



# UN RATIONS STANDARD

DATE: 01/08/2016

## FISH HERRING CAN IN OIL

ED Nº: 02

CODE: UNSTD-COM 1171

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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#### 1. PRODUCT NAME

Canned Herrings in vegetable oil

#### 2. DESCRIPTION

Eviscerated *Clupeaharengus*, scales, head and tail removed, with vegetable oil as liquid packing medium, product is hermetically sealed in can. Product must meet criteria for commercial sterility.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Herrings ( <i>Clupeaharengus</i> )	≥ 65%
Vegetable Oil	≤35%
Salt	

##### 3.2. OTHER PERMITTED INGREDIENTS

#### ADDITIVES

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.
<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.
<i>Clostridium botulinum</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	<10 mg/100g
Total volatile basic nitrogen	<300 mg/kg

#### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	The flesh inside the product must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation.

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PARAMETER	LIMITS
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Bright typical of specie
Foreign matter	Absence of matter not derived from the fish.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	316.5 Kcal
Proteins	24 g
Carbohydrates	0 g
Fats	24.5 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade).
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500g
Drained weight	>65% of product's net weight
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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"