	<b>UN RATIONS STANDARD</b>		DATE: 01/04/2024
	<b>FISH CRAYFISH DRIED</b>		ED Nº: 04
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### 1. PRODUCT NAME

FISH CRAYFISH DRIED

### 2. DESCRIPTION



Fish Crayfish is fresh water crustaceans of the families *Astacidae*, *Parastacidae* and *Cambaridae* and respectively species *Astacu Euastacus* and *Procambarus*.

PRODUCT RISK		
LOW	MEDIUM	HIGH

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Dry crayfish

#### 3.2. OTHER INGREDIENTS PERMITTED

##### INGREDIENT

For permitted additives: Codex General Standard for Food Additives Database.

### 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

<i>Salmonella/Shigella</i>	n=5, c=0, Absent in 25 g.
Pathogenic <i>Escherichia coli</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.

#### Hygiene Parameters

#### MAXIMUM LIMITS

<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 <sup>2</sup> cfu/g, M=5x10 <sup>2</sup> cfu/g
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### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETER

#### LIMITS


Histamine	< 10 mg/100 g
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### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture	The flesh must not show breakdown or pasty texture, indicative of decomposition
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Beige brownish
Foreign matter	Discoloration indicative of dehydration ≤ 10%
Storage and Transportation Temperature	Absence of matter not derived from the fish. 15°C to 25°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	288 kcal
Proteins	63 g
Carbohydrates	0 g
Fats	2.3 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed 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 200 g to 500 g
Warranty at delivery location	Minimum 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"
- CAC/GL 48-2004 – "Model Certificate for Fish and Fishery products."
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-02: "UN Product labelling"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"