



GAMBIAN STANDARD FOR QUICK FROZEN FISH FILLET

ICS No. 67. 120.30

COPYRIGHT

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without prior written permission from The Gambia Standards Bureau.

CONTENTS

	Page
Foreword	4
Scope	5
Description	5
Essential Composition and Quality Factors	5
Food Additives	6
Hygiene	6
Labelling	6
Sampling Examination and Analysis	11
Definition of defects	12
Lot Acceptance	13

DATE OF PUBLICATION

This Gambian Standard was Gazetted under the authority of the Bureau in February 2016

THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO_IEC_Guide_21-1_2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

Committee Representatives

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

Gambia Groundnut Cooperation

The Working Group on Processed Food Products which developed this Gambian Standard consists of representatives from the following Organizations:

Fisheries Department

Association of Fishing Companies

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Consumer Protection Association of The Gambia (CPAG)

FOREWORD

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC adopted the CODEX Standard for Quick Frozen Fish Fillet. The Procedure for adoption was the *ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards*. The method of adoption was Direct Adoption.

This Gambian Standard applies to salt used as an ingredient of food, both for direct sale to the consumer and for food manufacture.

The Standard addresses the following:

- Scope and description;
- Composition and quality factors;
- Additives;
- Contaminants;
- Hygienic requirements;
- Labeling requirements.
- Sampling, definition of defective and lot acceptance.

This Standard can be obtained from The Gambia Standards Bureau.

SCOPE

This standard applies to quick frozen fillets of fish as defined below and offered for direct consumption without further processing. It does not apply to products indicated as intended for further processing or for other industrial purposes.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

Quick frozen fillets are slices of fish of irregular size and shape which are removed from the carcass of the same species of fish suitable for human consumption by cuts made parallel to the backbone and sections of such fillets cut so as to facilitate packing, and processed in accordance with the process definitions given in Section 2.2.

2.2 PROCESS DEFINITION

The product after any suitable preparation shall be subjected to a freezing process and shall comply with the conditions laid down hereafter. The freezing process shall be carried out in appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly. The quick freezing process shall not be regarded as complete unless and until the product temperature has reached -18°C (0°F) or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain the quality during transportation, storage and distribution.

These products shall be processed and packaged so as to minimize dehydration and oxidation.

The recognized practice of repacking quick frozen products under controlled conditions which will maintain the quality of the product, followed by the reapplication of the quick freezing process as defined, is permitted.


2.3 PRESENTATION

2.3.1 Any presentation of the product shall be permitted provided

that it: (a) meets all requirements of this standard, and

(b) is adequately described on the label to avoid confusing or misleading the consumer.

2.3.2 Fillets may be presented as boneless, provided that boning has been completed including the removal of pin-bones.



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** info@tgsb.gm