	<b>UN RATIONS STANDARD</b>	DATE: 30/10/2011
	<b>FISH SALMON CANNED IN BRINE</b>	ED Nº: 01
	<b>CODE: UNSTD-COM 1181</b>	Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

Canned salmon in brine

## 2. DESCRIPTION



Fishes of the species *Salmosalar*, *Oncorhynchus nerka*, *Oncorhynchus kisutch*, *Oncorhynchus tshawytscha*, *Oncorhynchus gorbuscha*, *Oncorhynchus keta* or *Oncorhynchus masou* eviscerated, head and fins removed, and cut into transverse segments with brine as liquid packing medium and hermetically sealed in cans. Product must meet criteria for commercial sterility.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Salmon	≥ 70%
Water	
Salt	≤ 30%

### 3.2. OTHER PERMITTED INGREDIENTS


None

## 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.
sulphite 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	< 50 mg/kg
Total volatile basic nitrogen	< 300 mg/kg

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	<b>CODE:</b> UNSTD-COM 1181	<b>Page:</b> 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	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	From light brown to pinkish
Foreign matter	Absence of any matter not derived from the fish.

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	154.5 Kcal
Proteins	19.5 g
Carbohydrates	0 g
Fats	8.5 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 labelling"

## 10. OTHER REQUIREMENTS:

- 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"