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	FISH PILCHARDS CAN	ED Nº: 03
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1. PRODUCT NAME

CANNED PILCHARDS IN OIL CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION

Fillets of *Sardina pilchardus* scales, head and tail removed, in vegetable oil. Product must meet criteria for commercial sterility.

3. INGREDIENTS

Pilchards (*Sardina pilchardus*), vegetable oil

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Pilchard fillets	≥ 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
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 preincubation at 30°C)	n=5, c=2, m= 0 cfu/g ,M=10 cfu/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
Foreign matter	Absence of any matter not derived from the fish. Absence of bones.
Drained weight	≥ 65% of product's net weight
Storage and Transportation Temperature	15°C to 25°C

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7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	185 kcal
Proteins	20.9 g
Carbohydrates	< 0.5 g
Fats	10.5 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 labelling”

10. REFERENCES

- CODEX STAN 94 – 1981 – Standard for Sardines and Sardine-Type Products
- 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
- CODEX STAN 119-1981: Standard for canned finfish.
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”