	UN RATIONS STANDARD		DATE: 01/04/2024
	FISH SHRIMP COOKED PEELED FROZEN 80 – 100 PER KG		ED N°: 05
	CODE: UNSTD-COM 1184		Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

FROZEN COOKED PEELED SHRIMP

2. DESCRIPTION



Cooked, headless, and peeled wild caught or farm raised shrimps, of the families *Panaeidae*, *Pandalidae*, *Crangonidae* or *Palaemonidae*.

Size: 80-100 units per Kg. The pack shall not contain mixture of species.

Product must be deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Cooked peeled shrimps

3.2. OTHER PERMITTED INGREDIENTS

INGREDIENT

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=10 ² cfu/g, M= 5x10 ² 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/kg
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6. PHYSICAL CRITERIA

PARAMETER

LIMITS

Texture	The flesh must not show breakdown or pasty texture.
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 per unit.
Foreign matter	Less than 10% discoloration (blackening, or green or yellow discoloration per unit)
Other physical criteria	Absence of any matter not derived from the product.
	Free from signs of thawing and refreezing.

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	CODE: UNSTD-COM 1184		Page: 2 of 2

PARAMETER	LIMITS
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	68 kcal
Proteins	16.2 g
Fats	0.4 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed or equivalent packing material recyclable/biodegradable 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 1 Kg to 2 Kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN- 02 "UN Product labelling"

10. REFERENCES

- CODEX STAND 92-1981 Standard for quick Frozen Shrimps or Prawns
- 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"