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	FISH MACKEREL CAN IN TOMATO SAUCE		ED Nº: 01
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1. PRODUCT NAME

Canned mackerel in tomato sauce

2. DESCRIPTION

Eviscerated *Scomberscombrus* or *Scomber japonicas*, scales, head and tail removed, with tomato sauce as liquid packing medium, hermetically sealed in cans. Product must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Mackerel (<i>Scomberscombrus</i> or <i>Scomber japonicas</i>)	≥ 70%
Tomato	
Onion	
Vegetable oil	
Sugar	≤ 30%
Salt	
Species	

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES


For permitted additives: See Codex General Standard for Food Additives 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 to 30°C)	n=5, c=2, m= 0cfu/g, M=10cfu/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	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Reddish (due to 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	316.5 Kcal
Proteins	24 g
Carbohydrates	0 g
Fats	24.5 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 weight	Up to 500gr
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"