



UN RATIONS STANDARD

DATE: 31/08/2018

FISH SQUID WHOLE CLEANED FROZEN

ED N°: 02

CODE: UNSTD-COM 1186

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1. PRODUCT NAME

FISH SQUID WHOLE CLEANED FROZEN

2. DESCRIPTION



Whole, cleaned squids of the families *Loliginidae* and *Ommastrephidae*. Are deep frozen (internal product temperature maintained at -18°C or below 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> | Absent in 25 g. |
| Pathogenic <i>Escherichia coli</i> | Absent in 25 g. |
| <i>Vibrio cholerae</i> | Absent in 25 g. |
| <i>Vibrio parahaemolyticus</i> | Absent in 25 g. |
| <i>Listeria monocytogenes</i> | Absent in 25 g. |

Hygiene Parameters

MAXIMUM LIMITS

| | |
|------------------------------|---|
| <i>Staphylococcus aureus</i> | $n=5, c=2, m=10^2 \text{ cfu/g}, M=5 \times 10^2 \text{ cfu/g}$ |
| Total coliforms | $n=5, c=3, m=10 \text{ cfu/g}, M=10^2 \text{ cfu/g}$ |

5. CHEMICAL CRITERIA

SAFETY PARAMETER

MAXIMUM LIMITS

| | |
|-------------------------------|-----------------------|
| Histamine | $<10 \text{ mg/100g}$ |
| Total volatile basic nitrogen | $<300 \text{ mg/kg}$ |

6. PHYSICAL CRITERIA

PARAMETER

LIMITS

| | |
|---------|---|
| Texture | The flesh must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation. |
|---------|---|



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| PARAMETER | LIMITS |
|-------------------------------|--|
| 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. |
| 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 | 79.7 Kcal |
| Proteins | 17 g |
| Carbohydrates | 0 g |
| Fats | 1.3 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 withstand the rigors of transport and handling. |
| Primary packaging Net weight | 1 Kg to 3 Kg |
| Warranty at delivery location | 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"