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	FISH SQUID WHOLE CLEANED FROZEN		ED N°: 03
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1. PRODUCT NAME

FISH SQUID WHOLE CLEANED FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Whole, cleaned squids of the families *Loliginidae* and *Ommastrephidae*. Product is kept deep frozen at all times after freezing, layer packed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole cleaned squids

3.2. OTHER INGREDIENTS PERMITTED

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.


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	MAXIMUM LIMITS
Histamine	< 10 mg/100g
Total volatile basic nitrogen	< 300 mg/kg

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	Less than 10% of white or yellow areas indicative of dehydration. Whitish coloured (not pinkish or red indicative of decomposition)
Foreign matter	Absence of any matter not derived from the product.

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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	78.4 Kcal
Proteins	16.7 g
Carbohydrates	0 g
Fats	1.2 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 3 Kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN-02 “UN Product labelling”

10. REFERENCES

- CODEX STAND 191-1995 Standard for quick Frozen Raw Squids
- 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”