

# Corned beef

Code	Description	Ind. price	Ship. weight	Ship. Vol.
FCANMEATB200	BEEF, canned, "Corned beef" 200g		770kg/m <sup>3</sup>	1.3m <sup>3</sup> /MT
FCANMEATB500	BEEF, canned, "Corned beef" 500g	CHF1.75	770kg/m <sup>3</sup>	1.3m <sup>3</sup> /MT

Cold chain: No      Dangerous: No      Regulated: **Yes** – Health and phytosanitary regulations

## General information

- ❑ Corned beef. Processed and canned. Does not contain anything other than beef, salt and sugar.
  - Corned beef usually differs from “canned meat” by a higher required level of quality.
- ❑ In the specification, the stability test will indicate if the preservation has been performed properly and if the tin is not overfilled.
  - Overfilled tins may burst with heat during storage or transport. The pressure in a preserved tin is normally nil or negative. A pressure increase is a sign of microbiological growth or overfilled tin.
- ❑ Specifications vary with national regulations. Here below, we give our most commonly used specifications.
  - Refer to HQ when offered specifications are different from our standard specifications. It will need to be approved by a food specialist.
- ❑ Importation of food is always subject to acceptance from the national authorities, based on their national specifications, check these specifications before purchasing.
- ❑ Impact on the local, national, or regional market availability and prices should be carefully looked at before purchasing large quantities.

## Specifications

For all aspects of the product, unless described otherwise here below, the standard of Codex Alimentarius last edition applies, including the packaging.

- Product must be fit for human consumption and be of sound, fair and marketable quality.

The Cartagena Protocol (Biosafety Protocol, additional to the Convention of Biodiversity) requires that exporters/producers indicate whether the food items may contain GMOs (Genetically modified organisms) or not.

### CORNED BEEF, canned, long preservation

Moisture content maximum	60%
Protein content minimum	21%, the proportion of collagenous protein in relation to total protein content must not exceed 35%
Fat content	15.5% maximum
Salt content	2% maximum
total nitrate	maximum 50 ppm content expressed as sodium nitrate
Sugar content	1% maximum
Ash content	3.5% maximum

**Stability test**

No pressure increase, no Ph difference more than 0.5, no microbiological growth after 7 days under NFV08-408

- The corned beef must not contain bones, ligaments, gristle, hair or any foreign substances or additives, particularly fattening agents, other than tendon collagen of bovine origin
- The corned beef must not be finely minced and must be free from disagreeable odours and tastes.
- "Use by date" 5 years from date of manufacture. Minimum 3 years after the date of delivery.

The meat must be processed from animals in good health, under excellent sanitary conditions and which are supervised by qualified technical personnel. The area of production must, in the 12 months preceding manufacture, have been free from foot-and-mouth disease, bovine spongiform encephalopathy (BSE) and any other infectious disease which is compulsory notifiable. On delivery, the supplier shall provide the purchaser or his representative with a veterinary and/or health certificate from an official entity confirming that these requirements are met.

**Packing**

Tin can of net weight of 200g (or 500g as per request), hermetically sealed, showing no sign of corrosion at the welded joints or inside.

- Tins to be packed in cartons for export. Each carton containing 48 tins of 200g (or 20 tins of 500g) separated by cardboard cross-pieces. The cartons shall be duly sealed after packing and shall be secured with a strong fibre tape.
- Cartons to resist without any damage 6m high stacking, and minimum 10 handling.