	UN RATIONS STANDARD	DATE: 30/10/2011
	FISH TILAPIA WHOLE FROZEN	ED Nº: 01
	CODE: UNSTD-COM 1187	Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

FISH TILAPIA WHOLE FROZEN

2. DESCRIPTION



Whole, eviscerated with head-on, tilapia from the genus *Oreochromis* and species *niloticu*, with aweight range of 800g-1 Kg.It shall be deep frozen (internal product temperature maintained at -18°C or below at all times after freezing including storage and transportation

3. INGREDIENTS

3.1.ESSENTIAL INGREDIENTS

INGREDIENT

Whole Tilapia

3.2.OTHER PERMITTED INGREDIENTS

ADDITIVES

MAXIMUM LIMITS

Antioxidants: 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.

Hygiene Parameters

MAXIMUM LIMITS


<i>Staphylococcus aureus</i>	n=5, c=2, m=5x10 ² cfu/g, M= 10 ³ cfu/g
Total coliforms	n=5, c=3, m= 10 cfu/g,M=10 ² cfu/g
Parasites	Absent

5. CHEMICAL CRITERIA

SAFETY PARAMETER

LIMITS

Histamine	< 10 mg/kg
Total volatile basic nitrogen	<300 mg/kg

	UN RATIONS STANDARD	DATE: 30/10/2011
	FISH TILAPIA WHOLE FROZEN	ED Nº: 01
	CODE: UNSTD-COM 1187	Page: 2 of 2

6. PHYSICAL CRITERIA

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 g
Fats	2 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"
- UNSTD-GEN-04: "UN Certification"