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

CANNED HERRINGS IN TOMATO SAUCE

2. DESCRIPTION

Eviscerated *Clupea harengus*, head and tail removed, with tomato sauce. Product must meet criteria for commercial sterility.

3. INGREDIENTS

Herrings (*Clupea harengus*), tomato paste/puree
Optional: Vegetable oil, salt, sugar, herbs and spices

PRODUCT RISK		
LOW	MEDIUM	HIGH

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	
Herrings (<i>Clupea harengus</i>)	≥ 60%
Tomato Paste/Puree	≤ 40%

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES	
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.
<i>Clostridium botulinum</i>	n=5,c=0, Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after 14 days pre incubation to 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	Typical of the specie and the sauce/puree.
Drained weight	≥ 60 %

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Storage and Transportation Temperature 15°C to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	173 kcal
Proteins	12 g
Carbohydrates	2 g
Fats	13 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
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”