

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>FISH COD WHOLE DRIED</b>	ED Nº: 03
	<b>CODE: UNSTD-COM 1167</b>	Page: 1 of 2

## 1. PRODUCT NAME

COD WHOLE DRIED

## 2. DESCRIPTION



Dry-salted *Gadus morhua* and *Gadus macrocephalus*, beheaded, degutted and split with two-thirds of backbones removed. Each cod fish shall be between 2 kg to 3 Kg. No mixture of different species in the same pack is permitted.

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Cod, Salt

### 3.2. OTHER PERMITTED INGREDIENTS

#### ADDITIVES

#### MAXIMUM LIMITS

Moisture and water retention agents, Antioxidants: For permitted additives: See Codex General Standard for Food Additives (GSFA) Database.

## 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

#### MAXIMUM LIMITS

*Salmonella/Shigella*

Absent in 25 g.

*Vibrio cholerae*

Absent in 25 g.

*Vibrio parahaemolyticus*

Absent in 25 g

*Listeria monocytogenes*

n=5, c=1, m=0 cfu/g, M= 10<sup>2</sup> cfu/g

#### Hygiene Parameters

#### MAXIMUM LIMITS

*Staphylococcus aureus*

n=5, c=3, m=10 cfu/g, M= 10<sup>2</sup> cfu/g

Yeast and mould

n=5, c=2, m= 10 cfu/g, M=10<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

#### LIMITS

Total volatile basic nitrogen

<300 mg/kg

## 6. PHYSICAL CRITERIA

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PARAMETER	LIMITS
Texture	Uniform skin, the flesh must not show breakdown in more than 2/3 of the surface area.
Odour or flavour	Free for foreign odours indicative of decomposition, rancidity or contamination by foreign substances.
Colour	Light yellow, typical of the product. No dark spots or exposure to humidity.
Foreign matter	Absence of matter not derived from the fish
Storage and Transportation	Ambient

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	290 Kcal
Proteins	62.8 g
Carbohydrates	0 g
Fats	2.3 g

## 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Corrugated paper box or equivalent recycled/biodegradable packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Primary packaging net weight	From 2 Kg to 10 Kg
Warranty at delivery location	4 months

## 9. LABELLING

- UNSTD-GEN-02 "UN Product labeling"

## 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- CODEX STAN 167-1989 – Standard for Salted Fish and Dried Salted Fish of Gadidae Family of Fishes
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"