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	FISH TUNA IN OIL CANNED	ED Nº: 01
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1. PRODUCT NAME

FISH TUNA IN OIL CANNED

2. DESCRIPTION



Thunnusalbacares (Yellowfin tuna) or Katsuwonuspelamis (Skipjack tuna) solid packed, skinless, cut into transverse segments, hermetically sealed in cans, in vegetable oil as liquid packing medium. Product must meet criteria for commercial sterility.

PRODUCT RISK

LOW	MEDIUM	HIGH
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3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Tuna	≥ 70%
Vegetable Oil	≤ 30%
Salt	

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

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.
sulphitereducing <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	Flakes no more than 18% of drained weight. Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Light brown
Foreign matter	Absence of matter not derived from the fish.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Calories	317 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	125 g.-425 g.
Drained weight	> 70% of product's net weight
Warranty at delivery location	4 months

9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

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"