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	FISH SARDINES IN TOMATO SAUCE		ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

Canned sardines in tomato sauce

2. DESCRIPTION



Eviscerated *Sardinapilchardus*, *Sardinops* and *Sardinella* species, head and gills removed, scales and tail may be removed, hermetically sealed in a can, in vegetable oil as liquid packing medium.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Sardines (<i>Sardinapilchardus</i>)	≥ 70%
Tomato	
Onions	
Vegetable oil	
Salt	≤ 30%
Sugar	
Spices	

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 Cholerae</i>	Absent in 25 g.
<i>Vibrio parahaemolyticus</i>	Absent in 25 g.
<i>Listeria monocytogenes</i>	Absent in 25 g.
Sulfite reducing <i>Clostridia</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 14 days preincubation at 30°C)	n=5, c=2, m= 0cfu/g, M=10cfu/g

5. CHEMICAL CRITERIA

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SAFETY PARAMETER	LIMITS
Histamine	< 10 mg/kg
Total volatile basic nitrogen	< 300 mg/kg

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	The flesh must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation.
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Reddish (due to the sauce).
Foreign matter	Absence of any matter not derived from the fish.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	141.5 Kcal
Proteins	15.5 g
Carbohydrates	2.8g
Fats	7.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade).
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 weigh	Up to 500 gr
Drained weight	> 70% of product's net weight
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02 "UN Product labeling"

10. REFERENCES

- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"