	UN RATIONS STANDARD		DATE: 01/04/2024
	FISH HERRING CAN IN OIL		ED Nº: 03
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1. PRODUCT NAME

HERRINGS IN VEGETABLE OIL CANNED

2. DESCRIPTION

Eviscerated *Clupea harengus*, scales, head and tail removed, with vegetable oil.
Product must meet criteria for commercial sterility.

3. INGREDIENTS

Herring (*Clupea harengus*), vegetable oil.

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Herrings (<i>Clupea harengus</i>)	≥ 65%
Vegetable Oil	≤ 35%
Optional: Salt	

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
<i>Salmonella/Shigella</i>	n=5,c=0, Absent in 25 g.
<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.
<i>Clostridium botulinum</i>	n=5,c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after 14 days pre-incubation at 30°C)	n=5, c=2, m= 0cfu/g, M=10cfu/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.
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed.
Colour	Bright typical of the specie.
Foreign matter	Absence of matter not derived from the fish.
Storage and Transportation Temperature	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	212 kcal
Proteins	17 g
Carbohydrates	0 g
Fats	16 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade) hermetically sealed.
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 100 g to 500 g
Drained weight	≥ 65% of product's net weight
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD- GEN-02 "UN Product labeling"

10. REFERENCES

- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.
- CAC/GL 48-2004: Model certificate for fish and fishery products.
- CODEX STAN 119-1981: Standard for canned finfish.
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"