



## UN RATIONS STANDARD

DATE: 31/08/2018

### FISH RED SNAPPER WHOLE FROZEN

ED N°: 04

CODE: UNSTD-COM 1180

Page: 1 of 2

#### PRODUCT RISK

LOW	MEDIUM	HIGH
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#### 1. PRODUCT NAME

FISH RED SNAPPER WHOLE FROZEN

#### 2. DESCRIPTION



Whole, eviscerated with head-on, *Lutjanus Purpureus* & *Lutjanus Campechanus species*, with a weight range of 1.0 Kg to 1.6 Kg each.

Deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

###### INGREDIENT

Whole red snapper

##### 3.2. OTHER PERMITTED INGREDIENTS

###### ADDITIVES

###### MAXIMUM LIMITS

Antioxidants:

GMP

E-301 and E-303

#### 4. MICROBIOLOGICAL CRITERIA

###### Food Safety Parameters

###### MAXIMUM LIMITS

*Salmonella/Shigella*

Absent in 25 g.

Pathogenic *Escherichia coli*

Absent in 25 g

*Vibrio cholerae*

Absent in 25 g

*Vibrio parahaemolyticus*

Absent in 25 g

*Listeria monocytogenes*

Absent in 25 g.

###### Hygiene Parameters

###### MAXIMUM LIMITS

*Staphylococcus aureus*

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

#### 5. CHEMICAL CRITERIA

###### SAFETY PARAMETER

###### LIMITS

Total volatile basic nitrogen

<300 mg/kg

Histamine

<10 mg/100 g

#### 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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Page: 2 of 2

PARAMETER	LIMITS
Colour	Less than 10% of white or yellow areas indicative of dehydration with a red tint exterior.
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	≤-18°C

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	96 Kcal
Proteins	20.4 g
Carbohydrates	0 g
Fats	01.6 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged food grade polyethylene heat sealed or equivalent recyclable/biodegradable packing material 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 rigor of transport and handling.
Primary packaging Net weight	From 2.5 Kg to 5 Kg.
Warranty at delivery location	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"