



# 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 <sup>2</sup> cfu/g, M= 5x10 <sup>2</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

#### MAXIMUM LIMITS

Histamine	<10 mg/100g
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.
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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"