

	UN RATIONS STANDARD	DATE: 30/10/2011
	FISH RED SNAPPER WHOLE FROZEN	ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

FISH RED SNAPPER WHOLE FROZEN

2. DESCRIPTION



Whole, may be eviscerated with head-on, *Lutjanus campechanus*, length between 30-50 cm. and girth between 15-20 cm. Deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole red snapper

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

Antioxidants:
E-301 and E-303

MAXIMUM LIMITS

GMP

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

Salmonella/Shigella

Absent in 25 g.

Pathogenic *Escherichia coli*

Absent in 25 g

Vibrio cholerae

Absent in 25 g

Vibrio parahaemolyticus

Absent in 25 g

Listeria monocytogenes

Absent in 25 g.

Hygiene Parameters

Staphylococcus aureus

n=5, c=2, m=5x10²cfu/g, M= 10³cfu/g

Total coliforms

n=5, c=3, m= 10cfu/g, M=10²cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETER


Histamine

< 10 mg/kg

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

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PARAMETER	LIMITS
Texture	The flesh must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation.
Odour or flavour	Flesh must not be separated from the bones Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Less than 10% of white or yellow areas indicative of dehydration.
Foreign matter	Absence of any matter not derived from the fish. One bone per kg permitted (less or equal to 5mm in length and 2 mm in diameter).
Other physical criteria	Free from signs of thawing and refreezing.
Net contents (Glazed product)	If product is glazed, net contents declared shall exclude the glaze.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	96 Kcal
Proteins	20.4 g
Carbohydrates	0 g
Fats	01.6 g

8. PACKAGING


PARAMETER	LIMITS
Primary packaging	Layer packaged food grade polyethylene heat sealed or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging Net weight	Up to 5 Kg
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

10. REFERENCES

- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"

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- UNSTD-GEN-04: “UN Certification”