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	FISH PRAWNS DRIED	ED N°: 04
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1. PRODUCT NAME

FISH PRAWNS DRIED

2. DESCRIPTION



Large whole dry king Shrimps (belonging to species of the families *Penaeidae*, *Pandalidae*, *Cangronidae* and *Palaemonidae*.) with heads and tails off, peeled, not coated. Size: 50-100 units per 100 g.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Dry Prawns

Optional: Salt, smoked

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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.

Hygiene Parameters

MAXIMUM LIMITS

<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 ² cfu/g. M=5x10 ² cfu/g.
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5. CHEMICAL CRITERIA

SAFETY PARAMETER

LIMITS


Moisture	≤ 30 %
Water activity	≤ 0.75
Histamine	< 10 mg/100g
If, salted, Salt	≤ 7 %

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture	The flesh must not show breakdown or pasty texture, indicative of decomposition
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Reddish or pinkish. Discoloration indicative of dehydration ≤ 10%

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Foreign matter

Storage and Transportation Temperature

Absence of any matter not derived from the fish.

15°C to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	278 kcal
Proteins	65 g
Carbohydrates	0 g
Fats	2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed or equivalent recyclable/ 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. paper box
Primary packaging net weight	From 250 g to 500 g
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- 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"