International Standard

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Quick-frozen coated aquatic products — Specification

Produits aquatiques enrobés surgelés — Spécification

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Foreword

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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.

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Introduction

As a kind of instant and healthy food, quick-frozen coated aquatic products are very popular among global consumers due to their different varieties, tender texture, delicious taste and convenience. The product not only maintains the nutrition and freshness of aquatic products, but also improves the flavour by using different seasonings and batter formulas.

The global annual output and international trade for frozen coated aquatic products have been on the rise with the continuous growth of consumers' preference for quick-frozen prepared and instant food. In addition, the diversity of aquatic animals results in varying quality and market prices. The existing International Standard for quick-frozen coated aquatic products is CXS 166, but this is only applicable to frozen breaded fish, which as a product type is rather narrow for such a huge market. The absence of an International Standard for other product types makes it difficult to ensure consumers' health and food safety.

This document, therefore, specifies the quality requirements for quick-frozen coated aquatic products.

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Quick-frozen coated aquatic products — Specification

1 Scope

This document specifies the requirements for quick-frozen coated aquatic products and test methods for quality control. It also specifies the requirements of packaging, labelling, storage and transportation.

This document is applicable to raw or pre-cooked products made from a single species of finfish, crustaceans, cephalopods or other aquatic animals, mainly through pre-treatment, wet and/or dry coating with batter and/or breading and quick freezing.

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*

AOAC Official Method 977.13, *Histamine in Seafood: Fluorometric Method*

CXC 1, *General Principles of Food Hygiene*

CXC 8, *Code of Practice for the Processing and Handling of Quick Frozen Foods*

CXC 52, *Code of Practice for Fish and Fishery Products*

CXS 1-1985 (revised in 2018), *General Standard for the Labelling of Prepackaged Foods*

CXS 152 *Standard for Wheat Flour*

CXS 192-1995 (revised in 2024), *General Standard for Food Additives*

CXS 210, *Standard for Named Vegetable Oils*

3 Terms and definitions

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

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

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
fish fillet
slice of fish flesh of irregular size and shape removed from the carcass of finfish by cutting made parallel to the back bone, with or without skin

Note 1 to entry: The slices of fish flesh may be jointed or repaired to obtain fish fillets with regular shape or size.

3.2
fish block
fish portion
rectangular or other uniformly shaped masses of cohering *fish fillets* (3.1), minced fish or a mixture thereof

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