	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>FISH RED SNAPPER WHOLE FROZEN</b>	ED Nº: 03
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PRODUCT RISK		
LOW	MEDIUM	HIGH

## 1. PRODUCT NAME

FISH RED SNAPPER WHOLE FROZEN

## 2. DESCRIPTION



Whole, eviscerated with head-on, *Lutjanus campechanus*, length between 30-50 cm. and girth between 15-20 cm. Deep frozen (internal product temperature maintained at -18°C or below at all times after freezing).

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

#### INGREDIENT

Whole red snapper

### 3.2. OTHER PERMITTED INGREDIENTS

#### ADDITIVES

Antioxidants:  
E-301 and E-303

#### MAXIMUM LIMITS

GMP

## 4. MICROBIOLOGICAL CRITERIA

#### Food Safety Parameters

*Salmonella/Shigella*

Absent in 25 g.

Pathogenic *Escherichia coli*

Absent in 25 g

*Vibrio cholerae*

Absent in 25 g

*Vibrio parahaemolyticus*

Absent in 25 g

*Listeria monocytogenes*

Absent in 25 g.

#### Hygiene Parameters

*Staphylococcus aureus*

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

Total volatile basic nitrogen

<300 mg/kg


## 6. PHYSICAL CRITERIA

#### PARAMETER

Texture

#### LIMITS

The flesh must not show breakdown or pasty texture, indicative of decomposition or parasitic infestation.  
Flesh must not be separated from the bones

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PARAMETER	LIMITS
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 any matter not derived from the fish.
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.

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	96 Kcal
Proteins	20.4 g
Carbohydrates	0 g
Fats	01.6 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

- UNSTD-GEN-02 "UN Product labelling"

#### 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"