



# UN RATIONS STANDARD

DATE: 01/08/2016

## FISH PRAWNS DRIED 100 - 120 PER KG

ED Nº: 03

CODE: UNSTD-COM 1179

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

Fish Prawns Dried

### 2. DESCRIPTION



Large whole dry king Shrimps (belonging to species of the families *Penaeidae*, *Pandalidae*, *Cangronidae* and *Palaemonidae*.) with heads and tails off, peeled, not coated. Size: 100-120 units per Kg.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Dry Prawns

#### 3.2. OTHER PERMITTED INGREDIENTS

##### INGREDIENT

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.

#### Hygiene Parameters

#### MAXIMUM LIMITS

<i>Staphylococcus aureus</i>	n=5, c=2, m= 10 <sup>2</sup> cfu/g. M=5x10 <sup>2</sup> cfu/g.
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### 5. CHEMICAL CRITERIA

#### SAFETY PARAMETER

#### LIMITS

Histamine	<10 mg/100g
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### 6. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS



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Temperature	Ambient/Room Temperature (30°C) Max
Texture	The flesh must not show breakdown or pasty texture, indicative of decomposition
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Reddish or pinkish. Discoloration indicative of dehydration $\leq 10\%$
Foreign matter	Absence of any matter not derived from the fish.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	235.7 Kcal
Proteins	50 g
Carbohydrates	0 g
Fats	2.38 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene heat sealed or equivalent packing material 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 rigors of transport and handling. paper box
Primary packaging net weight	Up to 500g
Warranty at delivery location	4 months

#### 9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

#### 10. OTHER REQUIREMENTS

- CODEX CAC/RCP 52-2003 (Rev. 4): "Code of Practice for Fish and Fishery Products"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"