



Libya

Prices stability fund

Specification canned tuna crumbles

Crumbles

Mixture of tuna meat parts / pieces crumbled into small uniform pieces and Keeping the original of muscles .

Tuna

Fishes pertaining to the group of bony fishes from the class of

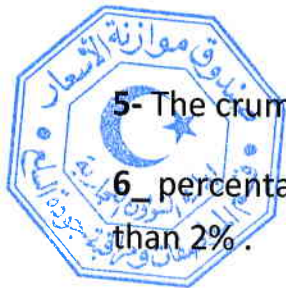
"Scombriformes " Which are limited to the following species :

- 1- Euthynus albacares (Yellowfin tuna).
- 2- Katsuwonus pelamis or syn. Euthynus pelamis (Skipjack tuna).

Standard Conditions:

The product should satisfy the following standard conditions :

- 1_ The canned product should be prepared from one of the tuna species as defined as previous.
- 2_ The fishes used for making the product should be fresh or frozen with consistent tissue and bright eyes and the body should be free from mucous , wounds , bruises and from unacceptable odours .
- 3_ Meat should be free from all types of putrefaction and keeping the characteristic colour , taste and smell of such types .
- 4_ The should be , mediums used in packing (olive oil) components used in tuna or bonito canning should be in strict conformity with the Libyan standard specifications .



5- The crumbled tuna shall not be kneaded .

6_ percentage of salt in canned tuna or bonito meat shall not be more than 2% .

7_ The pH of the package content shall not exceed 6.7.

8_ The net weight of the package contents shall not be less than 95% of the net weight written on the can.

9_ The Drained weight of the product shall not be less than 70% of the net weight of can and the packing medium should be sufficient for covering all the meat canned .

10- olive Oil when used as medium shall not be less than 15% of the can contents net weight .

11_ The saline solution in olive oil shall not exceed 5% of the oil volume.

12_ The total volatile nitrogen percentage shall not exceeded

30mg / 100 g of the Drained weight.

* In case the difference in the standard conditions of the Libyan standard exceeds the permissible limit, the Fund is entitled to deduct the difference between the difference of the value of the shipment by (0.5% for each 0.1% variation) or reject the shipment if the percentage difference is significantly increased by the Fund. And the second party shall pay the inspection fees which are entitled to the alternative quantities of the supplied goods. The Fund shall do so once the difference has been established without the need for warning or warning, without recourse to the courts or Take any Another procedure is that the Libyan standard for tuna (5/2006) is considered.



Second Hygienic Conditions:

- 1_ The product should be prepared in accordance with the general health and hygienic rules and conditions of Codex Alimentarius in additions to the instructions issued by the health authorities .
- 2_ The final product should be free from pathogenic microorganisms as well as from microorganisms which may grow and cause corruption under normal conditions of storage and distribution .
- 3_ The percentage of histamine in the final product shall not be more than 10 mg / 100 g .
- 4_ The percentage of metallic pollutants* in canned Tuna or Bonito meat shall not surpass the limits indicated in the following table :

Element	Max limit (mg / kg)
Mercury (canned Tuna)	1.0 methyl mercury
Mercury (raw Tuna meat)	0.5 methyl mercury
Arsenic	1.0
Lead	1.0
Copper	10.0
Zinc	40.0
Tin	50.0

*(TO take into consideration any amendments or recommendations in this respect issued by Codex Alimentarius Commission of the FAO and WHO organizations after being approved by the National Centre of Standardization and Metrology)

5_ Pesticides residues shall not exceed the minimum limits permissible under the national regulations and legislations in force or in FAO , WHO , FDA or ECC after being approved by the National Centre of Standardization and Meteorology .

6_ The product should be free from any radioactive particles (alpha or beta) and from Americium 241, Plutonium 238 & 239 , Strontium 90 and the quantity of radioactive materials shall not exceed 30 Bekerel for Cesium 134, 137 isotopes .



packing mediums:

Tuna should be packed in one of the varieties of olive oils suitable for food according to contract terms.

Additives:

_ It allows adding salt at the rates set in the standard requirements.

Packing , Transport and Storage

1_ The product shall be packed in suitable new , clean containers , free from , tightly closed to ensure preservation of its physical , chemical properties and shall not react therewith and be in strict conformity with the relevant standard specification .

2_ pressure inside the container should be less than the atmospheric pressure at room temperature .

3 - Tuna packed in packages of capacity (160 g) in carton tray capacity 48, So that the weights of the contents of the package as follows:

- 160 gm net weight.
- The Drained weight of the product shall not be less than 112 gm of the net weight of the can.
- The weight of the oil shall not be less than 24 gm of the net weight of the contents of the package.

4_ Cans shall be put in cartoon boxes or otherwise to ensure preservation and protection of the product during the operations of handling, transport and storage .

- The carton must be strong and not affected by handling, transport and storage operations.
- The carton must be moisture-proof.
- The carton must be made from raw materials that have not been used or recycled.
- The carton must be with 2 plastic strap at least (1) cm.

5_ The product should be stored in suitable hygienic places , well ventilated away from sources of pollution , humidity and direct sunlight and in temperature not exceeding 25°C.



6- It must be the final product storage after its manufacturing for at least a month before trading.

7- Transport and storage shall be effected any a manner that should keep cans from mechanical damage and from pollution .

Illustrative data :

Without prejudice to the provisions of the Libyan Standard Specification N° .(53) of the year 2003 concerning "Labeling of covers and containers of foodstuffs) and its successive amendments , the following data should be marked down clearly :_

1. State of Libya.
2. Government of national accord.
3. The ministry of economy.
4. Produced for Prices stability Fund.
5. -Name of the Manufacturer , its trade mark . And Country of Origen
6. Net weight and Drained weight in SI units .-
7. -Medium of packing(olive oil) (in case of using the virgin olive oil , to state the grade of oil used as medium of packing) .
8. -Date of production and expiry of validity (month & year) . all to be written clearly in manner not susceptible to erasure , obliteration or change .
9. -All materials used in manufacturing the product without exclusion in descending order according to weight .
10. -Storage conditions and to state the phrase "To be kept in the fridge after opening " .
11. Type of packing (crumble)
- 12.- Product validity does not exceed three years from the date of production.-