



UN RATIONS STANDARD

DATE: 31/08/2018

FISH TILAPIA WHOLE FROZEN

ED N°: 04

CODE: UNSTD-COM 1187

Page: 1 of 2

PRODUCT RISK

LOW	MEDIUM	HIGH
-----	--------	------

1. PRODUCT NAME

FISH TILAPIA WHOLE FROZEN

2. DESCRIPTION



3. Whole, scaled, eviscerated with head-on, tilapia from the genus *Oreochromis* and species *niloticus*, with a weight range of 800g-1 Kg. It shall be deep frozen (internal product temperature maintained at -18°C or below at all times after freezing including storage and transportation).

4. INGREDIENTS

4.1. ESSENTIAL INGREDIENTS

INGREDIENT

Whole Tilapia

4.2. OTHER PERMITTED INGREDIENTS

ADDITIVES

MAXIMUM LIMITS

Antioxidants: See Codex General Standard for Food Additives (GSFA) Database.

5. MICROBIOLOGICAL CRITERIA

Food Safety Parameters

MAXIMUM LIMITS

Salmonella/Shigella Absent in 25 g.

Pathogenic *Escherichia coli* Absent in 25 g

Vibrio cholerae Absent in 25 g

Vibrio parahaemolyticus Absent in 25 g

Listeria monocytogenes Absent in 25 g.

Hygiene Parameters

MAXIMUM LIMITS

Staphylococcus aureus $n=5, c=2, m=5 \times 10^2 \text{ cfu/g}, M=10^3 \text{ cfu/g}$

Total coliforms $n=5, c=3, m=10 \text{ cfu/g}, M=10^2 \text{ cfu/g}$

Parasites Absent

6. CHEMICAL CRITERIA

SAFETY PARAMETER

LIMITS

Total volatile basic nitrogen $<300 \text{ mg/kg}$

7. PHYSICAL CRITERIA

PARAMETER

LIMITS



UN RATIONS STANDARD

DATE: 31/08/2018

FISH TILAPIA WHOLE FROZEN

ED Nº: 04

CODE: UNSTD-COM 1187

Page: 2 of 2

PARAMETER	LIMITS
Texture	The flesh must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation.
Odour or flavour	Flesh must not be separated from the bones Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Less than 10% of white or yellow areas indicative of dehydration.
Foreign matter	Absence of any matter not derived from the fish.
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

8. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	96 Kcal
Proteins	20 g
Fats	2 g

9. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged food grade polyethylene heat sealed recyclable/biodegradable or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand 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	From 2.5 Kg to 5 Kg.
Warranty at delivery location	4 months

10. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

11. REFERENCES

- 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"