

## **6.14 Microbiological requirements**

### **6.14.1 Commercially sterilized products**

#### **6.14.1.1 Microbiological spoilage**

A product in its container, after incubation in accordance with 11.16 or after it has been kept at ambient temperature, shall be considered to have undergone microbiological spoilage if the container:

- a) shows a positive pressure;
- b) leaks; or
- c) whether having a positive pressure or not, shows evidence of bacterial proliferation indicated, when compared with unincubated sound samples, by a significant change in pH value, or by disintegration or decomposition, or by significant discolouration of the product.

Evidence of bacterial proliferation shall be confirmed by cultural examination (see 11.17).

#### **6.14.1.2 Requirement**

Products in containers examined or tested or both, shall show no evidence of microbiological spoilage (see 11.17).

### **6.14.2 Pasteurized, semi-preserved, and salt-preserved products**

#### **6.14.2.1 Microbiological spoilage**

A product in its container shall be considered to have undergone microbiological spoilage if the container:

- a) shows a positive pressure;
- b) leaks; or
- c) whether having a positive pressure or not, shows evidence of bacterial proliferation indicated, when compared with sound samples, by a significant change in pH value, or by disintegration or decomposition, or by significant discolouration of the product.

Evidence of bacterial proliferation shall be confirmed microscopically or by cultural examination (see 11.17).

#### **6.14.2.2 Requirement**

Products in containers examined or tested or both, shall show no evidence of microbiological spoilage or of the presence of viable pathogenic organisms, or of organisms that are liable to cause spoilage of the product during storage at the temperature recommended by the canner, and, in the case of pasteurized products only, of viable non-spore-forming organisms (see 11.17).

## **7 Specific requirements for particular products**

**7.1 Stewed or braised meat, stewed oxtail, stewed tripe, stewed or braised kidneys, stewed or braised heart, stewed or braised liver, meatballs, stewed meat and kidney pudding, and similar stewed products, with or without gravy, sauces, or dressing**

### **7.1.1 Preparation of meat and edible offal**

Musculature meat for use in stewed or braised meat products shall be trimmed until it is free from perceptible fat, free surface-showing connective tissue and fascia, and where applicable it shall be cut into pieces of approximately the same size and shape that are not more than 50 mm long.

If the meat is minced and then formed into units, the units shall be approximately regular in size and shape. When determined in accordance with 11.3 and 11.4, the actual total meat content of ingoing units shall be not less than 50 % by mass. The ingoing units may contain starchy (farinaceous) material to the extent of not more than 6 % determined in accordance with 11.5 and calculated as crude starch. The units in the product described as meatballs, shall be formed into a characteristic shape and shall be readily separable. Meat patties shall be formed with substantially the same diameter as that of the container.

Kidneys shall be acceptably trimmed and free from adhering fat, connective tissue, renal ducts, urine flavour, and black or blue discolouration. Kidneys for use in kidney pudding shall be cut to acceptable size. Kidneys, liver, tongue, heart and tripe for use in stewed or braised products and puddings, shall be suitably prepared and cut into pieces that appear regular in size and shape, the smallest dimension of pieces of kidney being at least 10 mm. The product shall be free from any odour or flavour of urine.

Only oxtail, mutton and game meat from the ribs and neck may be packed on the bone. No free bone or sharp bones shall be present.

### **7.1.2 Texture of meat and edible offal in prepared product**

In the prepared product, meat and edible offal shall not be fibrous, tough or mushy. Individual pieces of meat in stewed steak shall substantially retain their shape; pieces of meat shall be easily separable. The product shall be practically free from sinews and/or connective tissue.

### **7.1.3 Sauce, gravy or broth**

Although vegetables and/or fruit shall not be present as chunks or as large pieces or whole units, they may be used in the preparation of sauce or gravy. The sauce or gravy may contain starchy (farinaceous) material that shall be not more than 6 % by mass determined in accordance with 11.5 and calculated as crude starch. The sauce or gravy may be suitably spiced.

Where the product is claimed to have been packed in natural broth, or in thick or rich sauce or gravy, the character of the packing medium shall, after equilibrium has been reached, be in accordance with the claim made. A canned meat product that has been packed in natural broth shall not be labelled as having been packed in gravy or in sauce.

### **7.1.4 Curing salts**

The product shall not contain curing salts unless its name indicates the presence of cured meat.

### 7.1.5 Composition

The composition of the product shall comply with the relevant requirements given in table 1, the specified meat content and edible offal content percentages being applicable to the drained mass determined in accordance with 10.5. In addition, coagulated exuded fat shall not constitute more than 12 % of the required meat content or edible offal content and shall not be considered to be part of the drained mass requirement of the product.

**Table 1 – Composition of particular products**

1	2
Product category	Requirements
Stewed or braised meat with or without kidney or other edible offal ingredient in exuded juice or thin, watery broth or thin watery packing medium.	When determined in accordance with 10.5, the drained mass of meat with or without edible offal shall be at least 50 % of the d.n.m. of the container. Where the name of an edible offal ingredient appears in the name of the product, the drained mass of that edible offal ingredient, when determined in accordance with 10.5, shall be at least 12,5 % of the d.n.m.
Stewed or braised meat of a specific sort with or without a minor meat ingredient and with or without kidney or other edible offal ingredient, and with gravy, sauce or dressing.	When determined in accordance with 10.5, the drained mass of meat with or without edible offal shall be at least 50 % of the d.n.m. Where the name of any minor meat or edible offal ingredient present appears in the name of the product, the mass of that ingredient shall be at least 10 % of the d.n.m. Where the meat is mutton-on-the-bone or game-on-the-bone or a similar pack, the meat-on-the-bone content shall be at least 60 % of the d.n.m. and the bone content shall not exceed 12,5 % of the d.n.m. Free bone, especially chips, splinters or sharp pieces of bone, shall not be present. In a product labelled as goulash and packed in a thick sauce or a thick rich gravy, at least 50 % of the d.n.m. shall be meat.
Hearts stewed or braised; kidneys, stewed, braised, or in brine; liver, stewed or braised, and similar packs, with or without gravy, sauce or dressing.	When determined in accordance with 10.5, the drained mass of edible offal shall be at least 60 % of the d.n.m. except where the product is packed in thick rich gravy, sauce or other dressing in which case at least 55 % of the d.n.m. shall be edible offal.
Meat patties, with or without gravy, sauce or dressing.	Where the product is packed in gravy, sauce or dressing, at least 55 % of the d.n.m. shall be preformed units of meat, as determined in accordance with 10.5. Where the product is packed dry, at least 70 % of the d.n.m. shall be preformed units of meat.
Meatballs, with or without gravy or sauce; sausages in gravy or sauce; and similar packs.	Where the product is packed in gravy or sauce, at least 50 % of the d.n.m. shall be preformed units of meat, as determined in accordance with 10.5. Where meatballs are packed dry, at least 70 % of the d.n.m. shall be preformed units of meat.
Tripe, stewed with or without sauce or dressing, or in brine.	When determined in accordance with 10.5, the drained mass of tripe in stewed tripe or tripe in brine shall be at least 65 % of the d.n.m. Where the product is packed with sauce or dressing, at least 55 % of the d.n.m. shall be tripe.
Oxtail, with or without gravy, sauce or dressing.	In the case of a dry pack at least 60 % of the d.n.m. shall be oxtail on bone, as determined in accordance with 10.5. Where the product is packed in gravy, sauce or dressing, at least 45 % of the d.n.m. shall be oxtail on bone.
Pork, with or without gravy, sauce or dressing or fat.	In the case of a dry pack at least 65 % of the d.n.m. shall be pork, as determined in accordance with 10.5. Where the product is packed in gravy, sauce or dressing or fat, at least 50 % of the d.n.m. shall be pork.

## 7.2 Stewed meat products containing meat or edible offal or both with vegetables (or fruit) or cereal or both

### 7.2.1 Preparation of meat and edible offal

The requirements of 7.1.1 for the preparation of meat and edible offal for use in stewed or braised meat products and the requirements of 7.1.2 for the texture of meat and edible offal in the prepared product shall apply.

### **7.2.2 Vegetables (or fruit) and cereals**

Vegetables and/or fruit may be used as such or as preparations. Root vegetables shall be in the form of clean-cut dice, slices or pieces, except that, if of acceptable size, these vegetables may be packed whole. Dice shall be approximate cubes. The thickness of slices shall not exceed 15 mm. Pieces shall appear regular in size and shape and shall be practically free from scrap pieces. The texture shall be soft but not broken up or disintegrated. Onions, fresh or pickled, shall be sliced, diced, shredded or chopped, or, if of acceptable size, they may be used whole. Dehydrated onion may also be used. Grains of rice shall separate easily. Beans and peas shall be mostly intact and not split or broken, and shall be free from loose shells. Cereals such as spaghetti and noodles shall not be disintegrated or abnormally broken up, and the texture shall not be abnormally mushy or soggy.

### **7.2.3 Sauce, gravy or broth**

The sauce or gravy shall not contain more than 6 % by mass of starchy (farinaceous) material and it may be spiced.

Where the product is claimed to have been packed in exuded broth or in thick or rich sauce or gravy, the character of the packing medium shall, after equilibrium has been reached, be in accordance with the claim made.

A product packed in exuded or thin broth shall not be labelled as having been packed in gravy or sauce. A product that claims to have been packed in tomato sauce, shall have a characteristic tomato colour and the sauce shall not be thin and watery.

The ingredients of the sauce, gravy or broth shall not tend to separate from one another when the product is turned out of the container.

### **7.2.4 Curing salts**

The product shall not contain curing salts unless its product name indicates the presence of cured meat.

### **7.2.5 Drained mass and washed mass**

When determined in accordance with 10.5, the drained mass of products other than pudding packs shall be at least 60 % of the d.n.m. Where the product is required to be washed (see 10.5), the drained mass shall be not less than 50 % of the d.n.m.

### **7.2.6 Composition**

The composition of the product shall comply with the relevant requirements given in table 2, the specified meat content and edible offal content percentages being applicable to the drained mass, determined in accordance with 10.5, except in the case of products where chemical analysis is specified. In addition, coagulated exuded fat shall not constitute more than 5 % by mass of the required meat contents of the container, and shall not be considered as part of the drained mass requirement of the product.

Table 2 : Product category and requirements

1	Product category	2	Requirements
Products that contain beef and vegetables (or fruit) or cereal or both with or without packing medium.			When determined in accordance with 10.5, the drained mass of meat shall be at least 25 % of the d.n.m., except in the case of spaghetti bolognese where the actual total meat content determined in accordance with 11.3 and 11.4, shall not be less than 25 %.
Products that contain mutton, including mutton-on-the-bone or game-on-the-bone or similar packs, and vegetables (or fruit) or cereal or both, with or without packing medium.			In the case of mutton products other than mutton-on-the-bone, at least 25 % of the d.n.m. shall be mutton (without bone), as determined in accordance with 10.5. Where the meat is mutton-on-the-bone or game-on-the-bone at least 30 % of the d.n.m. shall be meat-on-the-bone. The bone-to-meat ratio, determined by weighing, shall not exceed 1:4. Free bone, especially chips, splinters or sharp pieces of bone, shall not be present.
Products that contain pork and vegetables or cereal or both, with or without packing medium.			When the drained mass is determined in accordance with 10.5, at least 25 % of the d.n.m. shall be pork with lean meat to fat proportions (see 10.6) of at least 3:1.
Products that contain meatballs, and vegetables (or fruit) or cereal or both, sausages and vegetables or cereal or both, and similar packs, with or without packing medium.			When determined in accordance with 10.5, the drained mass of the units of meat shall be at least 25 % of the d.n.m.
Products that contain steak or edible offal (other than tripe) or both and onion, with or without packing medium, or formed patties or meat balls and onion, with or without packing medium.			When the drained mass of ingredients is determined in accordance with 10.5, at least 50 % of the d.n.m. shall be steak or edible offal (other than tripe) or both, as relevant, or patties or meat balls, and at least 10 % of the d.n.m. shall be onion.
Products that contain liver or, other edible offal (other than tripe) or both, and vegetable(s) (or fruit) (other than onion alone) or cereal or both with or without packing medium.			When the drained mass of the ingredients is determined in accordance with 10.5, at least 25 % of the d.n.m. shall be liver or other edible offal (other than tripe) or both, as relevant.
Products that contain oxtail and vegetables (or fruit) or cereal or both, with or without packing medium.			When determined in accordance with 10.5, the drained mass of oxtail with bone shall be at least 25 % of the d.n.m.
Steak and kidney pie, chicken and ham pudding, steak and ham pudding, and similar packs.			When the drained mass of ingredients is determined in accordance with 10.5, at least 25 % of the d.n.m. shall be meat or meat plus edible offal. Where the name of an edible offal or minor meat ingredient appears in the name of the product, that edible offal or minor meat ingredient shall be at least 7 % of the d.n.m.
Puddings that contain meat of a specific sort, and vegetables (or fruit) or cereal, or both, with or without a minor meat or edible offal ingredient, or puddings that contain edible offal and vegetables (or fruit) or cereal or both, and similar packs.			When the drained mass of ingredients is determined in accordance with 10.5, at least 25 % of the d.n.m. shall be meat or edible offal or both, as relevant, and, where the name of a minor edible offal or minor meat ingredient appears in the name of the product, that minor edible offal or minor meat ingredient shall be at least 5 % of the d.n.m. The vegetable (or fruit) content or the cereal content of the vegetable (or fruit) and cereal content, as relevant, of the part of the product within the pie crust shall be at least 15 % of the d.n.m.
Products that contain meat (cured or uncured) and potato or other vegetable(s) (or fruit) or cereal or both as a solid pack.			When determined in accordance with 11.3, the actual lean meat content shall be at least 35 %. The appearance of the product shall clearly and prominently reflect the presence of the meat ingredient in accordance with this requirement.