



# UN RATIONS STANDARD

DATE: 01/08/2016

## FISH MACKEREL CAN IN TOMATO SAUCE

ED Nº: 03

CODE: UNSTD-COM 1175

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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#### 1. PRODUCT NAME

Canned mackerel in tomato sauce

#### 2. DESCRIPTION

Eviscerated *Scomberscombrus* or *Scomber japonicas*, scales, head and tail removed, with tomato sauce as liquid packing medium, hermetically sealed in cans. Product must meet criteria for commercial sterility.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

INGREDIENT	PERCENTAGE
Mackerel ( <i>Scomberscombrus</i> or <i>Scomber japonicas</i> )	≥60%
Tomato	≤40%
Vegetable oil	
Sugar	
Salt	
Species	

##### 3.2. OTHER PERMITTED INGREDIENTS

#### ADDITIVES

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.
Sulfite reducing <i>Clostridia</i>	Absent in 25 g.

  

Hygiene Parameters	MAXIMUM LIMITS
Total plate count (after a 14 days pre-incubation to 30°C)	n=5, c=2, m= 0cfu/g, M=10cfu/g

#### 5. CHEMICAL CRITERIA

SAFETY PARAMETER	LIMITS
Histamine	<10 mg/100g
Total volatile basic nitrogen	<300 mg/kg

#### 6. PHYSICAL CRITERIA

PARAMETER	LIMITS
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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	Reddish (due to sauce).
Drained weight	>60 % of product's net weight

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

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	316.5 Kcal
Proteins	24 g
Carbohydrates	0 g
Fats	24.5 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 500 g
Warranty at delivery location	4 months

#### 9. LABELLING

- UNSTD-GEN-02 "UN Product labeling"

#### 10. REFERENCES

- 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"