



# UN RATIONS STANDARD

DATE: 01/08/2016

## FISH PLAICE FILLET FROZEN

ED Nº: 02

CODE: UNSTD-COM 1177

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### PRODUCT RISK

LOW	MEDIUM	HIGH
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### 1. PRODUCT NAME

Fish Plaice Fillet Frozen

### 2. DESCRIPTION



Skinless and boneless slices; cut parallel to the backbone, of *Pleuronectes platessa* and *Hippoglossoides platessoides*, of irregular size and shape. Deep frozen (internal product temperature maintained at -18°C or below at all time after freezing) and individually packed. Each fillet weight shall be between 200 g- 400 g and must be layer packed.

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

##### INGREDIENT

Plaice Fillets

#### 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

*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

##### 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

##### SAFETY PARAMETER

##### LIMITS

Histamine <10 mg/100g

Total volatile basic nitrogen <300 mg/kg

### 6. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

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 Less than 10% of white or yellow areas indicative of dehydration.



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Foreign matter	Absence of any matter not derived from the fish. One bone per kg permitted (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	91 Kcal
Proteins	18.8 g
Carbohydrates	0 g
Fats	1.2 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	4months

#### 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"