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1. PRODUCT NAME

SAUCE FISH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Fish sauce is a translucent, not turbid condiment made from fermented mixture of fish and salt. Generally, the fermentation process takes not less than 6 months.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Fish (wholesome fish or parts of fish) or fish extract, salt

Optional: ingredients may be added to assist the fermentation process

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	LIMITS
pH	4.5 - 6.5
Histamine	≤ 400 mg/kg
QUALITY PARAMETERS	LIMITS
Total nitrogen content	≥ 10 g/l
Amino acid (of total nitrogen content)	≥ 40 %
Salt	≥ 200 g/l,

7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Appropriate to the product.
Odour or flavour	Appropriate to the product and free from rotten, putrid, rancid, gamey and pungent odour and bitter, sour, metallic, and taint in taste.

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Texture	Translucent, not turbid and free from sediments except salt crystals.
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	53 kcal
Carbohydrates	4.8 g
Protein	7.5 g
Fat	0 g

10. PACKAGING

PARAMETER	LIMIT
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/biodegradable packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands 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	150 g to 500 g
Warranty at delivery location	Minimum 4 months

11. LABELLING

11.1. UNSTD-GEN-02 “UN Product Labelling”

12. OTHER REQUIREMENTS

12.1. CODEX STAN 302-2011-“Standard for Fish Sauce.”

12.2. UNSTD-GEN-03: “UN Inspection”

12.3. UNSTD-GEN-04: “UN Certification”