

SRI LANKA STANDARD 188 : 1987

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SPECIFICATION FOR  
**QUICK FROZEN LOBSTERS**  
(FIRST REVISION)

SRI LANKA STANDARDS INSTITUTION

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SLS 188:1987

Gr. 10

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FOREWORD

This Sri Lanka Standard was authorized for adoption and publication by the Council of the Sri Lanka Standards Institution on 1987-07-27, after the draft, finalized by the Drafting Committee on Quick Frozen Lobsters, had been approved by the Agricultural and Food Products Divisional Committee.

This specification was first published in 1973. The industry has grown rapidly since then and at present contributes a substantial amount to the foreign exchange earnings of the country. In view of the knowledge and experience hitherto gained, it has become necessary to revise the standard.

Several changes have been made to this revision which are too numerous to be highlighted in the Foreword. It does not give details of processing requirements and hygienic requirements given in the original specification since these aspects are covered in SLS 208.

This revision provides for size-grading as agreed to between the purchaser and supplier. The requirements for net contents and size have been excluded from the criteria for conformity of a lot since it would require thawing of all master cartons selected. However, methods for their determination and permissible tolerance limits for size have been recommended. The microbiological limits specified in the revision are included to offer guidance on the raw material quality, hygienic practice and processing conditions under which the product has been processed. Non-conformity to these limits other than those for *Salmonella* should not be considered as sufficient criteria for rejection of a lot or consignment of these products. This condition may warrant further investigations.

All standard values are given in SI units. For the purpose of size classification, values may be expressed in SI units or as agreed to between the purchaser and supplier.

In the preparation of this specification valuable assistance derived from publication of the Codex Alimentarius Commission and the International Commission on Microbiological Specification for Foods is gratefully acknowledged.

## 1 SCOPE

1.1 This specification prescribes the requirements and methods of sampling and test for quick frozen raw lobsters and quick frozen cooked lobsters.

1.2 This specification does not apply to speciality packs where the flesh of the lobsters constitute only a portion of the edible contents.

## 2 REFERENCES

- CS 79 Edible common salt
- CS 168 Coconut toddy vinegar
- SLS 208 Code of hygienic practice for the processing of quick frozen lobsters and prawns
- SLS 428 Random sampling methods
- SLS 516 Microbiological test methods
- Part 1 General guidance for enumeration of micro-organisms
- Part 5 General guidance for detection of *Salmonella*
- Part 6 Enumeration of *Staphylococcus aureus*
- SLS 614 Potable water
- Part 1 Physical and chemical requirements
- Part 2 Bacteriological requirements

## 3 DEFINITIONS

For the purpose of this specification the following definitions shall apply:

3.1 **lobster** : Decapod crustaceans of the following species:

- a) Species belonging to the genera *Palinurus* and *Panulirus* of the family *Palinuridae*;
- b) The species *Phenax orientalis* belonging to the family *Scyllaridae*.

3.2 **raw lobsters** : Lobsters not exposed to temperatures over 38 °C.

3.3 **cooked lobsters** : Lobsters exposed to steam or hot water for a period of time as agreed to between the purchaser and the supplier.

3.4 **quick frozen lobsters** : Suitably prepared lobsters subjected to freezing process in which the temperature is reduced to a value between -1 °C to -5 °C within 3 hours of being placed in the freezer. The quick freezing process shall be continued until the temperature of the product is at least -18 °C and preferably -30 °C.

3.5 **defects** : For definitions see Appendix A.