

SRI LANKA STANDARD 208 : 1988

UDC 664 . 8 : 614 . 3

CODE OF HYGIENIC PRACTICE FOR
THE PROCESSING OF LOBSTERS AND PRAWNS
(SECOND REVISION)

SRI LANKA STANDARDS INSTITUTION

CODE OF HYGIENIC PRACTICE FOR THE PROCESSING OF
LOBSTERS AND PRAWNS
(SECOND REVISION)

SLS 208 : 1988

Gr. 22

Copyright Reserved

SRI LANKA STANDARDS INSTITUTION

53, Dharmapala Mawatha,

Colombo 3,

Sri Lanka.

SRI LANKA STANDARD
CODE OF HYGIENIC PRACTICE FOR THE PROCESSING OF
LOBSTERS AND PRAWNS
(SECOND REVISION)

FOREWORD

This Sri Lanka Standard was authorized for adoption and publication by the Council of the Sri Lanka Standards Institution on 1988 - 12 - 12, after the draft, finalized by the Drafting Committee on the code of hygienic practice for the processing of lobsters and prawns, had been approved by the Agricultural and Food Products Divisional Committee.

This standard is the second revision of SLS 208 : 1973, Code of hygienic practice for the processing of frozen lobsters and prawns. The first revision was issued in 1981.

This code of practice has been updated to keep abreast with the relevant Codex Standards with modifications to suit local conditions. A new section covering recommendations for handling products at sea has been included. It also provides additional background information on technological and hygienic aspects relating to all operations.

Requirements for the quality of water and ice used as well as recommended residual chlorine levels for different applications have been included in this revision. The temperature/time relationships for freezing operations have been reviewed. Provision has been made for monitoring the quality of raw materials and end products by cross-referring to the relevant national standards.

In the preparation of this revision, the assistance derived from the publications of the Codex Alimentarius Commission and the New Zealand Standards Association is gratefully acknowledged.

1 SCOPE

This standard recommends a code of hygienic practice to be adopted for the processing of lobsters and prawns.

2 REFERENCES

- SLS 10 Frozen prawns
- SLS 188 Quick frozen lobsters
- SLS 614 Potable water
 - Part 1 : Physical and chemical requirements
 - Part 2 : Bacteriological requirements