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|  | UN RATIONS STANDARD | DATE: 30/10/2011 |
| | FISH KING MACKEREL WHOLE FROZEN | ED Nº: 01 |
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| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

1. PRODUCT NAME

FISH KING MACKEREL WHOLE FROZEN

2. DESCRIPTION



Whole king mackerel, eviscerated with head on, of the family *Scomberomorus guttatus* with a weight range of 400 to 600 gr each, that has been deep frozen to an internal temperature of -18°C or below and should be maintained at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole King mackerel

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

MAXIMUM LIMITS

Antioxidants:

GMP

E-301 and E-303

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

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

MAXIMUM LIMITS

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


LIMITS

Histamine

< 10 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 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 | 105 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"