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	FISH MACKEREL CAN IN TOMATO SAUCE	ED N°: 03
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1. PRODUCT NAME

Canned mackerel in tomato sauce

2. DESCRIPTION

Eviscerated *Scomber scombrus* or *Scomber japonicas*, scales, head and tail removed, with tomato paste/puree (sauce). Product must meet criteria for commercial sterility.

INGREDIENTS

2.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Mackerel (<i>Scomber scombrus</i> or <i>Scomber japonicas</i>)	≥60%
Tomato paste/puree, Vegetable oil (No trans-fats), Sugar, Salt, herbs and spices	≤40%

2.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

For permitted additives: See Codex General Standard for Food Additives Database.

3. 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.
Sulfite reducing <i>Clostridia</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 14 days pre-incubation to 30°C)	n=5, c=2, m= 0cfu/g, M=10cfu/g


4. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
Histamine	<20 mg/100g

5. PHYSICAL CRITERIA

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

PRODUCT RISK		
LOW	MEDIUM	HIGH

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Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Typical of the specie and Red due to the sauce/ puree
Drained weight	>60 % of product's net weight
Storage and Transportation	Ambient

6. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	152 Kcal
Proteins	13.8 g
Carbohydrates	1.8g
Fats	10.0g

7. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade), hermetically sealed.
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 120g to 500g
Warranty at delivery location	4 months

8. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

9. REFERENCES

- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- CODEX CAC/RCP 23-1993 (Rev. 2): "Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.
- CAC/GL 48-2004: Model certificate for fish and fishery products.
- CODEX STAN 119-1981: Standard for canned fish.
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"