	UN RATIONS STANDARD		DATE: 01/04/2024
	FISH POLLOCK FILLET FROZEN		ED Nº: 03
	CODE: UNSTD-COM 1178		Page: 1 of 2

1. PRODUCT NAME

FISH POLLOCK FILLET FROZEN

2. DESCRIPTION



Skinless and boneless slices cut parallel to the backbone, of wild caught *Theragra chalcogramma* of irregular size and shape. Product is deep frozen at all times after freezing. Each fillet weight shall be between 200g- 400g and must be layer packed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pollock Fillets

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

Moisture and water retention agents, Antioxidants: 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.

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	< 350 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	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Less than 10% of white or yellow areas indicative of dehydration.
Foreign matter	Absence of any matter not derived from the fish.

PRODUCT RISK		
LOW	MEDIUM	HIGH

	UN RATIONS STANDARD	DATE: 01/04/2024
	FISH POLLOCK FILLET FROZEN	ED Nº: 03
	CODE: UNSTD-COM 1178	Page: 2 of 2

Parasites	One bone per kg permitted (less or equal to 5mm in length and 2 mm in diameter). Less than 2 parasites per kg Encapsulated: Capsular diameter <3mm Not encapsulated: parasite length <10 mm.
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	75 kcal
Proteins	17 g
Carbohydrates	0 g
Fats	0.8 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged food grade polyethylene heat sealed or equivalent recycled / biodegradable packing material that maintains product’s 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 7 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
- CODEX STAN 190-1995 – Standard for Quick Frozen Fish Fillets
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”