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MAURITIAN  
STANDARD  
MS 83—1988



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Specification for  
Canned sardines and sardine-type products

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Mauritius Standards Bureau

Price: Rs 12.00

## FOREWORD

This Mauritian Standard was drawn up by the Food and Agriculture Standards Committee through its subcommittee on Canned Foods and approved by the Standards Council on 9 June 1988. It was notified in the Government Gazette on 10 September 1988\*\*.

In preparing this standard reference was made to the following:

- 1 CAR/RS-1978 Recommended international standard for canned sardines and sardine-type products
- 2 ... Compulsory standard specification for the manufacture, production, processing or treatment of canned fish, canned fish products and canned marine molluscs (Republic of South Africa)
- 3 MS 30 ... Standard for the labelling of prepackaged foods\*

\*This document has been referred to in the standard.

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

\*\*General Notice No. 1022 of 1988.

PREVIEW

## **SPECIFICATION FOR CANNED SARDINES AND SARDINE-TYPE PRODUCTS**

### **1 SCOPE AND FIELD OF APPLICATION**

This Mauritian Standard specifies the basic requirements for canned sardines and sardine-type products, also called pilchards, packaged in water or oil or other suitable packaging medium. It does not apply to speciality products where the fish products constitute less than 50% m/m of the net contents of the can.

### **2 DEFINITIONS**

For the purpose of this standard the following definitions apply:

2.1 *Product unit*: One unit of the final product consisting of the sealed can.

2.2 *Lot*: Collection of product units of the same size, type and style which have been manufactured, processed or packaged under essentially the same conditions.

### **3 PRODUCT DESIGNATION**

#### **3.1 Product definition**

Canned sardines and sardine-type products are prepared from small fish, packaged in water or oil or other suitable packaging media in hermetically sealed containers and processed by heat so as to prevent spoilage.

The following species are used:

- (a) *Sardina pilchardus* (Walbaum)
- (b) *Sardinops melanosticta*, *neopilchardus*, *ocellata*, *sagax* or *caerulea*
- (c) *Sardinella aurita*, *anchovia*, *brasiliensis* or *maderensis*
- (d) *Sardinella fimbriata*, *serim*, *longiceps*, *gibbosa*
- (e) *Clupea harengus*
- (f) *Clupea antipodum*, *bassensis* or *fuegensis*
- (g) *Sprattus sprattus* (*Clupea sprattus*)
- (h) *Hyperlophus vittatus*
- (i) *Nematalosa vlaminghi*
- (j) *Etrumeus microps*
- (k) *Ethmidium maculatus*
- (l) *Engraulis anchoita*
- (m) *Engraulis ringens*
- (n) *Engraulis mordax*

The pack may contain a mixture of species of the same genus which have similar organoleptic qualities.