	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>FISH COD WHOLE DRIED</b>		ED Nº: 01
	<b>CODE: UNSTD-COM 1167</b>		Page: 1 of 2

## 1. PRODUCT NAME

Whole dried cod

## 2. DESCRIPTION



Dry-salted *Gadusmorhua* and *Gadusmacrocephalus*, beheaded, degutted and split with two-thirds of backbones removed.

No mixture of different species in the same pack is permitted.

### PRODUCT RISK

LOW	<b>MEDIUM</b>	HIGH
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## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Cod

Salt

### 3.2. OTHER PERMITTED INGREDIENTS

#### ADDITIVES

#### MAXIMUM LIMITS

Moisture and water retention agents, Antioxidants: For permitted additives: See Codex General Standard for Food Additives (GSFA) Database.

## 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella/Shigella*

Absent in 25 g.

*Vibrio cholerae*

Absent in 25 g.

*Vibrio parahaemolyticus*

Absent in 25 g

*Listeria monocytogenes*

n=5, c=1, m=0 cfu/g, M= 10<sup>2</sup> cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=3, m=10 cfu/g, M= 10<sup>2</sup> cfu/g

Yeast and mould

n=5, c=2, m= 10 cfu/g,M=10<sup>2</sup> cfu/g

Total coliforms

n=5, c=3, m= 10 cfu/g,M=10<sup>2</sup> cfu/g

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETER


#### LIMITS

Histamine

< 100 mg/kg

Total volatile basic nitrogen

< 300 mg/kg

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## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	The flesh must not show breakdown in more than 2/3 of the surface area.
Odour or flavour	Free for foreign odours indicative of decomposition, rancidity or contamination by foreign substances.
Colour	Typical of the product. No pink areas indicative of halophilic mould. No intense bruising or severe burning..
Foreign matter	Absence of matter not derived from the fish.

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	131 Kcal
Proteins	31.6 g
Carbohydrates	0 g
Fats	0.5 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary 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 10 Kg
Warranty at delivery location	4 months

## 9. LABELLING

- UNSTD-GEN-02 “UN Product labeling”

## 10. OTHER REQUIREMENTS

- 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”
- UNSTD-GEN-04: “UN Certification”