

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)



GSO 524 / 1994

الأسماك ومنتجاتها
" السلمون الباسيفيكي المعلب "
**FISH AND THEIR PRODUCTS: CANNED
PACIFIC SALMON**

ICS:65.150

FISH AND THEIR PRODUCTS: CANNED PACIFIC SALMON

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PACIFIC SALMON**

1. SCOPE AND FIELD OF APPLICATION

This GSO standard is concerned with the characteristics and requirements that should be met in canned pacific salmon.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 21/1984 “Hygienic Regulations for Food Plants and Their Personnel”.
- 2.2 GSO 9/1995 “Labelling of Prepackaged Foods”.

3. DEFINITIONS

Canned pacific salmon is the processed fish of any of the species of fish mentioned below, packed in hermetically sealed containers, and so processed with heat as to prevent spoilage and destroy all pathogenic organisms and to soften bones.

- Oncorhynchus Nerka.
- Oncorhynchus Kisutch.
- Oncorhynchus Tschawytscha.
- Oncorhynchus Gorbusha.
- Oncorhynchus Keta.
- Oncorhynchus Masou.

4. TYPES

- 4.1 Regular type consists of canned salmon to which salt has been added.
- 4.2 Unsalted type consists of canned salmon to which no salt has been added.

5. FORMS OF PACKING

- 5.1 Regular pack consists of sections cut transversely and packed vertically in the can. The sections shall be packed so that the cut surfaces are approximately parallel with the ends of the container.
- 5.2 Skinless and boneless salmon pack consists of regular pack of canned salmon from which the skin and vertebrae have been removed.
- 5.3 Minced salmon pack consists of minced or ground salmon.
- 5.4 Salmon pieces pack consists of regular or irregular small pieces of salmon.

6. REQUIREMENTS

- 6.1 Canned pacific salmon shall be prepared from sound, clean, fresh or frozen salmon.
- 6.2 Salt content shall not be more than 2%.
- 6.3 Edible salmon oil comparable in colour, viscosity and flavour to the oil found naturally in the product, may be added.

6.4 Processing

The fish shall have heads (including gills), tails, fins, loose scales, viscera and blood removed. Damaged or discoloured flesh associated with bruises or small wounds shall be cut away. The fish shall be well-washed, the body cavity thoroughly cleaned to remove blood and viscera. The fish shall be well-packed, in accordance with the form of pack desired, in clean containers which are free from dents, rust and seam defects. The containers shall be coated with enamel C or with any other material having the same characteristics that does not react with the product or the packaging medium.

- 6.5 Canned product The following requirements shall be met in the canned product:

- 6.5.1 The product shall have the colour, texture, and odour characteristic of each type of the canned salmon. It shall be free from any undesirable odour or taste.
- 6.5.2 The bones shall be soft and the flesh shall be free from bruises, blood spots, honeycombing or abnormal colours.
- 6.5.3 The content shall be free from foreign materials, viscera, pieces of loose skin or scales.
- 6.5.4 Regular packs shall be reasonably free from cross packs and pieces of skin or section of the vertebra across the top of the can.
- 6.6 Canned product shall be stored in a temperature not exceeding 25°C.

7. HYGIENIC REQUIREMENTS

- 7.1 The product shall be manufactured according the requirements stated in the GSO standard mentioned in 2.1.
- 7.2 According to good manufacturing practice, the product shall be free from any undesirable material as much as possible.
- 7.3 The product, when tested by appropriate methods of sampling and examination:
- a) Shall be free from microorganisms that are capable of growth under normal conditions of storage.
 - b) Shall not contain any substances originating from micro-organisms in amounts that may represent a hazard to health.

- 7.4 Products having pH above 4.6 must have received a processing treatment sufficient to destroy all spores of clostridium - botulinum. The growth of residual spores shall be prevented by the product characteristics other than the pH provided that the pH does not exceed 6.7.

8. CONTAMINANTS

The following metallic elements shall not exceed the limits mentioned below;

Elements	Maximum limit mg/kg.
Arsenic	1.0
Lead	0.5
Copper	10.0
Zinc	50.0
Tin	150.0
Mercury	0.5

9. LABELLING

In addition to what has been specified in the GSO standard mentioned in 2.2, the following requirements shall be met:

- 9.1 Name of the product.
- 9.1.1 The name of the product shall be characteristic of the species of fish packed, as shown below:
- Oncorhynchus - Nerka
 - Oncorhynchus - Kisutch
 - Oncorhynchus - Tschawytscha
 - Oncorhynchus - Corbuscha
 - Oncorhynchus - Keta
 - Oncorhynchus - Masou
- 9.1.2 Except for the regular type and the regular pack, the type and the form of pack shall be declared according to 3. 1 and 4. 1.
- 9.2 List of ingredients
- Full list of the ingredients shall be declared on the label in a descending order according to their percentages.
- 9.3 Net contents

The net content shall be declared by weight according to SI Units.

9.4 Name and address

The name and address of the packing factory shall be declared. Also the names of distributor, importer, exporter or the product seller and the trademark (if any) may be declared.

9.5 Country of origin

The country of origin shall be declared.

9.6 Batch number

9.7 Production and expiry dates shall be declared in embossed lettering or in the same label printing type.