	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>FISH ANCHOVIES DRIED</b>	ED N°: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

FISH ANCHOVIES DRIED

## 2. DESCRIPTION



The dry Anchovies is prepared from fresh fish from the family *Engraulidae*, by washing fresh fish in brine or clean sea water and salting by boiling in brine or clean sea water and drying. Dry-salted product prepared from medium sized (3.5 cm-6.5 cm).

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Anchovies	≥ 85 %
Salt (Sodium Chloride)	≥ 10 % to ≤ 15 %

### 3.2. OTHER PERMITTED INGREDIENTS


None

## 4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella/Shigella</i>	n=5, c=0, Absent in 25 g.
<i>Vibrio Cholerae</i>	n=5, c=0, Absent in 25 g.
<i>Vibrio parahaemolyticus</i>	n=5, c=0, Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g.
Sulfite reducing <i>Clostridia</i>	n=5, c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
<i>Escherichia coli</i>	n=5, c=2, m= 0 cfu/g, M=10 cfu/g
<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g
Yeast and mould	n=5, c=2, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g

## 5. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
Histamine	< 10 mg/100g
Water activity	≤ 0.75
QUALITY PARAMETER	LIMITS
Acid insoluble ash	≤ 1.5 (percent by dry weight)

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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. Breakage ≤ 5%
Odour or flavour	Free of foreign odours indicative of decomposition (such as putrid), rancidity or feed
Colour	Homogeneous colorations characteristic of the species (whitish or bluish or yellowish); free of pink spots
Foreign matter	Absence of matter not derived from the fish.
Storage and Transportation Temperature	15°C to 25°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	273 kcal
Proteins	56.5 g
Carbohydrates	0 g
Fats	5.3 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recycled / biodegradable packing material that maintains product's 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	From 250 g to 500 g
Warranty at delivery location	Minimum 4 months

## 9. LABELLING

- UNSTD-02 "UN Product labeling"

## 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- CODEX STAN 236-2003- Standard for Boiled, Dried, Salted Anchovies.
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"