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Série 32

WITHDRAWAL

April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.142-91

Converted to GCS in 2014

Preserved Fish (Salted, Dried, Smoked or Pickled)

Withdrawn

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Preserved Fish (Salted, Dried, Smoked or Pickled)

ICS 67.120.30

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Acknowledgment is made for the French translation of this Canadian General Standards Board specification by the Translation Bureau of the Department of the Secretary of State.

Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.142M. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

PRESERVED FISH (SALTED, DRIED, SMOKED OR PICKLED)

1. SCOPE

- 1.1 This specification applies to salted, dried, smoked or pickled fish. It is intended to be used by food services in the procurement of food.
- 1.2 This specification does not cover detailed requirements on sampling, examination or lot acceptance, nor does it cover all definitions of defects since they are given in detail in the applicable inspection and product standards manuals by the Department of Fisheries and Oceans (par. 2.1.1).
- 1.3 The testing and evaluation of a product against this specification may require the use of materials and/or equipment that could be hazardous. This document does not purport to address all the safety aspects associated with its use. Anyone using this specification has the responsibility to consult the appropriate authorities and to establish appropriate health and safety practices in conjunction with any existing applicable regulatory requirements prior to its use.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this specification:
 - 2.1.1 Department of Fisheries and Oceans
 - Fish Inspection Act and Regulations
 - Fish Inspection Policies and Procedures Manual
 - Fish Products Standards and Methods Manual
 - Chemical Methods Manual
 - Standard Procedures for Bacteriological Analysis.
 - 2.1.2 Department of National Health and Welfare
 - Food and Drugs Act and Regulations
 - Health Protection Branch Methods of Analysis (MFO and MF HPB).
- 2.2 Reference to the above publications is to the latest issues. The sources of these publications are shown in the Notes section.

3. DEFINITIONS

For the purpose of this specification, the following definitions apply (see also par. 1.2):

- 3.1 **Fish** — Any fish, including shell fish (molluscs and crustaceans) and marine animals and any parts, products or by-products thereof.
- 3.2 **Salted Fish** — Fish which has been subjected to treatment with salt by kench curing or pickle curing so that the flesh of the fish has reached the salt/water equilibrium.
- 3.3 **Kench Curing (dry salting)** — The process of mixing fish with suitable food-grade salt in such a manner that the excess of the resulting brine drains away.

- 3.4 **Pickle Curing (wet salting)** — The process whereby fish is mixed with suitable food-grade salt and stored in watertight containers under the resultant brine (pickle) which is formed by the water extracted from the fish tissue.
- 3.5 **Dried Salted Fish** — Fish that has been dried either naturally or in mechanically circulated air of controlled temperature and humidity. The water content of dried salted fish shall be as given in Table 3.
- 3.6 **Smoked Fish** — Salted or brined fish (whole, dressed, split or filleted) that has been dried and smoked with natural wood smoke.
- 3.7 **Smoke Flavoured Fish** — Salted fish that has been dipped into liquid smoke, dried and cooked with infra-red heaters.
- 3.8 **Liquid Smoke** — A solution of wood smoke which, when suitably diluted, can be used to impart a smoky flavour to foods.
- 3.9 **Pickled or marinated fish** — Fish that has been prepared by soaking or pickling in brine, vinegar, sugar, spices or any combination thereof (see par. 3.16). The water content of the fish exceeds that of salted fish (Table 3).
- 3.10 **Decomposed Fish** — Fish that has an offensive or objectionable odour, flavour, colour, texture or substance associated with spoilage.
- 3.11 **Tainted Fish** — Fish that is rancid or has an abnormal odour or flavour.
- 3.12 **Unwholesome Fish** — Fish that has in or upon it bacteria of public-health significance or substances toxic or aesthetically offensive to man.
- 3.13 **Fillet** — Slices of fish of irregular size and shape, removed from the carcass of a fish by cuts made parallel to the backbone. It may also mean the above-described slice cut into sections. All internal organs, head, fins, discoloured flesh and practically all bones (except intramuscular or lateral bones) shall have been removed.
- 3.14 **Bloaters** — Salted, smoked, round herring.
- 3.15 **Herring** — Fish of species *Clupea harengus* or *Clupea pallasii*
- 3.16 **Brine** — A solution of common salt (sodium chloride) and fresh water or sea water with or without the addition of salt.
- 3.17 **Boneless Fish Fillet** — Fish fillet that is free from all bones.
- 3.18 **Semiboneless Salted Fish** — Salted fish from which all bones, except pin bones, have been removed.
- 3.19 **Dressed Herring** — Herring from which head, entrails and the strip of belly extending from the neck to the anal fin have been removed in such manner that no bones protrude.

4. GENERAL REQUIREMENTS

- 4.1 Fish products covered by this specification shall be processed in an establishment registered by the Department of Fisheries and Oceans. The fish shall be handled, processed, graded, stored and transported according to the Fish Inspection Regulations.
- 4.2 Salted, dried, smoked or pickled fish shall not be decomposed, tainted or unwholesome (par. 3.10, 3.11 and 3.12). It shall fully comply with the acts, regulations and product standards for export given in par. 2.1.1 and 2.1.2.

5. DETAILED REQUIREMENTS

5.1 Pickled Fish

- 5.1.1 Pickled fish to this specification shall be processed as specified according to Table 1 and be supplied in the specified grade (Notes to Table 1 and par. 8.1).

- 5.1.2 Pickled fish in barrels and other bulk containers shall be supplied in the following size classes according to the length or count per barrel as specified (par. 8.1) according to Fish Inspection Regulations: extra small, small, small medium, medium, large, extra large.

TABLE 1
Pickled Fish

Species	Split	Split, Headless	Dressed	Fillets	Scotch Cure	Headless	Trimmed
Arctic Char	(1)						
Atlantic Salmon	(2)						
Bloaters	(3)			(3)			
Herring	(4)	(X)	(X)	(5)	(6)		
Mackerel	(7)			(7)		(7)	(7)
Turbot	(5)						

Grades (two best only):

- (1) "Choice Red," "Choice Pink" or "Prime Mixed"
- (2) "Choice" or "Prime"
- (3) "Choice" or "Standard"
- (4) Class A "Fat" or "Fat Tropic"
- (5) "No. 1" or "No. 2"
- (6) "Full" or "Fillings"
- (7) Spring Mackerel: "Bright Spring" or "Spring"
Summer Mackerel: "Choice" or "Summer"
Fall Mackerel: "Choice Fall" or "Fall"
- (X) Available ungraded

5.2 Salted Fish

- 5.2.1 Salted fish to this specification shall be processed as specified (par. 8.1) according to Table 2 and be supplied in the specified grade, salt class and water content (Table 3 and notes to Table 2).
- 5.2.2 Salted fish in barrels and bulk containers shall be supplied in any of the following size classes according to Fish Inspection Regulations as specified (par. 8.1): extra small, small, medium, large and extra large.

TABLE 2
Salted Fish (Split)

Species	Light Salted	Heavy Salted	Gaspé Cure	Boneless	Semi- Boneless
Cod	(1)	(3)	(3)	(5)	(5)
Cusk	(2)	(4)	(3)	(5)	(5)
Haddock	(2)	(4)	(3)	(5)	(5)
Hake	(2)	(4)	(3)	(5)	(5)
Pollock	(2)	(4)	(3)	(5)	(5)

Grades (two best only):

- (1) "Choice" or "Prime"
- (2) "Prime" or "West India (= the lowest grade)"
- (3) "Selected" or "Choice"
- (4) "Choice" or "Standard"
- (5) "Fancy" or "Choice"

TABLE 3
Water Content of Salted Fish

Salt Class	Designation	Water Content, % by mass
Heavy Salted	Extra Hard Dried	32
	Hard Dried	32 – 38
	Dry	38 – 40
	Semi-dry	40 – 44
	Ordinary cure	44 – 50
	Soft Dried	50 – 54
Light Salted	Italian Hard Dried	36
	Hard Dried	38
	Dried	40
	Soft Dried	48
Gaspé Cure	Hard Dried	38
	Dried	48

5.3 **Smoked Fish** — Smoked or smoke-flavoured fish shall be supplied bone-in. Bloaters and bloater fillets shall be supplied in grades “choice” or “standard” as specified (par. 8.1). Vacuum-packed smoked or smoke-flavoured fish shall be supplied frozen.

5.4 **Marinated Fish** — Marinated fish shall be supplied in the specified type of marinade (par. 8.1).

6. PREPARATION FOR DELIVERY

6.1 Unless otherwise specified (par. 8.1), preparation for delivery (packing, packaging, labelling and marking) shall conform to normal commercial practice. When so specified (par. 8.1) marinated or pickled fish shall be supplied in hermetically sealed containers.

7. TESTING

7.1 Sampling and testing shall be performed as given in the applicable inspection and product standards manuals of the Department of Fisheries and Oceans (par. 2.1.1). Defect definitions and lot acceptance shall be as given in those manuals.

8. NOTES

8.1 **Options** — The following options must be specified in the application of this specification:

- a. For pickled fish: species, processing, grade and size class for barrels or bulk containers (par. 5.1)
- b. For salted fish: species, processing, grade, size class, salt class and water content designation (par. 5.2 and Table 3)
- c. The grade of bloaters desired (par. 5.3)
- d. Type of marinade for marinated fish (par. 5.4)
- e. If marinated or pickled fish shall be supplied in hermetically sealed containers (par. 6.1)
- f. Preparation for delivery, if other than as specified (par. 6.1).

8.2 Source of Referenced Publications

8.2.1 The Acts and Regulations referred to in par. 2.1.1 and 2.1.2 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802.

- 8.2.2 The manuals and procedures referred to in par. 2.1.1 may be obtained from the Department of Fisheries and Oceans, Inspection Services Directorate, 200 Kent Street, Ottawa, Ontario K1A 0E6.
- 8.2.3 The test methods referred to in par. 2.1.2 may be obtained from the Department of National Health and Welfare, Health Protection Branch, Food Directorate, Ottawa, Ontario K1A 0L2.
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Notes



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