

## INTRODUCTION

1. The Department of Defence or appointed Inspection Body reserves the right to conduct inspections of the production process, the product and the premises of the supplier without prior notification at any working time during the contract period.

## SCOPE

2. This specification specifies general requirements for the supply of frozen meat, boerewors, minced beef, offal; chicken portions, chicken schnitzel, chicken steaklets and chicken liver; chilled processed meat and sausages, ostrich and bacon to the South African National Defence Force

## APPLICABLE DOCUMENTS

3. These products shall comply with all the applicable requirements of the following documents:
- National Health Act No 61 of 2003.
  - South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (No. 54 of 1972) and regulations under this act as amended.
  - Meat Safety Act 40 of 2000.
  - SA Trade Metrology Act No 77 of 1973 as amended.
  - Code of Practice for Quality Management Systems Requirements SABS 9001 of 2000.
  - The Standards Act, 1993 (No. 29 of 1993) and regulations under this act as amended.

## COMPULSORY GENERAL REQUIREMENTS

4. Compulsory General Requirements. In the RSA all meat supplies must be obtained from Registered Abattoirs, which comply, unconditionally with the Meat Safety Act 40 of 2000 and all products must comply with the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972 as amended. If so stipulated in the tender documents a SABS Capability Report might be required.

- a. Microbiological requirements. Recommended microbiological requirements for frozen boxed meat is as follows:

Property	Requirement Counts/Grams

<i>Aerobic Plate Count at 25 C</i>	100 000
<i>Coliforms Enterobacteriaceae</i>	100
<i>E. coli</i>	10
<i>Salmonella</i>	Absent in 25 grams
<i>Staphylococcus aureus</i>	100
Spore forming	10
Yeast/Mould	1 000

- b. Reserve stock. Suppliers must, during the contract period, carry sufficient reserve stock of frozen meat to be able to fulfil urgent orders.

#### QUALITY AND CLASSES OF MEAT

5. Quality of Meat. The quality and classes of meat delivered to the Department of Defence shall be as follows:

- a. Beef                      Class A1 and A2 or AB1 and AB2 or B1.
- b. Mutton                  Class B2 and B3.
- c. Lamb                    Class A2 and A3.
- d. Pork                     Class P&O.

6. Fatness Code (Beef and Lamb). Classification characteristics shall be as follows:

- a. No fat                    - 0
- b. Very lean                - 1
- c. Lean                     - 2
- d. Medium                 - 3
- e. Fat                       - 4
- f. Over fat                 - 5
- g. Excessively over fat - 6

7. Age and Grade (Chicken):



- a. Age: 38 – 42 days.
- b. Grade: Poultry, well fleshed, free of bruises and torn skin.

#### **INSPECTION OF THE SUPPLIER'S PREMISES**

8. The Department of Defence or appointed Inspection Body reserves the right to conduct inspections of the production process, the product and the premises of the supplier without prior notification at any working time during the contract period, including inspections of:

- a. Class.
- b. Handling.
- c. Processing.
- d. Packaging.
- e. Storage and despatching.
- f. Health standards.
- g. In the event of a deviation from specifications observed, the department or its appointed inspection body may reject the whole consignment.

9. Description of Meat Cuts. All the names of meat cuts specified in this specification are as described by the South African Meat Industry Corporation.

#### **QUALITY ASSURANCE PROVISION**

10. Quality Management System. The processing premises shall maintain a quality management system, which will ensure that all products supplied under this specification are satisfactory in all respects. The quality management system shall be approved by the purchaser and shall ideally comply with the requirements set out in the *Code of Practice for Quality Management Systems Requirements SABS 9001 of 2000* or *Hazard Analysis for Critical Control Points (HACCP)*. If either of the above is not implemented, the SABS Capability Report will be required.

11. Premises and Plant. The premises shall comply with all laid down State and local authority regulations with regard to hygiene and health standards. The premises shall be maintained in an acceptably hygienic condition to the satisfaction of the purchaser. The supplier must be in possession of a certificate of acceptability, issued by the local authority in terms of the Health Act as for the business conducted on the premises.

12. Responsibility for Quality Inspection. The supplier shall be responsible for carrying out all inspections, measurements and tests during or after manufacture or

processing to ensure that all items are fully in accordance with the requirements of this specification (documented evidence shall be kept). The Department of Defence or its appointed Inspection Body shall have the right to witness or verify any inspections, measurements and tests which have been carried out. Documented proof will have to be available for audit purposes.

13. Shelf Life.

- a. Storage at minus 18 degree C  $\pm$  3 degree C (Core temperature).
- b. Beef 9 - 12 months.
- c. Pork 4 - 6 months.
- d. Lamb/Mutton 8 - 10 months.

14. Transit, Delivery, Storage and Handling:

- a. During transit, delivery, storage and handling, from the abattoir to the distribution points, a cold chain shall be maintained.
- b. In accordance with SABS *specification 0156-1979*, all meat will be frozen via the quick freeze Nitrogen tunnel method, which will ensure that the core temperature of the product remains at minus 18 degree C  $\pm$  3 degree C (Core temperature).
- c. The following is applicable:
  - i. The freezing process must ensure that the meat is protected from dehydration and discolouration.
  - ii. Cold air must be circulated during freezing to ensure that the core temperature of the product does not rise above minus 15 degree C  $\pm$  3 degrees C (Core temperature).
  - iii. The method of freezing shall be subject to the approval of the applicable department.
  - iv. Product during transit delivery and storage must have a core temperature of minus 15 degrees C  $\pm$  3 degree C or lower.
  - v. Transportation shall take place in a refrigerated vehicle.
  - vi. Receipt of the product warmer than minus 15 degree C  $\pm$  3 degree C (core temperature of product) shall result in the rejection of the consignment.
  - vii. Delays during off-loading and handling should be reduced to a minimum to prevent an increase in product temperature.



**PACKAGING AND LABELLING**

15. Packaging. This specification specifies requirements for the packaging and labelling for the supply of frozen meat, boerewors, mutton sausage, minced beef, beef liver; chicken portions, chicken schnitzel, chicken steaklets and chicken liver; chilled processed meat and sausage, ostrich and bacon to the South African National Defence Force.

- a. Requirements of cardboard cartons:
  - i. Strength of cardboard: Class D SABS specification.
  - ii. Water repellent: Treated with repella.
  - iii. Fluting: B= flute.
  - iv. Internal measurements: 305 mm x 400 mm x 160 mm.
  - v. Construction: Staple free.
  - vi. The cardboard carton must be damp-proof.
  - vii. The cardboard carton must be strong enough to resist rough handling and must protect the contents.
- b. Primary Packaging. Frozen Meat:
  - i. Primal cuts of beef, mutton and pork shall be packed 15 kg per carton. Primal cuts of beef, mutton and pork shall be individually wrapped in polythene, in cuts of 3 x 5 kg. See also specification no 3 for portion cuts.
  - ii. All class markings shall be clearly visible on the different primal cuts.
  - iii. Meat cuts/portioned meat shall be packed in a minimum of 10 kg per carton. Layers of polythene shall separate all portioned meat cuts.
  - iv. All primary and meat cuts shall be packed per quality and class.
  - v. Cartons must be clean, neat and unbroken on delivery.
  - vi. Only fully packed cartons of meat shall be supplied.

PRIMAL CUTS (15 KG)	MEAT CUTS/PORTIONED MEAT (10 KG)
Bolo	Diced Beef
Chuck	Beef Liver
Rump Steak	Minced Beef
Scotch Fillet	Mutton chops (loin rib and shoulder chops)
Silverside	Stewing mutton
Striploin (deboned sirloin)	Pork chops
Thick Flank	Boerewors, Mutton Sausage and other sausage types
Topside	Ostrich Steaks
Leg of mutton, bone-in	Ostrich Goulash
Prime rib	
Mutton rib	
Ostrich Roast	
Leg of pork, bone-in	

16. Labelling. The following information must appear on each cardboard container:

- a. Name and distributor or brand name of product.
- b. True description of contents.
- c. Net mass of contents.
- d. Dates: All of the following: Slaughter Date, Production Date and Packaging Date.
- e. The following information: "Keep contents in a frozen state at minus 15 degree C  $\pm$  3 degree (Core temperature) until required for use".



**FROZEN BEEF**

17. Topside. This is the minor part of the buttock and is removed from the bone by cutting along the natural seam dividing the topside and silverside and separated from the thick flank by means of a cut in line with the femur bone. The fat layer on the surface shall not exceed 15 mm.
18. Silverside. The whole silverside consists of the parallel muscles in the outer part of the buttock and is removed by cutting along the natural seams of the topside and thick flank. The silverside must comprise of the following two cuts:
- f. Eye Round. The eye muscle, which can be removed along the natural seam of the complete silverside.
  - g. Flat Silverside. The portion of the complete silverside after the removal of the eye muscle and heel muscle on the side of the shin.
19. Rump. This is the whole deboned rump removed from the flank along the line half way between the large eye muscle of the rump and outer edge of the flank. The flank point must be removed. The rump may be cut into steaks of 25 mm, providing a portion of  $\pm 165$  g each, and packed in layers in such a way that steaks can be removed individually according to requirement.
20. Striploin (Deboned Sirloin). The deboned sirloin consists of 10 vertebrae after this cut has been separated from the rump. The following is applicable:
- a. All bone, excessive fat, gristle and sinews shall be removed.
  - b. The broad back strip sinew shall be removed to a width of not more than 3 cm. The width of the fillet shall not exceed 1  $\square$  times that of the eye muscle.
  - b. The striploin may be cut into steaks of 25 mm, providing a portion of 165 g each, and packed in layers in such a way that steaks can be removed individually according to requirement.
21. Thick Flank (Top Rump). The thick flank is the part of the buttock adjoining the topside and the silverside and is separated from the shin as the kneecap and removed from the bone upwards to the ball of the femur. The kneecap must be removed along with all sinews.
22. Bolo. This is the cut of meat derived from the outside of the shoulder blade bone to the rear of the ridge of the blade bone running from the shoulder joint to the gristle at the top of the blade bone. The following is applicable:
- a. Trim (Remove all visible sinews).
  - b. Round off the cut neatly.

23. Chuck. This is a minor part of the fore quarter and is separated from the neck, prime rib, short rib, bolo and brisket.

24. Scotch fillet. This is prime rib without the bone. (The prime rib consists of the first four ribs of the thick rib after separation of the fore and hindquarter.) The scotch fillet may be cut into steaks of 25 mm, providing a portion of 165 g each, and packed in layers in such a way that steaks can be removed individually according to requirement.

25. Diced Beef (Low Fat) (Beef Stewing).

- a. Diced beef must be prepared from the skeletal muscles of the bovine (female or castrated male).
- b. Meat and fat derived from the head, epiglottis, tongue, heart, glands, liver, kidney or any other type of offal will not be permissible.
- c. Product must be free of bone, gristle, sinews, bone splints, membranes, blood vessels, bruised meat, connective tissue or any other substance which may influence quality negatively.
- d. Diced beef must be cut into squares of 20 mm.
- e. Diced beef must not contain more than 10 % fat.
- f. Product must be packed into 5x2 kg portions in order to facilitate thawing.

26. Minced Beef (Low Fat).

- a. Minced beef must be prepared from the skeletal muscles of the bovine (female or castrated male).
- b. Meat and fat derived from the head, epiglottis, tongue, heart, glands, liver, kidney or any other type of offal will not be permissible.
- c. Fat content must be determined before mincing and must not exceed 10 %.
- d. The product must be free of bone, gristle, sinews, bone splints, membranes, blood vessels, bruised meat, connective tissue or any other substance which may influence quality negatively.
- e. Mince all meat through a  $\pm 5$  mm plate.
- f. Blend mince evenly, to ensure even distribution of fat.
- g. No additives (grain products or other fillers, spices or other flavouring and preservatives) or water shall be added to the mince.



- h. Minced beef must be packed into 5 X 2 kg portions in order to facilitate thawing and be packed into cardboard cartons, which comply with the requirements given in 15.a.

27. Beef Liver. This is the whole liver with the portal lymph glands removed. All beef livers must be separately wrapped in polythene and be packed separately per item into cardboard cartons, which comply with the requirements given in 15.a.

## FROZEN MUTTON

28. Mutton leg, bone-in. The leg is removed from the loin by means of a cut between the hipbone and the 7<sup>th</sup> lumbar vertebrae. The chump chop shall not be removed. The hipbone, tail and shin shall be removed. *Class markings shall be clearly visible*. The thickness of the fat layer shall not exceed 10 mm.

29. Mutton Chops. Will consist of the following:

- a. Loin and Rib Chop. The whole loin consists of 12 vertebrae of which the loin chops are the first 6 vertebrae and the rib chops the last 6 vertebrae. The chops shall be cut to a thickness of 20 mm and shall have a mass of 100 g  $\pm$  10 g deviation. The thickness of the back fat layer shall not exceed 5 mm. The mass of 100 chops shall not exceed 10 kg.
- b. Shoulder Chop. The chops shall be cut to a thickness of 20 mm and shall have a mass of 100 g  $\pm$  10 g deviation. The thickness of the back fat layer shall not exceed 5 mm. The mass of 100 chops shall not exceed 10 kg.

30. Ribs (breast). After the shoulder has been removed, the rib is removed. The flank shall be removed. The thickness of the fat layer shall not exceed 5 mm.

31. Mutton stew. The mutton stew shall be cut from the shoulder and the rib. Pieces must be cut into squares of 20 mm. The stew shall not contain more than 10 % fat.

## FROZEN PORK

32. Pork leg, bone-in. The pork leg is separated from the loin by a cut between the hipbone and the lumbar vertebrae. The shin, hipbone and the tail shall be removed. *Class markings shall be clearly visible*.

33. Loin.

- a. The whole loin consists of 18 vertebrae; the loin chops consists of 6 vertebrae and the rib chops consists of 12 vertebrae.
- b. The chops shall all have a full-length thickness of 20 mm with a mass

of 200 g  $\pm$ 10 g deviation. The mass of 10 chops shall not exceed 2 kg.  
The fat layer shall not exceed 5 mm.

### **FROZEN BOEREWORS**

34. Specification for boerewors are as follows:

a. Composition Requirement:

- i. Lean Meat 2 Parts (based on class C 1 beef and sausage pig on a 45/45 basis).
- ii. Fat (Pork back fat) 1 Part (maximum fat content 30%).
- iii. Total meat contents 90% (lean meat plus fat).
- iv. Cereals and Starch products not more than 6% (shall be sound and edible, no soya products will be permitted).
- v. Salt (not more than 1.5%).
- vi. Standard herbs, spices, vinegar.
- vii. Harmless flavourants and permitted food additives.

b. Raw materials and Ingredients.

- i. Raw materials and ingredients shall be suitable for human consumption and shall be free from objectionable odours and flavours.
- ii. Meat shall be obtained from the skeletal musculature of the bovine (castrated male) or cow and the sausage pig. The meat shall be obtained from the forequarter of the animal with permissible 15% trimmings. Meat derived from the head, epiglottis, bowels, tongue, heart, glands, liver, kidney or other types of offal is not permissible. Meat shall be free of gristle, tendinous tissue and excessive connective tissue. Mechanically deboned meat shall not be permitted.
- iii. Fat shall be obtained from the cheeks, neck and back fat of the pig. Fat shall be free of glands.
- iv. The lean beef, beef – fat ratio shall be 92:8.
- v. The lean pork, pork – fat ration shall be 89:11.
- vi. Vinegar shall be of brown grape vinegar type.



- vii. Seasoning and spices shall consist of oleoresins or natural spices and shall according to the manufacturers blend produce a typical Boerewors flavour with a rich coriander flavour.
- viii. The only permitted preservative is sulfur dioxide, which may not exceed 450 parts per million. The preservative shall be prepared for use in food. Boric acid and benzoic acid may not be used in the preparation of the product.
- c. Sausage Casings. These casings shall be of the natural type obtained from the intestines of the pig (28/32 – 32/34). Casings shall be free of slime (internal mucous) and shall be of the required caliber. During storage the casings shall be preserved in salt and before filling all salt is to be removed with water. The diameter, after being filled, shall be at least 12,5 mm and not more than 28,0 mm.
- d. Physical Requirements. Portions shall be filled into natural casings linked and twisted at fixed mass 140 g so that 5 linked sausages have a fixed mass of 700 g.
- e. Organoleptic Analysis and Sensory Properties.
  - i. Appearance. The product shall have a red-brown appearance with an even distribution of fat.
  - ii. Flavour. The product shall have a prominent coriander flavour.
  - iii. Texture. The product shall have a coarse texture, the pork back fat may be cubed. There shall be a low cook out from the product, and the product shall retain most of its juices.
  - iv. Appearance, flavour and texture will be subject to the approval of the South African National Defence Force.
- f. Packaging. Boerewors shall be packed into 5 X 2 kg portions in order to facilitate thawing and be packed into cardboard cartons, which comply with the requirements given in 1.a.

## FROZEN MUTTON SAUSAGE

35. Specification for mutton sausage are as follows:

- a. Composition Requirement:

- i. Lean Mutton meat 52,5% minimum.
  - ii. Fat (Mutton fat) 22.5% minimum (maximum fat content 30%).
  - iii. Total meat contents 75% minimum (lean mutton plus fat).
  - iv. Cereals and Starch products not more than 10% (shall be sound. and edible, no soya products will be permitted).
  - v. Salt (not more than 1.5%).
  - vi. Standard herbs, spices, vinegar.
  - vii. Harmless flavourants and permitted food additives.
  - viii. Preservative Sulphur dioxide (max .450ppm).
  - ix. Anti-Oxidant Sodium Erythorbate, Lemon oil.
- b. Raw materials and Ingredients:
- i. Raw materials and ingredients shall be suitable for human consumption and shall be free from objectionable odours and flavours.
  - ii. Meat shall be obtained from the skeletal musculature of the sheep. Meat derived from the head, epiglottis, bowels, tongue, heart, glands, liver, kidney or other types of offal is not permissible. Meat shall be free of gristle, tendinous tissue and excessive connective tissue. Mechanically deboned meat shall not be permitted.
  - iii. Fat shall be free of glands.
  - iv. Vinegar shall be of brown grape vinegar type.
  - v. Seasoning and spices shall consist of oleoresins or natural spices and shall according to the manufacturers blend produce a typical Mutton Sausage flavour with a rich coriander flavour.
  - vi. Permitted Food Additives. The only permitted preservative is sulfur dioxide, which may not exceed 450 parts per million. The preservative shall be prepared for use in food. Boric acid and benzoic acid may not be used in the preparation of the product.
- c. Sausage Casings. These casings shall be of the natural type obtained from the intestines of the pig (28/32 – 32/34). Casings shall be free of slime (internal mucous) and shall be of the required caliber. During storage the casings shall be preserved in salt and before filling all salt



is to be removed with water. The diameter, after being filled, shall be at least 8,5 mm and not more than 12,0 mm.

- d. Physical Requirements. Portion Control and Mass. Portions shall be filled into natural casings linked and twisted at fixed mass 80 g so that 5 linked sausages have a fixed mass of 400 g.
- e. Organoleptic Analysis and Sensory Properties:
  - i. Appearance. The product shall have a red-brown appearance with an even distribution of fat.
  - ii. Flavour. The product shall have a prominent coriander flavour.
  - iii. Texture. The product shall have a medium coarse texture. There shall be a low cook out from the product, and the product shall retain most of its juices.
  - iv. Appearance, flavour and texture will be subject to the approval of the South African National Defence Force.
- f. Packaging. Mutton Sausage shall be packed into 5 X 2 kg portions in order to facilitate thawing and be packed into cardboard cartons, which comply with the requirements given in 15a.

## PROCESSED MEATS AND SAUSAGES

### 36. Specification:

- a. Composition Requirement. The product shall comply with the specified lean meat / poultry – fat ratio for the individual products and shall be stated under individual sections.
- b. Raw Materials. The raw materials shall be suitable for human consumption and shall be free from objectionable odours and flavours.
- c. All products shall be either gas-flushed (controlled atmosphere packaging) or vacuum packed to ensure that the specified shelf life is achieved at the specified storage temperature. The package seal shall be 100% effective and materials used shall have high-gas-barrier qualities. Materials used shall be of ethical colours namely clear, white, red, blue or a combination thereof. The materials used, shall ensure that the product is protected from mechanical damage and ensure that the required shelf life is achieved.
- d. The products may contain the following ingredients:
  - i. Beef.

- ii. Pork.
- iii. Poultry.
- iv. Edible offal.
- v. Salt.
- vi. Spices and other harmless flavourants.
- vii. Eggs.
- viii. Agar-agar.
- ix. Gelatine.
- x. Filler.
- xi. Permitted natural sweeteners.
- xii. Soya.
- xiii. Vegetables.
- xiv. Permitted preservatives.
- xv. Permitted antioxidants.
- xvi. Permitted food colorants.
- xvii. Permitted acids, bases and salts.

e. Permitted Preservatives:

- i. For Cold, Smoked Manufactured Sausages. As shown in the table below:

	<u>Quantity Permitted</u>
Ascorbic Acid	400 mg/kg
Pimaricin	6 mg/kg
Potassium and Sodium	200 mg/kg Total Nitrate
Nitrate (Expressed as Sodium Nitrate)	

- ii. For Cooked, Cured, Luncheon Meat. As shown in the table below:



	<u>Quantity Permitted</u>
Pimaricin	6mg/kg
Potassium	200mg/kg Total Nitrate
Sulphur Dioxide	450mg/kg
Benzoic Acid	750mg/kg
Nitrate (expressed as Sodium Nitrate)	

iii. Permitted Antioxidants: Ascorbic Acid 500mg/kg maximum.

iv. Permitted Food Colorants: As shown in the table below:

<u>Colour Index No</u>	<u>Name of Colorant</u>	<u>Conditions and Units mg/kg</u>
75120	Annato Extracts	30
45430	Erythrosine Bs	30
16255	Ponceau 4R	30 (Homogeneously mixed)

v. Permitted Acids, Bases and Salts: As shown in the table below:

	<u>Maximum level mg/kg</u>
Glucono - delta - lactone	3000 expressed as P2 05
Potassium and Sodium	3000 expressed as P2 05
Phosphate (monobasic/dibasic)	singly or in combination
Potassium and Sodium	Good manufacturing practice
Polyphosphate	
Sodium Citrate	

vi. Meat:

- (1) All meat utilized shall be of quality standard in order to obtain a high product quality.
- (2) The meat shall be clean, sound and wholesome flesh of

the Bovine, Pig or Poultry; any other meat shall bear a label indicating its nature or kind. The meat utilised shall be free of gristle, excessive tendinous and connective tissue and blood clots.

- (3) The use of tripe, sweat bread (pancreas and thymus), brains, oesophagus, inedible offal, and bruised meat trimmings and head meat shall not be permitted in the production of processed meat products.
- (4) When tongue is used as an ingredient, the tongue shall be clean with the tongue roots including the epiglottis removed.
- (5) All meat and fat used shall be free of bitter, rancid, foreign and objectionable flavour or odours of any kind.

f. Product Specific Composition:

i. Luncheon Meats. The following composition requirements shall apply:

- (1) All products shall contain:
  - (a) Not less than 75% meat.
  - (b) Not Less than 65% lean meat.
  - (c) Where the name of such a product includes tongue, not less than 30% of the meat shall consist of tongue.
- (2) The fat content/ moisture content for the products shall be as follows:
  - (a) French Polony - % Moisture = 65 % Fat = 20 max.
  - (b) Ham Roll (Loaf) - % Moisture = 60 % Fat = 30 max.
  - (c) Pepper Loaf - % Moisture = 65 % Fat = 30 max.
  - (d) Salami Roll - % Moisture = 60 % Fat = 40 max.
  - (e) Chicken Polony - % Moisture = 60 % Fat = 40 max

g. Organoleptic and Sensory Properties:



PRODUCT	APPEARANCE	TEXTURE
French Polony	Pale pink colour of fine emulsion	Smooth, fine emulsion
Ham Roll (Loaf)	Light pink and white cured ham colour of medium emulsion size with an even distribution	The product shall have the texture of a simulated ham product
Pepper Loaf	Roasted brown colour with coarse ground black and white pepper on top. The product shall be light pink with an even distribution of herbs and pepper corns visible	Soft smooth emulsion with an even distribution of fat and lean meat of 4mm
Salami Roll	Rich, wine-red, typically smoked colour	Course, firm emulsion with even distribution of fat and lean meat
Chicken Polony	Light cream chicken colour of medium emulsion size with an even distribution	Smooth, fine emulsion

h. Processed Sausages. The following composition requirements shall apply:

i. Products shall contain:

- (1) Total meat 75% min.
- (2) Lean meat 45% min.
- (3) The fat and moisture content of the products is as follows:
  - (a) Smoked viennas - % Moisture = 60 % Fat = 25 max.
  - (b) Country sausages - % Moisture = 60 % Fat = 30 max.
  - (c) Russian sausages - % Moisture = 60 % Fat = 30 max.

ii. Physical Requirements. Individual product specifications shall be as follows:

<u>Product</u>	<u>Casing</u>	<u>Mass/Size</u>
Smoked Viennas	Skinless	13 x 2cm /40 g
Country sausage	Natural (Sheep)	9 x 3cm /40 g Artificial
Russian	Natural (Sheep)	9 x 3cm /40 g Artificial

iii. Organoleptic and Sensory Properties.

PRODUCT	APPEARANCE	TEXTURE
Russian sausage	Dark brown outer appearance with red-pink lean meat and white back fat of even distribution	Coarse firm emulsion
Smoked viennas	Pale pink inside with brown outside and of fine emulsion	Smooth, fine emulsion
Country sausage	Pale brown smoked casing with cured colour inside and of even consistency	Coarse firm emulsion

iv. Microbiological Requirements. The following requirements apply to luncheon meats and processed sausages:

<u>Total Mesophyllic Aerobic</u>	
<u>Count of viable Organisms</u>	<u>Maximum count/gram</u>
Whole meat product	100 000
Sliced meat product	200 000
Coliform organisms	100
Staphylococcus Aureus	Absent
Escherichia coli	Absent
Salmonella organisms	Absent
Clostridia	Absent



**FROZEN CHICKEN CATERING PORTIONS**37. Specification:

- a. Grading. Grade Poultry, well fleshed, free of bruises and torn skin, is required.
- b. Slaughtering. Poultry must be killed by external bleeding and thoroughly bled.
- c. Age. Chickens, 38 – 42 days.
- d. Chicken Thighs:
  - i. Portion Size. 180 – 210g.
  - ii. The thighs shall be packed as follows: 60 Thighs (Main Cut Portion) bulk packed in cartons interleaved with polythene.
- e. Deboned Skinless Breasts Fillets:
  - i. Portion Size. 90 – 115g.
  - ii. The breasts shall be packed as follows: 100 Skinless breast fillets bulk packed in cartons interleaved with polythene.
- f. Breasts, Bone In:
  - i. Portion Size. 180 – 210g.
  - ii. The breasts shall be packed as follows: 60 Breasts (Main Cut Portion) bulk packed in cartons interleaved with polythene. The skin size shall not exceed the breast meat size (size not weight).

**FROZEN CHICKEN SCHNITZELS, STEAKLETS AND CHICKEN LIVER**38. Specification:

- a. Chicken Schnitzel Contents. The product will contains of:
  - i. Skinless chicken breast fillets, flattened and pre-dusted.
  - ii. Batter: Wheat flour, Potato Starch, Modified wheat starch, vegetable fat (GMO free), Salt, raising Agent (E450, E500).
  - iii. Breaded: Wheat flour, Salt, Vegetable oil.
  - iv. Water.

- v. Permitted flavouring agents.
- vi. Permitted preservatives.
- vii. Antioxidants.
- viii. Phosphates (0.5% maximum).

b. Quality of Raw Material:

- i. Chicken cuts shall be skinless breast fillet, flattened and coated in crumb coating. No torn fillets are to be used.
- ii. The chicken cuts shall be hygienic, free from objectionable odours, flavours and slime.
- iii. The colour shall be typical of chicken breast.
- iv. All raw materials shall be suitable for human consumption and shall be free from objectionable odours, flavours and extraneous matter.
- v. Portions are to be individually quick-frozen.

c. Physical Requirements:

- i. Chicken Breast Fillet +/- 105g.
- ii. Portion Coating (May not exceed 10% of total mass).
- iii. Total Mass 125g.

- d. Packaging. 40 chicken schnitzels (125 +/- 10 grams per schnitzel) shall be packed into a corrugated carton, totalling 6 kg. The carton shall be lined with a plastic inner bag that gets folded over to prevent frostbite. Layers of polythene shall separate all portions.

e. Microbial Requirements (Raw material):

Category	n	c	Specifications
Food Safety (Pathogens)			
Salmonella enteritidis	10	0	0 cfu/25g
Salmonella typhimurium	10	0	0 cfu/25g
Salmonella species	10	2	1/5 positive



Camphylobacter jejuni (optional)	10	4	2/5 positive
Quality (Shelf Life)			
Aerobatic plate count	10	0	$\leq 10^6$ cfu/g
Control measures to indicate cross-contamination			
Salmonella species (Other than SE and ST)	10	2	1/5 positive
Eschericia coli	10	2	$\leq 10^3$ cfu/g
Staphylococcus species	10	2	$\leq 10^3$ cfu/g
Total plate count	10	4	$\leq 5 \times 10^5$ cfu/g

n = number of samples per 1000 finished product packs

o = maximum number of defective samples for a batch to be accepted

cfu = colony forming unit

f. Nutritional Information (Typical per 100g)

Tests	Per 100g Service	RDA per serving (%)
Energy (kJ)	702.1kJ	
Protein (g)	20.8g	37.2
Total fat	7.4g	
Carbohydrates	6.3g	
Sodium	170.4mg	

g. Chicken Steaklet

i. Content. The product will contains of:

- (1) Chicken fillet trimmings, skinless.
- (2) Marinade: Maltodextrin, flavourings, potato starch, sugar, emulsifying salt (E339), yeast extract.

- (3) Predust: Wheat flour, salt, vegetable Oil.
- (4) Batter: Wheat flour, potato starch, modified wheat Starch, vegetable fat (GMO free), salt, raising agent (E450, E500).
- (5) Crumb: Wheat flour, salt, vegetable oil.
- (6) Water.

ii. Quality of Raw Material

- (1) No bare spots to be displayed.
- (2) Shape of the steaklet must be maintained.
- (3) Chicken cuts shall be skinless fillet trimmings.
- (4) The chicken cuts shall be hygienic, free from objectionable odours, flavours and slime.
- (5) The colour shall be typical of chicken fillets.
- (6) All raw materials shall be suitable for human consumption and shall be free from objectionable odours, flavours and extraneous matter.

iii. Physical Requirements

- (1) Fillet trimmings formed into a steaklet.
- (2) Formed steaklet = 95 – 105g, target 100g.
- (3) Portion Coating (May not exceed 10% of total mass).

- iv. Packaging. 60 chicken steaklets (100 +/- 10 grams per steaklet) shall be packed into a corrugated carton, totalling 6 kg. The carton shall be lined with a plastic inner bag that gets folded over to prevent frostbite. Layers of polythene shall separate all portions.

v. Microbial Requirements (Raw material)

Category	n	c	Specifications
Food Safety (Pathogens)			
Salmonella enteritidis	10	0	0 cfu/25g



Salmonella typhimurium	10	0	0 cfu/25g
Salmonella species	10	2	1/5 positive
Camphylobacter jejuni (optional)	10	4	2/5 positive
Quality (Shelf Life)			
Aerobatic plate count	10	0	$\leq 10^6$ cfu/g
Control measures to indicate cross- contamination			
Salmonella species (Other than SE and ST)	10	2	1/5 positive
Eshericia coli	10	2	$\leq 10^3$ cfu/g
Staphylococcus species	10	2	$\leq 10^3$ cfu/g
Total plate count	10	4	$\leq 5 \times 10^5$ cfu/g

n = number of samples per 1000 finished product packs

o = maximum number of defective samples for a batch to be accepted

cfu = colony forming unit

vi. Nutritional Information (Typical per 100g)

Tests	Per 100g Service	RDA per serving (%)
Energy (kJ)	754.2kJ	
Protein (g)	14.6g	26.1
Total fat	17.0g	
Carbohydrates	6.4g	
Sodium	297.1mg	

- h. Chicken Livers. This is the whole liver only with gall bladder and hearts removed. The lobes must be firm cherry red.

i. Quality of Raw Material.

- (1) Ensure clean packs.
  - (2) Check heat sealing is 100%.
  - (3) No leakage allowed.
  - (4) Product must flat frozen, not be frozen standing up or in a ball.
- ii. Packaging. Livers filled into 500g tubs with lid clipped on completely without trapping liver fragments. Tubs packed into bag and tape sealed. Twelve bags per carton. Carton to be shrink- wrapped. Box end label per carton: Product description, product code, mass, date produced, batch number and case number clearly visible.
- iii. Microbial Requirements (Raw material)

Category	n	c	Specifications
Food Safety (Pathogens)			
Salmonella enteritidis	10	0	0 cfu/25g
Salmonella typhimurium	10	0	0 cfu/25g
Salmonella species	10	2	1/5 positive
Camphylobacter jejuni (optional)	10	4	2/5 positive
Quality (Shelf Life)			
Aerobic plate count	10	0	$\leq 10^6$ cfu/g
Control measures to indicate cross- contamination			
Salmonella species (Other than SE and ST)	10	2	1/5 positive
Eschericia coli	10	2	$\leq 10^3$ cfu/g
Staphylococcus species	10	2	$\leq 10^3$ cfu/g
Total plate count	10	4	$\leq 5 \times 10^5$ cfu/g

n = number of samples per 1000 finished product packs



o = maximum number of defective samples for a batch to be accepted

cfu = colony forming unit

iv. Nutritional Information (Typical per 100g):

Tests	Per 100g Service	RDA per serving (%)
Energy (kJ)	411.1kJ	
Protein (g)	16.3g	29.2
Total fat	2.7g	
Carbohydrates	2.9g	
Sodium	64.4mg	

**FROZEN OSTRICH ROAST, STEAK PORTIONS AND GOULASH**

39. Specification:

- a. Ostrich Roast. 1kg Nett weight (Plus/minus 100g either way), made from the Moon Steak or other suitable primal steak muscle, deboned, and denuded, individually vacuum packed in a vacuum bag, packed 10 per master carton, frozen to below 18 degrees Celsius with a 730 day shelf life from day of production.
- b. Ostrich Steak Portions. 165g (plus/minus 10g either way), deboned, denuded packed 10 portions per vacuum bag, 6 vacuum bags per master carton, frozen to below 18 degrees Celsius with a 730 day shelf life from day of production.
- c. Ostrich Goulash. Deboned, denuded and packed 1kg per vacuum bag, 10 vacuum bags per master carton, frozen to below 18 degrees Celsius with a 730 day shelf life from day of production.
- d. Registration. All suppliers of ostrich meat and meat products must be registered by the Department of Agriculture as a supplier of the commodity. Proof of such registration must be made available to SANDF Inspectors when required.
- e. Slaughtering. All ostriches presented for slaughter must be certified to be free of ticks and to have been vaccinated against Newcastle Disease. Slaughter, deboning and packaging must be done under the supervision of a senior state veterinarian and state meat inspectors. All facilities must be fully registered and certified for HACCP.

- f. Trace-ability. All products must be fully traceable from the farm to the final packaging with serial numbers and batch numbers. Computer and hardcopy registers must be kept and be made available to the SANDF Inspectors when required. The recall procedure must be as per protocols issued by the European Union and the Department of Agriculture of South Africa.
- g. Bacteriological Analyses. Must be done weekly in sets of 3, analysed by a certified external laboratory. Such analyses must be available on file at all times.

## BACON

### 40. Specification for Bacon, Grade I.

- a. Quality of Raw Material. Bacon shall be made from meat of South African pigs that are ready for marketing, that are of suitable type and quality and that are free from diseases or disorders. The bacon, from sides or portions of sides, shall:
  - i. Be in a good condition and free from decay;
  - ii. be moderately cured or properly smoked;
  - iii. have firm white fat and pink meat of a good texture and a bright colour; and
  - iv. yield rashers that contain a good percentage of meat in relation to fat.
  - v. Bacon shall be without mould and be able to be stored for a reasonable period of time without decaying. Fresh or frozen bacon shall be acceptable.
- b. Physical Requirements
  - i. Sliced bacon,  $\pm$  25 mm per slice, in the following cuts:
    - (1) shoulder bacon; and
    - (2) middle bacon.
- c. Packaging. Sliced bacon shall be vacuum packed in plastic wrapping, which is suitable for foodstuff and which is not hazardous to human - or animal life, with content totalling 1 kg.