	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>FISH SARDINES IN TOMATO SAUCE</b>	ED Nº: 04
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PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

CANNED SARDINES IN TOMATO SAUCE

## 2. DESCRIPTION



Eviscerated *Sardina pilchardus*, *Sardinops* and *Sardinella* species, head and gills removed, scales and tail may be removed, hermetically sealed in a can, in tomato sauce as packing medium. Product must meet criteria for commercial sterility.

## 3. INGREDIENTS

Sardines, Tomato sauce

Optional: Vegetable oil, Salt, Sugar, Spice

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Sardines	≥ 65 %
Tomato Sauce	≤ 35 %

### 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.
Sulfite 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	Typical of specie and sauce/puree

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Foreign matter	Absence of any matter not derived from the fish.
Drained weight	≥ 65 % of product's net weight
Storage and Transportation Temperature	15°C to 25°C

## 7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	186 kcal
Proteins	20.9 g
Carbohydrates	0.7 g
Fats	10.5 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	From 100 g to 500 g
Warranty at delivery location	Minimum 4 months

## 9. LABELLING

- UNSTD-GEN-02 "UN Product labeling"

## 10. REFERENCES

- CODEX STAN 94-1981 Standard for Canned 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.
- 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"