	UN RATIONS STANDARD		DATE: 01/04/2024
	FISH COD WHOLE DRIED		ED Nº: 04
	CODE: UNSTD-COM 1167		Page: 1 of 2

1. PRODUCT NAME

COD WHOLE DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Dry-salted *Gadus morhua* and *Gadus macrocephalus*, beheaded, degutted and split with two-thirds of backbones removed. Each cod fish shall be between 2 kg to 3 Kg. No mixture of different species in the same pack is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cod, Salt

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

MAXIMUM LIMITS

Permitted additives:

Sorbic acid or/and Sodium sorbate or/ and Potassium sorbate < 200 mg/kg, singly or in combination, expressed as Sorbic acid

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella/Shigella

n=5, c=0, Absent in 25 g.

Vibrio cholerae

n=5, c=0, Absent in 25 g.

Vibrio parahaemolyticus

n=5, c=0, Absent in 25 g

Listeria monocytogenes

n=5, c=0, Absent in 25 g

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus

n=5, c=3, m=10 cfu/g, M= 10² cfu/g

Yeast and mould

n=5, c=2, m= 10 cfu/g, M=10² cfu/g

Total coliforms

n=5, c=3, m= 10 cfu/g, M=10² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETER

LIMITS

Salt (min)

≥ 12 %

Histamine

< 10 mg/100 g

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture


Uniform skin, the flesh must not show breakdown in more than 2/3 of the surface area.

Odour or flavour

Free for foreign odours indicative of decomposition, rancidity or contamination by foreign substances.

Colour

Light yellow, typical of the product.

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	CODE: UNSTD-COM 1167		Page: 2 of 2

Foreign matter	No dark, red, pink or yellow or yellowish orange spots or exposure to humidity.
Storage and Transportation Temperature	Absence of matter not derived from the fish 15°C to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	120 kcal
Proteins	29 g
Carbohydrates	0 g
Fats	0.5 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent recycled/ biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Primary packaging net weight	From 2 Kg to 10 Kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN-02 "UN Product labeling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- CODEX STAN 167-1989 – Standard for Salted Fish and Dried Salted Fish of *Gadidae* Family of Fishes
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"