	UN RATIONS STANDARD	DATE: 01/04/2024
	FISH MACKEREL WHOLE FROZEN	ED N°: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

FISH MACKEREL WHOLE FROZEN

2. DESCRIPTION



Whole mackerel, eviscerated with head on, of the family Scombridae with a following species *Scomber scombrus* or *Scomber japonicus*, with a size range of 30 to 50 cm each. It has been deep frozen and should be maintained at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole mackerel

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

Antioxidants: 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	Flesh must not be separated from the bones 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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PARAMETER	LIMITS
Foreign matter	Absence of any matter not derived from the fish.
Other physical criteria	Free from signs of thawing and refreezing.
Net contents (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	193 kcal
Proteins	19 g
Fats	13 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged food grade polyethylene heat sealed recyclable/biodegradable or equivalent packing material that maintains product's both 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 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"