



# UN RATIONS STANDARD

DATE: 31/08/2018

FISH SHRIMP COOKED PEELED FROZEN 80 – 100 PER KG

ED N°: 04

CODE: UNSTD-COM 1184

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## PRODUCT RISK

LOW MEDIUM HIGH

### 1. PRODUCT NAME

FROZEN COOKED PEELED SHRIMPS

### 2. DESCRIPTION



Cooked, headless and peeled wild caught or farm raised shrimps, of the families *Panaeidae*, *Pandalidae*, *Crangonidae* or *Palaemonidae*.

Size: 80-100 units per Kg. The pack shall not contain mixture of species.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Cooked peeled shrimps

#### 3.2. OTHER PERMITTED INGREDIENTS

##### INGREDIENT

For permitted additives: See Codex General Standard for Food Additives (GSFA) 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.

#### Hygiene Parameters

#### MAXIMUM LIMITS

<i>Staphylococcus aureus</i>	Absent in 25 g
Total coliforms	n=5, c=3, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g.

### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETER

#### LIMITS

Histamine	<10 mg/kg
Total volatile basic nitrogen	<300 mg/kg

### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Texture	The flesh must not show breakdown or pasty texture.
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed Less than 10% of white or yellow areas indicative of dehydration per unit.
Colour	Less than 10% discoloration (blackening, or green or yellow discoloration per unit)



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PARAMETER	LIMITS
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	99 Kcal
Proteins	20.9 g
Fats	0.28 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 withstands the rigor of transport and handling.
Primary packaging Net weight	From 1 Kg to 2 Kg
Warranty at delivery location	4 months

### 9. LABELLING

- UNSTD-GEN- 02 "UN Product labelling"

### 10. REFERENCES

- CODEX STAND 92-1981 Standard for quick Frozen Shrimps or Prawns
- 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"