

CODEX STANDARD FOR COOKED CURED CHOPPED MEAT
CODEX STAN 98-1981 (Rev.1 1991)

1. SCOPE

This standard applies to products designated as "Chopped Meat"¹ which have been packed in any suitable packaging material.

2. DESCRIPTION

The product shall be prepared from meat or poultry meat or a combination of these as defined below which has been cured and which may have been smoked. At least 50% of the meat used shall consist of coarsely cut pieces equivalent to meat ground through holes of not less than 8 mm in diameter. No piece shall be greater than 15 mm in any one dimension.

The product may or may not contain binders.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in Sub-sections 6.4 and 6.5.

Subsidiary Definitions

For the purpose of this Standard:

Edible offal means such offals as have been passed as fit for human consumption but not including lungs, ears, scalp, snout (including lips and muzzle), mucous membrane, sinews, genital system, udders, intestines and urinary bladder. Edible offal does not include poultry skin.

Meat means the edible part including edible offal of any mammal slaughtered in an abattoir.

Packaged means packed in a container manufactured of materials which do not permit contamination under normal conditions of handling.

Poultry meat means the edible part of any domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls or pigeons slaughtered in an abattoir.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

¹ The word "meat" may be replaced by a word describing the kind(s) of meat used.

- Meat or poultry meat or a combination of these excluding edible offal;
- Water;
- Curing ingredients consisting of food-grade salt and potassium or sodium nitrite.

3.2 Optional Ingredients

- Edible offal, fat *per se*, cured and uncured pork rind *per se*, poultry meat;
- Carbohydrate and protein binders such as:
 - meal, flour or starch prepared from grain or potato or sweet potato;
 - bread, biscuit or bakery products;
 - milk powder, skimmed milk powder, butter milk powder, caseinate, whey powder, egg protein, dried blood products, vegetable protein products;
- Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);
- Spices, seasonings and condiments;
- Water soluble, aromatic hydrolyzed protein.

3.3 Composition

	Product with binder	Product without binder and edible offal (but may heart, tongue or head from mammals)
include meat		
- Minimum ingoing meat content	80% ¹	90%
- Maximum fat content	30%	25%

3.4 Essential Quality Factors

3.4.1 Raw material - The ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.4.2 Final product - The product shall be clean and substantially free from staining and contamination from the container. The meat and poultry meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

4. FOOD ADDITIVES

Maximum Ingoing Amount

4.1 Preservatives

- 4.1.1 Nitrite, potassium and/or sodium salts 200 mg/kg total nitrite expressed as sodium nitrite

Maximum Level Calculated on the Total Net

¹ The meat content includes meat, edible offal and poultry meat.

Content	of the Final Product
4.1.2 Nitrite, potassium and/or sodium salts	125 mg/kg total nitrite expressed as sodium nitrite
4.1.3 Potassium chloride	Limited by Good Manufacturing Practice
4.2 Antioxidants	
4.2.1 Ascorbic acid and its sodium salt } 500 mg/kg (expressed as ascorbic acid singly or in combination)	
4.2.2 Iso-ascorbic acid and its sodium salt } acid singly or in combination)	500 mg/kg (expressed as ascorbic acid singly or in combination)
4.3 Flavours	
4.3.1 Natural flavouring substances and nature-identical flavouring substances defined in the Codex Alimentarius	Limited by Good Manufacturing Practice
4.4 Flavour Enhancers	
4.4.1 5'-Guanylate, disodium Manufacturing Practice	} Limited by Good Manufacturing Practice
4.4.2 5'-Inosinate, disodium	} Limited by Good Manufacturing Practice
4.4.3 Monosodium glutamate Manufacturing Practice	} Limited by Good Manufacturing Practice
4.5 Acidity Regulators	
4.5.1 Glucono-delta-lactone	3000 mg/kg
4.5.2 Sodium citrate	Limited by Good Manufacturing Practice
4.6 Water Retention Agents	
4.6.1 Phosphates (naturally present plus added) ¹	8000 mg/kg (expressed as P ₂ O ₅)
4.6.2 Added phosphates (mono-, di- and poly-), sodium and potassium salts ¹	3000 mg/kg (expressed as P ₂ O ₅), singly or in combination

¹ Natural phosphate (mg/kg P₂O₅) calculated as 250 x % protein.

¹ Having INS Nos. 339, 340, 450, 451 and 452.

4.7 Colours

4.7.1. Erythrosine (CI 45430) to replace loss of colour (for the product with binder only) 15 mg/Kg

4.8 Carry-Over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius shall apply.

5. CONTAMINANTS Maximum Level

5.1 Lead (Pb) 0.5 mg/kg¹

5.2 Tin (Sn)

5.2.1 Tin (Sn): For products in tinfoil containers 200 mg/kg³

5.2.2 Tin (Sn): For products in other containers 50 mg/kg³

6. HYGIENE

6.1 It is recommended that the Recommended International Code of Hygienic Practice for Processed Meat and Poultry Products (Ref. No. CAC/RCP 13-1976 (Rev. 1, 1985)), the Recommended International Code of Hygienic Practice for Fresh Meat (CAC/RCP 11-1976), the Recommended International Code of Practice - General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969 (Rev. 2, 1985)) and, where applicable, the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods (Ref. No. CAC/RCP 23-1979 (Rev. 1, 1989)) should apply.

6.2 All meat ² used in the manufacture of cooked cured chopped meat shall have been subjected to the inspection processes prescribed in the Code of Hygienic Practice for Fresh Meat and, where applicable, the Code for Ante-Mortem and Post-Mortem Inspection of Slaughter Animals and for Ante-Mortem and Post-Mortem Judgement of Slaughter Animals and Meat (CAC/RCP 41-1993). It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption.

6.3 Raw or semi-processed meat and cooked cured chopped meat shall be handled, stored or transported in an establishment in a manner that will protect the meat and the cooked cured

¹ Temporarily endorsed.

² Wherever the word "meat" is used in this section, it includes meat, edible offal and poultry meat.

chopped meat from contamination and deterioration.

6.4 Cooked cured chopped meat shall be packed in hermetically sealed containers in compliance with Sub-section 7.4 of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

6.5 If cooked cured chopped meat is heat treated before packaging it shall be packaged in such a way that contamination is kept to a minimum, so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label. The containers themselves shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean and, where applicable, show evidence of vacuum.

6.6 Cooked cured chopped meat shall be thermally processed in compliance with Sub-sections 7.5 and 7.6.1 inclusive, of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

6.7 The cooling of the thermally processed filled and sealed containers shall be carried out in compliance with Sub-section 4.6.8 of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

6.8 After thermal processing the fitted, sealed containers shall be handled in compliance with Sub-section 7.7 of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

7. LABELLING

The provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), shall apply:

7.1 The Name of the Food

7.1.1 The name of the food to be declared on the label shall be "Chopped Meat" except that the word "Meat" may be replaced by a word describing the kind of meat used, or where more than one kind of meat has been used, by the names in descending order of proportion, e.g. "Chopped Pork", "Chopped Pork and Beef".

A declaration of the presence of binders and of edible offal and a declaration indicating the species of animal from which the meat, poultry meat or a combination of these is derived, shall be given in connection with the name of the product if their omission would mislead the consumer.

7.2 List of Ingredients

The list of ingredients shall indicate the species of animals from which the meat, poultry meat or a combination of these is derived.

7.3 Date Marking and Storage Instructions

7.3.1 For shelf-stable products the date of minimum durability shall be declared by the year.

7.3.2 For products which are not shelf-stable, i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, and which are packaged in a container ready for offer to the consumer or for catering purposes, the date of minimum durability shall be declared by day, month and year.

7.3.3 For products which are not shelf-stable and which are packaged in containers not sold directly to the consumer or for catering purposes, adequate storage and distribution instructions shall be declared.

7.4 Labelling of Non-Retail Containers

Information as appropriate needed for labelling of retail containers is given either on the non-retail container or in accompanying documents except that the name of the food, date marking and storage instructions, lot identification and the name and address of the manufacturer or packer shall appear on the non-retail container.

However, lot identification, and the name and address of the manufacturer or packer, may be replaced by an identification mark provided that such mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS

See *Codex Alimentarius* Volume 13.

8.1 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

8.2 Nitrite

Recommended method: ISO/DIS 2918.

8.3 Lead

According to AOAC (1990, 15th Edition) Lead in Food by General Dithizone Method, 934.07.

8.4 Tin

According to AOAC (1990, 15th Edition), Tin in Canned Foods by Atomic Absorption Spectrophotometric Method, 985.16.