

	UN RATIONS STANDARD		DATE: 01/04/2024
	FISH SNAPPER WHOLE FROZEN		ED Nº: 05
	CODE: UNSTD-COM 1180		Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

FISH SNAPPER WHOLE FROZEN

2. DESCRIPTION



Whole, eviscerated with head-on, *Lutjanus sanguineus*, *Lutjanus malabaricus*, *Lutjanus agennes* or *Lutjanus erythropterus* species, with a size range of 50 to 70 cm each.

Product is kept deep frozen all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole snapper

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

Antioxidants: See 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
Total volatile basic nitrogen	< 300 mg/kg
Histamine	< 10 mg/100 g

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 with a red tint exterior.
Foreign matter	Absence of any matter not derived from the fish.

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	CODE: UNSTD-COM 1180		Page: 2 of 2

PARAMETER	LIMITS
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	100 kcal
Proteins	20.5 g
Carbohydrates	0 g
Fats	1.3 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged 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.
Primary packaging Net weight	From 2 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”