	UN RATIONS STANDARD		DATE: 01/04/2024
	FISH TILAPIA WHOLE FROZEN		ED Nº: 05
	CODE: UNSTD-COM 1187		Page: 1 of 2

PRODUCT RISK		
LOW	MEDIUM	HIGH

1. PRODUCT NAME

FISH TILAPIA WHOLE FROZEN

2. DESCRIPTION



Whole, scaled, eviscerated with head-on, tilapia from the genus *Oreochromis* and species *niloticus*, with a weight range of 800g-1 Kg. It shall be deep frozen at all times after freezing including storage and transportation.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
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Whole Tilapia

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES
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Antioxidants: 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 <sup>2</sup> cfu/g, M= 10 <sup>3</sup> cfu/g
Total coliforms	n=5, c=3, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g
Parasites	Absent

5. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
Histamine	< 10 mg/100 g
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. Flesh must not be separated from the bones
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed

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PARAMETER	LIMITS
Colour	Less than 10% of white or yellow areas indicative of dehydration.
Foreign matter	Absence of any matter not derived from the fish.
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	96 kcal
Proteins	20.1 g
Fats	1.7 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged food grade polyethylene heat sealed recyclable/biodegradable or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging Net weight	From 2.5 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"