	UN RATIONS STANDARD		DATE: 01/04/2024
	FISH SALMON CANNED IN BRINE		ED Nº: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

SALMON CANNED IN BRINE

2. DESCRIPTION



Fishes of the species *Salmo salar*, *Oncorhynchus nerka*, *Oncorhynchus kisutch*, *Oncorhynchus tshawytscha*, *Oncorhynchus gorbush*, *Oncorhynchus keta* or *Oncorhynchus masou* eviscerated, head and fins removed, and cut into transverse segments with brine as liquid packing medium and hermetically sealed in cans. Product must meet criteria for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Salmon	≥ 70 %
Water	≤ 30 %
Optional: Salt	

3.2. OTHER PERMITTED INGREDIENTS

None

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 to 30°C)	n=5, c=2, m= 0cfu/g, M=10cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
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	Free of foreign odours indicative of decomposition, rancidity or feed

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Colour	From light brown to pinkish
Drained weight	≥ 70% of product's net weight
Foreign matter	Absence of any matter not derived from the fish.
Storage and Transportation Temperature	15°C to 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT	
	Red	Pink
Energy	147.5 kcal	138.4 kcal
Proteins	24.4 g	20.7 g
Carbohydrates	0 g	0 g
Fats	5.5 g	6.2 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade).
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	Up to 500g
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN-02 “UN Product labelling”

10. OTHER REQUIREMENTS:

- CODEX STAN 3-1981 Codex Standard for Canned Salmon
- CODEX CAC/RCP 52-2003 (Rev. 4): “Code of Practice for Fish and Fishery Products”
- UNSTD-GEN-01: “Contaminant levels”
- UNSTD-GEN-03: “UN Inspection”
- UNSTD-GEN-04: “UN Certification”