme principles
- In this context an appointed UNRWA staff/Quantity & Quality Inspector/Surveyor/Auditor is entitled to visit the factory without prior notice during any period when UNRWA product is being manufactured to check that production is done as per UNRWA contract specifications.
- The UNRWA staff/Inspector/Surveyor/Auditors may examine any aspect of Supplier's manufacturing premises and its documentation relating to any products or services provided to UNRWA, including but not limited to production facilities, procedures, records, certifications, or practices.

- Food suppliers shall notify UNRWA immediately of lots (pre-delivery and post-delivery) that fail to meet contract requirements. Any testing on food safety parameters for foods (and/or the associated raw materials) delivered to UNRWA shall be pre-agreed with UNRWA.
- The producer shall be authorized by competent governmental authorities to process products for human consumption and to export. The authorization of export is only required when the producer supplies UNRWA internationally.

4. PRODUCT SAFETY:

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides, Codex Maximum Residue Limits (MRLs) for Residues of Veterinary Drugs in foods (CX/MRL 2-2021) and Guidelines of International Commission on Microbiological Specifications for Foods.
- Supply food stuff from producers or companies registered in white list of NFSA (NATIONAL FOOD SAFETY AUTHORITY).

5. PACKING & STORING:

The product shall have a minimum shelf-life as stated below when stored in ambient temperature, dry place and hygienic conditions that match ISO and HACCP guidelines.

Packing as per contract.

6. SHELF LIFE

The product shall have a minimum of 80% of shelf-life remaining when presented to UNRWA for inspection, unless otherwise authorized by UNRWA.

Shelf-Life duration: 36 months

7. MARKING: SEE ATTACHED SPECIAL CONDITIONS OF CONTRACT.

All the above specifications will be strictly adhered at Field level.