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|  | UN RATIONS STANDARD | | DATE: 01/08/2016 |
| | FISH COD WHOLE DRIED | | ED Nº: 03 |
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| PRODUCT RISK | | |
|--------------|--------|------|
| LOW | MEDIUM | HIGH |

1. PRODUCT NAME

Whole dried cod

2. DESCRIPTION



Dry-salted *Gadus morhua* and *Gadus macrocephalus*, beheaded, degutted and split with two-thirds of backbones removed.

No mixture of different species in the same pack is permitted.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

| INGREDIENT |
|------------|
| Cod |
| Salt |

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. |
| <i>Vibrio cholerae</i> | Absent in 25 g. |
| <i>Vibrio parahaemolyticus</i> | Absent in 25 g |
| <i>Listeria monocytogenes</i> | n=5, c=1, m=0 cfu/g, M= 10 ² cfu/g |
| Hygiene Parameters | MAXIMUM LIMITS |
| <i>Staphylococcus aureus</i> | n=5, c=3, m=10 cfu/g, M= 10 ² cfu/g |
| Yeast and mould | n=5, c=2, m= 10 cfu/g, M=10 ² cfu/g |
| Total coliforms | n=5, c=3, m= 10 cfu/g, M=10 ² cfu/g |

5. CHEMICAL CRITERIA

| SAFETY PARAMETER | LIMITS |
|-------------------------------|------------|
| Total volatile basic nitrogen | <300 mg/kg |

6. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------|-------------------------------------------------------------------------|
| Texture | The flesh must not show breakdown in more than 2/3 of the surface area. |

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| Odour or flavour | Free for foreign odours indicative of decomposition, rancidity or contamination by foreign substances. |
| Colour | Typical of the product. No pink areas indicative of halophilic mould. No intense bruising or severe burning. |
| Foreign matter | Absence of matter not derived from the fish. |

7. NUTRITION FACTS (Approximate values per 100 grams)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 290 Kcal |
| Proteins | 62.8 g |
| Carbohydrates | 0 g |
| Fats | 2.4 g |

8. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| Primary 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 10 Kg |
| Warranty at delivery location | 4 months |

9. LABELLING

- UNSTD-GEN-02 “UN Product labeling”

10. OTHER REQUIREMENTS

- 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”