

SRI LANKA STANDARD 902 : 1990

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CODE OF PRACTICE FOR
CANNING OF FISH

SRI LANKA STANDARDS INSTITUTION

CODE OF PRACTICE FOR CANNING OF FISH

SLS 902:1990

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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 1990-12-12, after the draft, finalized by the Drafting Committee on Food Hygiene, had been approved by the Agricultural and Food Products Divisional Committee.

In the canning of fish or any other food, failure to perform all processing operations may result in very substantial losses through spoilage of one kind or another, or in the production of canned food that might be harmful. It is therefore very important that fish or any other food canning operations are carried out with the assistance of technical advisors along with technical guidelines.

Manufacture/canning of other low-acid foods are covered in a separate Code of Practice.

Local fish canning industry is in its infancy stage and there is a potential for the growth of this industry in the future. This code is intended to provide useful guidelines for the fish canning industry including any new industrialist that would come-up in the future.

Assistance gained from the publications of the Codex Alimentarius Commission is greatly appreciated.

1 SCOPE

1.1 This code of practice contains the technological guidelines and essential requirements of hygiene concerning the production of heat processed canned fish and shellfish which have been packed in hermetically sealed rigid or semi-rigid containers.

1.2 Excluded are the manufacture of semi-preserves and pasteurized products and processes such as aseptic filling, continuous retorting or use of flexible pouches.

2 REFERENCES

SLS 614 : Potable water

SLS ... : Code of Practice for Handling of Fresh and Frozen Fish
(Under Preparation)