



# UN RATIONS STANDARD

DATE: 01/08/2016

## FISH FINGERS FROZEN

ED Nº: 03

CODE: UNSTD-COM 1169

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

Frozen fish fingers

### 2. DESCRIPTION



Fillets of white fish (cod, haddock, hake, Pollock, tilapia), cut in sticks that have been breaded and pre-fried. Deep frozen (internal product temperature maintained at -18°C or below at all time after freezing). Minimum unit weight: 20 g.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

White Fish

Grated bread

Egg

Water

Vegetable oil

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

*Salmonella/Shigella*

Absent in 25 g.

Pathogenic *Escherichia coli*

Absent in 25 g

*Vibrio parahaemolyticus*

Absent in 25 g

*Listeria monocytogenes*

Absent in 25 g.

#### Hygiene Parameters

#### MAXIMUM LIMITS

*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

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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Size	Thickness: more than 10 mm. Length more than three times the greatest width.
Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	Yellowish (coating) and white (inside).
Foreign matter	Absence of any matter not derived from the fish. Permitted one bone per kg less or equal to 5mm in length and 2 mm in diameter.
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	232 Kcal
Proteins	10.1 g
Carbohydrates	16.9 g
Fats	13.1 g

#### 8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic 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"
- CODEZ 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"