



# UN RATIONS STANDARD

DATE: 01/08/2016

## FISH HADDOCK FILLET FROZEN

ED Nº: 02

CODE: UNSTD-COM 1170

Page: 1 of 2

### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

Haddock Fillet Frozen

### 2. DESCRIPTION



Skinless and boneless slices cut parallel to the backbone, of *Melanogrammus aeglefinus* of irregular size and shape. Deep frozen (internal product temperature maintained at -18°C or below at all times after freezing) and individually packed. Each fillet weight shall be between 200g-400g and must be layer packed.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Haddock Fillets

#### 3.2. OTHER PERMITTED INGREDIENTS

##### ADDITIVES

##### MAXIMUM LIMITS

Moisture and water retention agents, Antioxidants: 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>	n=5, c=2, m=5x10 <sup>2</sup> cfu/g, M= 10 <sup>3</sup> cfu/g.
Total coliforms	n=5, c=3, m= 10 cfu/g, M=10 <sup>2</sup> cfu/g.

### 5. CHEMICAL CRITERIA

##### SAFETY PARAMETER

##### LIMITS

Total volatile basic nitrogen	<300 mg/kg
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### 6. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Texture	The flesh 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	Less than 10% of white or yellow areas indicative of dehydration.
Foreign matter	Absence of matter not derived from the fish. Permitted one bone per kg less or equal to 5mm in length and 2 mm in diameter.



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Page: 2 of 2

Parasites	Less than 2 parasites per kg Encapsulated: Capsular diameter <3mm Not encapsulated: parasite length <10 mm.
Other physical criteria	Free from signs of thawing and refreezing.
Net content (Glazed product)	If product is glazed, net contents declared shall exclude the glaze.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	82.8 Kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	0.72 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Layer packaged 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.
Primary packaging net weight	Up to 5Kg
Warranty at delivery location	4 months

#### 9. LABELLING

- 1 UNSTD- GEN-02: "UN Product labeling"

#### 10. 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"
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"