



UN RATIONS STANDARD

DATE: 31/08/2018

FISH MACKEREL CAN IN OIL

ED N°: 02

CODE: UNSTD-COM 1174

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1. PRODUCT NAME

Canned mackerel in vegetable oil

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Eviscerated *Scomber scombrus* and *Scomber japonicus*, scales, head and tail removed, with vegetable oil.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Mackerel (<i>Scomber scombrus</i> and <i>Scomber japonicus</i>).	≥65%
Vegetable Oil (No trans-fat) and Salt	≤35%

3.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

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

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.
Sulphite reducing <i>Clostridia</i>	Absent in 25 g.

Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 14 days pre-incubation at 30°C)	n=5, c=2, m= 0cfu/g, M=10cfu/g

5. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
Histamine	<20 mg/100g

6. PHYSICAL CRITERIA



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PARAMETER	LIMITS
Texture	The flesh must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation.
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed.
Colour	Bright typical of specie.
Drained weight	>65 % of product's net weight
Storage and Transportation	Ambient

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	223.8 Kcal
Proteins	22.2 g
Carbohydrates	0 g
Fats	15 g

8. 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

9. LABELLING

- UNSTD- GEN-02 "UN Product labeling"

10. 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"