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|---|---------------------------------|------------------|
|  | <b>UN RATIONS STANDARD</b>      | DATE: 01/04/2024 |
|   | <b>FISH MACKEREL CAN IN OIL</b> | ED Nº: 03        |
|   | CODE: UNSTD-COM 1174            | Page: 1 of 2     |

### 1. PRODUCT NAME

CANNED MACKEREL IN VEGETABLE OIL

### 2. DESCRIPTION

Eviscerated *Scomber scombrus* and *Scomber japonicus*, scales, head and tail removed, with vegetable oil.  
Product must meet criteria for commercial sterility .

### 3. INGREDIENTS

Mackerel, Vegetable Oil

#### 3.1. ESSENTIAL INGREDIENTS

| INGREDIENT   | PERCENTAGE |
|--|------------|
| Mackerel ( <i>Scomber scombrus</i> and <i>Scomber japonicas</i> ). | ≥ 70 %     |
| Vegetable Oil  | ≤ 30 %     |
| Optional: Salt   |            |

#### 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.       |
| Sulphite reducing <i>Clostridia</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 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 specie.   |

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Drained weight  $\geq 70$  of product's net weight  
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        | 152 kcal                    |
| Proteins      | 23 g                        |
| Carbohydrates | <0.5 g                      |
| Fats          | 6.6 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"