

	UN RATIONS STANDARD	DATE: 01/04/2024
	FISH FINGERS FROZEN	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

FISH FINGERS FROZEN

2. DESCRIPTION



Fish Fingers is quick frozen breaded or battered fish stick breaded or battered fish portions, prepared from fish fillets or minced fish flesh or mixtures thereof (Cod, Haddock, Hake, Pollock,) of edible species. Deep frozen at all times after freezing.

Minimum unit weight: 20 g to 50 g.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Fish fillets, breadcrumbs, egg, water, vegetable oil, salt, wheat flour, starch, spices.

Fish Content $\geq 60\%$

Coating (breadcrumbs) $\leq 35\%$

Spices $\leq 5\%$

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

For permitted additives: Codex General Standard for Food Additives (GSFA) Database)

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella/Shigella n=5, c=0, Absent in 25 g.

Pathogenic *Escherichia coli* 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=2, m=5x10² cfu/g, M= 10³ cfu/g

Total coliforms n=5, c=3, m= 10 cfu/g, M=10² cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETER

LIMITS

Histamine < 10 mg/100g

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture The flesh inside the product must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation. Thickness: more than 10 mm.

Size Length more than three times the greatest width.

Odour or flavour Free of foreign odours indicative of decomposition, rancidity or feed

Colour Light Yellow to Golden (coating) and white (inside).

Foreign matter Absence of any matter not derived from the fish.

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Parasites	Permitted one bone per kg less or equal to 5mm in length and 2 mm in diameter. Less than 2 parasites per kg Encapsulated: Capsular diameter <3mm Not encapsulated: parasite length <10 mm.
Other physical criteria	Free from signs of thawing and refreezing.
Storage and Transportation Temperature	-18°C to -25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	220 kcal
Proteins	12.1 g
Carbohydrates	16.6 g
Fats	11.6 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 2.5 Kg to 5 Kg
Warranty at delivery location	Minimum 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 STAN 166-1989 - Standard for Quick Frozen Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter
- 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-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"