

	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>FISH FINGERS FROZEN</b>		ED Nº: 01
	<b>CODE: UNSTD-COM 1169</b>		Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

Frozen fish fingers

## 2. DESCRIPTION



Fillets of white fish (cod, haddock, hake, Pollock, tilapia), cut in sticks that have been breaded and pre-fried. Deep frozen (internal product temperature maintained at -18°C or below at all time after freezing). Minimum unit weight: 20 g.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT
White Fish
Grated bread
Egg
Water
Vegetable oil
Salt

### 3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES
For permitted additives: See Codex General Standard for Food Additives (GSFA) Database)

## 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella/Shigella</i>	Absent in 25 g.
Pathogenic <i>Escherichia coli</i>	Absent in 25 g
<i>Vibrio parahaemolyticus</i>	Absent in 25 g
<i>Listeria monocytogenes</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Staphylococcus aureus</i>	n=5, c=2, m=5x10 <sup>2</sup> cfu/g, M= 10 <sup>3</sup> cfu/g
Total coliforms	n=5, c=3, m= 10cfu/g, M=10 <sup>2</sup> cfu/g

## 5. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
Histamine	< 50 mg/kg
Total volatile basic nitrogen	< 300 mg/kg

## 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Texture	The flesh inside the product must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation.
Size	Thickness: more than 10 mm. Length more than three times the greatest width.
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Yellowish (coating) and white (inside).
Foreign matter	Absence of any matter not derived from the fish. Permitted one bone per kg less or equal to 5mm in length and 2 mm in diameter.
Parasites	Less than 2 parasites per kg Encapsulated: Capsular diameter < 3mm Not encapsulated: parasite length <10 mm.
Other physical criteria	Free from signs of thawing and refreezing.
Net content (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	143.9 Kcal
Proteins	10.1 g
Carbohydrates	0 g
Fats	11.5 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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"
- UNSTD-GEN-04: "UN Certification"