

	UN RATIONS STANDARD	DATE: 30/10/2011
	FISH SHRIMP COOKED PEELED FROZEN 80– 100 PER KG	ED Nº: 01
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

Frozen cooked peeled shrimps

2. DESCRIPTION



Cooked, headless and peeled wild caught or farm raised shrimps, of the families *Panaeidae*, *Pandalidae*, *Crangonidae* or *Palaemonidae*. Individually deep frozen (internal product temperature maintained at -18°C or below at all times after freezing), individually packed. Size: 80-100 units per Kg. The pack shall not contain mixture of species.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cooked peeled 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>	Absent in 25 g
Total coliforms	n=5, c=3, m= 10cfu/g, M=10 ² cfu/g.

5. CHEMICAL CRITERIA

SAFETY PARAMETER

LIMITS

Histamine	< 50 mg/kg
Total volatile basic nitrogen	Absent in 25 g.

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6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	The flesh must not show breakdown or pasty texture.
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	99 Kcal
Proteins	20.9 g
Fats	1.08 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	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 2 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"