	<b>UN RATIONS STANDARD</b>		DATE: 30/10/2011
	<b>FISH SHRIMP RAW UNPEELED FROZEN 60 - 80 PER KG</b>		ED Nº: 01
	<b>CODE: UNSTD-COM 1185</b>		Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

Fish Shrimp Raw Frozen

## 2. DESCRIPTION



Raw, headless and unpeeled wild caught or farm raised shrimps with tail on, of the families *Panaeidae*, *Pandalidae*, *Crangonidae* or *Palaemonidae*. Individually deep frozen (internal product temperature maintained at  $-18^{\circ}\text{C}$  or less at all times after freezing). Size: 60 -80 units per Kg. The pack shall not contain mixture of species.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Raw unpeeled shrimps

### 3.2. OTHER PERMITTED INGREDIENTS

#### INGREDIENT

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.

#### Hygiene Parameters

#### MAXIMUM LIMITS

<i>Staphylococcus aureus</i>	$n=5, c=2, m=10^2 \text{ cfu/g}, M=5 \times 10^2 \text{ cfu/g}$
Total coliforms	$n=5, c=3, m=10 \text{ cfu/g}, M=10^2 \text{ cfu/g}$

## 5. CHEMICAL CRITERIA

#### SAFETY PARAMETER

#### LIMITS


Histamine	< 50 mg/kg
Total volatile basic nitrogen	< 300 mg/kg

## 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture	The flesh must not show breakdown or pasty texture.
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PARAMETER	LIMITS
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Less than 10% of white or yellow areas indicative of dehydration per unit. Less than 10% discoloration (blackening, or green or yellow discoloration per unit)
Foreign matter	Absence of any matter not derived from the product.
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	137.2 Kcal
Proteins	26.5 g
Carbohydrates	0 g
Fats	1.6 g

#### **8. PACKAGING**

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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	Waxed corrugated paper box that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging Net weight	Up to 2 Kg
Warranty at delivery location	4 months

#### **9. LABELLING**

See 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"