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1. PRODUCT NAME

SAUCE FISH

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Fish sauce is a translucent, not turbid condiment made from fermented mixture of fish and salt.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Fish extract, salt, anchovies, salt, sugar

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 302-2011-"Standard for Fish Sauce."

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

QUALITY PARAMETERS

MAXIMUM LIMITS

pH

5.0-6.5

QUALITY PARAMETERS

MAXIMUM LIMITS

Total nitrogen content
Amino acid of total nitrogen content
Salts

≥10 g/l
≥40%
≤27%

7. PHYSICAL CRITERIA

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PARAMETER

Appearance and colour	Appropriate to the product.
Odour or flavour	Appropriate to the product.
Texture	Translucent, not turbid and free from sediments except salt crystals.
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	35 Kcal
Carbohydrates	3.6g
Protein	5.1 g

10. PACKAGING

PARAMETER	
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/biodegradable packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor 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	150 g to 500 g
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"