



# UN RATIONS STANDARD

DATE: 01/08/2016

## FISH SALMON CANNED IN BRINE

ED Nº: 02

CODE: UNSTD-COM 1181

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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#### 1. PRODUCT NAME

Canned salmon in brine

#### 2. DESCRIPTION



Fishes of the species *Salmosalar*, *Oncorhynchusnerka*, *Oncorhynchuskisutch*, *Oncorhynchustschawytscha*, *Onchorhynchusgorbusch*, *Oncorhynchusketa* or *Oncorhynchusmasou* boneless, eviscerated, head and fins removed, and cut into transverse segments with brine as liquid packing medium and hermetically sealed in cans. Product must meet criteria for commercial sterility.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Salmon	≥ 70%
Water	≤ 30%
Salt	

##### 3.2. OTHER PERMITTED INGREDIENTS

None

#### 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.
sulphite reducing <i>Clostridia</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
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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.



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Odour or flavour	Free of foreign odours indicative of decomposition, rancidity or feed
Colour	From light brown to pinkish
Drained weight	> 70% of product's net weight
Foreign matter	Absence of any matter not derived from the fish.

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

NUTRITION FACT	AMOUNT PER 100 g OF PRODUCT
Energy	129 Kcal
Proteins	19.5 g
Carbohydrates	0 g
Fats	5.0 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 labelling"

#### 10. OTHER REQUIREMENTS:

- CODEX STAN 3-1981 Codex Standard for Canned Salmon
- 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"