	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>FISH HERRING CAN IN TOMATO SAUCE</b>	ED Nº: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

Canned Herrings in tomato sauce

## 2. DESCRIPTION

Eviscerated *Clupea harengus*, .head and tail removed, with tomato sauce as liquid packing medium, hermetically sealed in a can. Product must meet criteria for commercial sterility.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Herrings ( <i>Clupea harengus</i> )	≥ 60%
Tomato	≤ 40%
Onions	
Vegetable oil	
Salt	
Sugar	
Spices	

### 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.
<i>Clostridium botulinum</i>	Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 14 days preincubation to 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
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Texture	The flesh inside the product 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	Reddish (due to the sauce).
Drained weight	>60 %

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	260 Kcal
Proteins	16.8 g
Carbohydrates	0.5 g
Fats	14.4 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
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”