
Frozen surimi — Specification

Surimi congelé — Spécifications



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Frozen surimi — Specification

1 Scope

This document specifies the requirements for frozen surimi and the test methods for its quality control. It also specifies the requirements of packaging, marking, storage and transportation.

This document is applicable to tropical and cold-water surimi.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 1442, *Meat and meat products — Determination of moisture content (Reference method)*

ISO 2917, *Meat and meat products — Measurement of pH — Reference method*

AOAC Official Method 925.05, *Sucrose in Animal Feed*

AOAC Official Method 973.28, *Sorbitol in Food Gas Chromatographic Method*

AOAC Official Method 995.11, *Phosphorus (Total) in Foods Colorimetric Method*

CAC/RCP 1, *General Principles of Food Hygiene*

CAC/RCP 8, *Code of Practice for the Processing and Handling of Quick Frozen Foods*

CAC/RCP 52, *Code of Practice for Fish and Fishery Products*

CXS 193, *General Standard for Contaminants and Toxins in Food and Feeds*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

frozen surimi

paste of fish myofibrillar protein product processed by pretreatment, cleaning and mechanically separating fish flesh from the skin and bones, and then the fish flesh is washed, minced, refined, dewatered, mixed with *cryoprotectants* (3.2) and quick frozen

Note 1 to entry: The minced fish flesh is washed and refined in order to remove the remnants of bones, scales, skins, black films, viscera, connective tissue and blood clots.

Note 2 to entry: Frozen surimi is an intermediate ingredient that can be further processed into surimi-based products.