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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | FISH HADDOCK FILLET FROZEN | ED N°: 03 |
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1. PRODUCT NAME

FISH HADDOCK FILLET FROZEN

2. DESCRIPTION



Skinless and boneless slices cut parallel to the backbone, of *Melanogrammus aeglefinus* of irregular size and shape. Deep frozen at all times after freezing and individually packed. Each fillet weight shall be between 200g-500g and must be layer packed.

| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

| INGREDIENT |
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|------------|

Haddock Fillets

3.2. OTHER PERMITTED INGREDIENTS

| ADDITIVES |
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Moisture and water retention agents, Antioxidants: For permitted additives: Codex General Standard for Food Additives (GSFA) 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=5x10 ² cfu/g, M= 10 ³ cfu/g. |
| Total coliforms | n=5, c=3, m= 10 cfu/g, M=10 ² cfu/g. |

5. CHEMICAL CRITERIA

| SAFETY PARAMETER | LIMITS |
|-------------------------------|---------------|
| Histamine | < 10 mg/100 g |
| Total volatile basic nitrogen | < 300 mg/kg |

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|------------------|---|
| Texture | The flesh must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation. |
| Odour or flavour | Free of foreign odours indicative of decomposition, rancidity or feed |
| Colour | Less than 10% of white or yellow areas indicative of dehydration. |

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| Foreign matter | Absence of matter not derived from the fish. Permitted one bone per kg less or equal to 5mm in length and 2 mm in diameter. |
| Parasites | 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. |
| Net content (Glazed product) | If product is glazed, net contents declared shall exclude the glaze. |
| 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 | 74 kcal |
| Proteins | 16.32 g |
| Carbohydrates | 0 g |
| Fats | 0.45 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Layer packaged food grade polyethylene heat sealed or equivalent recyclable / 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 7 Kg |
| Warranty at delivery location | Minimum 4 months |

9. LABELLING

- UNSTD- GEN-02: "UN Product labeling"

10. REFERENCES

- CODEX CAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- 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
- CODEX STAN 190-1995 – Standard for Quick Frozen Fish Fillets
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"