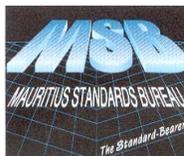

**Specification for Tuna and Bonito
in hermetically sealed containers**

PREVIEW

ICS: 67.120.30



**Mauritius Standards Bureau
Moka**

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Foreword

This Mauritian Standard was drawn up by the Food and Agriculture Standards Committee through its Subcommittee on Seafood Products and approved by the Standards Council on 29 August 2008. It was notified in the Government Gazette on 15 November 2008*.

In preparing this standard, assistance has been derived from **CODEX STAN 70-1981, REV.1-1995** and **Campden Foods Specifications**.

Acknowledgement is made for the use of information from the above publications.

* General Notice No. 2100 of 2008

SPECIFICATION FOR TUNA AND BONITO IN HERMETICALLY SEALED CONTAINERS

1 Scope

This standard applies to heat processed Tuna and Bonito in hermetically sealed containers, prepared from sound, wholesome fish flesh of a quality fit for human consumption, using current good manufacturing practices.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest document (including any amendments) applies.

AOAC 977.16	<i>Histamine in Seafood. Fluorometric Method</i>
CAC/RCP 1:1969(2003)	<i>Recommended International Code of Practice – General Principles of Food Hygiene</i>
CAC/RCP 23:1973(1993)	<i>Recommended International Code of Hygienic Practice for Low-acid and Acidified Low-Acid Canned Foods</i>
CAC/RCP 52:2003(2005)	<i>Code of Practice for Fish and Fishery products</i>
CODEX STAN 33:1981(2003)	<i>Standard for olive oils and olive pomace oils</i>
CODEX STAN 192:1995(2006)	<i>Codex General Standard for Food Additives</i>
Canadian Food Inspection Agency	<i>Flexible Retort Pouch Defects Manual</i>
Canadian Food Inspection Agency	<i>Metal can defects manual – Identification and class</i>
Canadian Food Inspection Agency	<i>Canned Tuna Standard</i>
EU regulation No 2127	<i>The Preserved Tuna and Bonito (Marketing Standards) Regulations 1994</i>
EU regulations No 1536/92	<i>Standards for preserved Tuna and Bonito</i>
Health products and food branch (Ottawa) - MFHPB-01	<i>Determination of commercial sterility and the presence of viable microorganisms in canned foods</i>
US Food and Drug Administration (Bacteriological Analytical Manual)	<i>Determination of commercial sterility and the presence of viable microorganisms in canned foods</i>