

Government of the Union of Myanmar
Ministry of Livestock and Fisheries
DEPARTMENT OF FISHERIES

DIRECTIVE No. (9/96)

November 6, 1996

In exercise of the powers conferred by section 23 of the Myanmar Marine Fisheries Law 1990, the Director General of the Department of Fisheries issues the following Directive for General Product Standard for Fish and Fishery Products.

GENERAL PRODUCT STANDARD

Additional ingredients or substances

- 1.1 Any substances or ingredient added to processed fisheries product intended for export must not be likely to be harmful or of a health risk to consumers and:
- (a) not exceed the limits applicable to the food specified in Codex, Volume XIV, entitled "Food Additives" (First edition, 1983); or
 - (b) meet the foreign country authority's requirements for that food.

Residues content

- 2.1 Any pesticide, antibiotic or other residue present in processed fisheries product intended for export must:
- (a) not exceed the limits applicable to the food specified in Codex, Supplement 1 to Volume II, entitled "Codex Maximum Limits for Pesticide Residues" (Second edition, 1993); or
 - (b) if a pesticide, antibiotic or other residue present in the food exceeds the limit specified in paragraph 2.1 (a), or is not dealt with by the standards or codes in paragraph 2.1 (a), but does not exceed the foreign country authority's limit for that food, comply with the foreign country authority's limit for that food; or
 - (c) if not dealt with by the standards or codes in paragraph 2.1 (a) or by the foreign country authority's requirements for the food, not be likely to be harmful or of a health risk to consumers.

Content of metal contaminants

- 3.1 Any metal or other contaminant of any kind present in processed fisheries product intended for export must:
- (a) not exceed the limits applicable to the food specified in Codex, Part III Natural Mineral Water & Part IV Edible Ices and Ice Mixes of Volume XI, entitled "Codex Standards for Sugar, Cocoa products & Chocolate and Miscellaneous products". (Second edition, 1994); or
 - (b) if a metal or other contaminant of any kind present in the food exceeds the limit specified in paragraph 3.1 (a) or is not dealt with by the standards or codes in paragraph 3.1 (a), but does not exceed the foreign country authority's limit for that food, comply with the foreign country authority's limit for the food; or
 - (c) if not dealt with by the standards or codes in paragraph 3.1(a) or by the foreign country authority's requirements for that food, not be likely to be harmful or of a health risk to consumers.
- 3.2 Any metal present in processed fisheries product intended for export must not exceed the limits applicable to the food specified in Codex, Volume I, entitled "Guideline Level Mercury & Fishes CAC/GL7 1997 " and (USFDA) entitled "Fish & Fisheries Products Hazard & Control Guide" (First edition September 1996).

Raw materials

- 4.1 The occupier of an establishment must not accept for use at the establishment any raw material, ingredient of packaging which consists of or contains or carries:
- (a) parasites; or
 - (b) hazardous micro-organism; or
 - (c) toxic, decomposed or other extraneous substances;
- Which will not be reduced to acceptable levels by normal plant producers of sorting or preparation.

Inspection criteria

- 5.1 The condition of processed fisheries product intended for export must meet

the tolerances specified in the following table, together with any additional requirements specified in this Schedule;

Condition	Tolerance
Unwholesome material	Nil
Abnormal colour, texture, odour or flavour	Nil
Foreign material	Practically free
Prohibited additive	Nil
Excess permitted additive	Nil
Incorrect labelling	Nil
Frozen product warmer than -18°C	Nil
Chilled product outside applicable range	Nil
Damaged packaging	Practically free

Micro - organisms

- 6.1 Processed fisheries product, when examined for micro - organisms, must be examined in accordance with ICMSF (International Commission on Microbial Specifications for Foods) 1986 Microorganisms in Foods, or FAO Food & Nutrition Paper 14/4 Rev.1.

Coliforms or Escherichia coli

- 7.1 Processed fisheries products, when examined for coliforms or Escherichia coli, must be examined in accordance with ICMSF (International Commission on Microbial Specifications for Foods) 1986 Microorganisms in Foods, or FAO Food & Nutrition Paper 14/44/ Rev.1.
- 7.2 If the test is to estimate the level of coliforms only (as an index of potential spoilage of the processed fisheries products and of hygiene) samples must be incubated at a temperature of 30°C.
- 7.3 If the test is to estimate or detect Escherichia coli samples must be incubated at a temperature of 37°C. Cultures which have been incubated initially at 30°C must not be used for further tests for Escherichia coli.

Coagulase- positive staphylococci

- 8.1 Processed fisheries product, when examined for Coagulase-positive staphylococci, must be examined in accordance with ICMSF (International

Commission on Microbial Specifications for Foods) 1986 Microorganisms in Foods, of FAO Food & Nutrition Paper 14/4 Rev. 1.

Salmonella

- 9.1 Processed fisheries product, when examined for Salmonella, must be examined in accordance with ICMSF (International Commission on Microbial Specifications for Foods) 1986 Microorganisms in Foods, of FAO Food & Nutrition Paper 14/4 Rev. 1.

Sodium metabisulphite or related compounds

- 10.1 Every examination of crustaceans for sodium metabisulphite or related compounds must be carried out in accordance with the method specified in Section 962.16 ("Sulfurous Acid (Total) in Food- Modified Monier-Williams Methods") of Official Methods of Analysis of the Association of Official Analytical Chemists". Association of Official Analytical Chemists Inc., (15 edition, 1990, volume 2, pages 1157-1158).

Sampling Plans

Interpretation

- 11.1 In relation to references to sampling plans in this under mentioned, unless the contrary intention appears:
- "@ 30° C" means incubation at 30°C;
 - "n" means the number of sample units taken from a lot of processed fisheries products using a method approved by the Director General of Department of Fisheries.
 - "m" is the maximum number or level relevant micro-organisms in a sample unit;
 - "M" is an absolute maximum number of acceptable or allowable relevant micro-organisms in any one sample unit;
 - "org" means micro-organism;
 - "MPN" means Most Probable Number;
 - "c" is the maximum acceptable or allowable number of sample units that may exceed the microbiological criterion "m".

Two-class sampling plan

- 12.1 A two-class sampling plan consists of the following specification: **n**, **c** and **m**.
- 12.2 In this mentioned, the condition of a lot of processed fisheries product fails to meet the tolerance specified in a two-class sampling plan if: more than **c** sample units of the food exceed the microbiological criterion **m**.

Three-class sampling plan

- 13.1 A three-class sampling plan consists of the following specification: **n**, **c** and **m**.
- 13.2 In this mentioned, the condition of a lot of processed fisheries product fails to meet the tolerance specified in a two-class sampling plan if:
 - (a) more than **c** sample units of the food exceed the microbiological criterion **m**; or
 - (b) any sample unit of the food exceeds the microbiological criterion **M**.

Samples for microbiological examination or chemical analysis

- 14.1 Sampling for the purpose of microbiological examination or chemical analysis must be carried out in accordance with this Directive or Sampling Plan approved by the Director-General of Department of Fisheries.
- 14.2 Samples taken from a lot (or batch) for the purpose of microbiological or chemical analysis in accordance with this Directive or Sampling Plan approved by the Director-General of Department of Fisheries must be taken in a manner that is representative of the entire lot (or batch).

UNCOOKED FISHERIES PRODUCT

Application of Uncooked Fisheries product

- 15.1 This part applies to uncooked fisheries product (except shellfish) which is chilled or frozen.
- 15.2 In this part, a reference to chilled or frozen fisheries product includes a reference to chilled fish fillets or frozen fish fillets respectively.

Inspection criteria

- 16.1 The condition of chilled or frozen prawns intended for export must meet the tolerances specified in the following table:

Condition	Tolerance
Sodium Metabisulphite and related compounds	Maximum of 100 mg/kg in the raw flesh expressed as SO ₂
Prawns with parasites	Maximum of 5% by number
Prawns not within declared size grade	Maximum of 15% by number
Prawns not declared species	Maximum of 10% by number
Prawns not declared style of presentation	Maximum 10% by number

Inspection criteria

- 17.1 The condition of chilled or frozen crustacean intended for export must meet the tolerances specified in the relevant sample plants in the following table:

Condition	Sample plan
Standard plate count	n=5, c=2, m=10 ⁶ org/g, M=10 ⁷ org/g
Escherichia coli	n=5, c=1, m=11 org/g, M=500org/g
Coagulase-positive Staphylococci	n=5, c=1, m=500 org/g, M=1000 org/g
Salmonella	n=5, c=0, m= nil in 25g
Vibrio Cholera	n=5, c=0, m= nil in 25g

- 18.1 Any licence-holder for the processing of fish and fishery products shall abide by this Directive as one of the conditions of the licence.
- 18.2 On violation of the any terms or conditions of the Directive, criminal action may be taken under Section 45 of the Myanmar Marine Fisheries Law and the licence-holder may be liable to suspension, revocation, termination and cancellation of the licence under Section 24 of the said Law.

Sd xx Soe Win
Director General
Department of Fisheries