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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

Food

32.1

Bread, White Enriched White and Whole Wheat (ICS 67.080)

32.2

Bread, Fruit and Raisin (ICS 67.060)

32.3-88

Rye Bread (ICS 67.060)

32.4-88

Bread Rolls (ICS 67.060)

32.5-88

Wheat Flour (ICS 67.060)

32.6-87

Flours, Specialty (ICS 67.060)

32.9-88

Cake Mixes, Prepared, Complete (ICS 67.230)

32.11-88

Pancake and Waffle Mixes (ICS 67.060)

32.13-88

Cereals, Breakfast Prepared, Ready-to-Eat (ICS 67.060)

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GCS

Produits alimentaires

32.1

Pain blanc, pain blanc enrichi et pain de blé entier (ICS 67.080)

32.2

Pain aux fruits et aux raisins (ICS 67.060)

32.3-88

Pain de seigle (ICS 67.060)

32.4-88

Petits pains (ICS 67.060)

32.5-88

Farine de blé (ICS 67.060)

32.6-87

Farines spéciales (ICS 67.060)

32.9-88

Mélanges à gâteau complets (ICS 67.230)

32.11-88

Mélange à crêpes et à gaufres (ICS 67.060)

32.13-88

Céréales à déjeuner, préparées et prêtes-à-servir (ICS 67.060)

32.14-87

Cereal, Rolled Oats (ICS 67.060)

32.15-87

Wheat Cereal, Uncooked (ICS 67.060)

32.16-88

Pasta Products (ICS 67.060)

32.17-89

Rice, Brown, Milled, Parboiled or Precooked (ICS 67.060)

32.44-92

Beef Cuts (ICS 67.120.10)

32.46-92

Veal Cuts (ICS 67.120.10)

32.48-92

Lamb Cuts (ICS 67.120.10)

32.50-92

Pork Cuts (ICS 67.120)

32.56-90

Fresh or Frozen Organs (ICS 67.120.10)

32.60-90

Cottage Rolls (ICS 67.080)

32.61-90

Back Bacon and Side Bacon (ICS 67.120.10)

32.63-91

Smoked Ham (ICS 67.120)

32.65-90

Canned or Boil-in-Bag Ham (ICS 67.120.10)

32.69

Fresh or Cooked Sausages (ICS 67.060)

32.14-87

Céréale de gruau d'avoine (ICS 67.060)

32.15-87

Céréale de blé non cuit (ICS 67.060)

32.16-88

Pâtes alimentaires (ICS 67.060)

32.17-89

Riz brun, usiné, étuvé ou pré-cuit (ICS 67.060)

32.44-92

Coupes de bœuf (ICS 67.120.10)

32.46-92

Coupes de veau (ICS 67.120.10)

32.48-92

Coupes de l'agneau (ICS 67.120.10)

32.50-92

Coupes de porc (ICS 67.120)

32.56-90

Abats frais et congelés (ICS 67.120.10)

32.60-90

Soc roulé (ICS 67.080)

32.61-90

Bacon de longe et bacon de flanc (ICS 67.120.10)

32.63-91

Jambon fumé (ICS 67.120)

32.65-90

Jambon en conserve ou en sachet de cuisson (ICS 67.120.10)

32.69

Saucisses fraîches ou cuites (ICS 67.060)

32.72-91

Handling, Packaging and Labelling of Meat, Poultry and Fish for Food Services (ICS 67.050)

32.75

Shortening (ICS 67.080)

32.76

Vegetable Oil (ICS 67.080)

32.77

Lard (ICS 67.080)

32.78

Margarine (ICS 67.080)

32.110-92

Roasted and Ground Coffee (ICS 67.080)

32.113-91

Instant Coffee (ICS 67.080)

32.141-91

Fresh, Chilled or Frozen Fish and Fish Products (ICS 67.080)

32.142

Preserved Fish (Salted, Dried, Smoked or Pickled) (ICS 67.080)

32.143

Canned Fish (ICS 67.080)

32.161

Butter (ICS 67.080)

32.163

Ice Cream, Ice Milk and Sherbet (ICS 67.080)

32.165

Milk and Cream, Pasteurized or Sterilized (Ultra-high-temperature (UHT)) (ICS 67.080)

32.166

Milk, Condensed or Evaporated (ICS 67.080)

32.72-91

Manutention, conditionnement et étiquetage de la viande, de la volaille et du poisson pour les services d'alimentation (ICS 67.050)

32.75

Shortening (ICS 67.080)

32.76

Huile végétale (ICS 67.080)

32.77

Saindoux (ICS 67.080)

32.78

Margarine (ICS 67.080)

32.110-92

Café torréfié moulu (ICS 67.080)

32.113-91

Café instantané (ICS 67.080)

32.141-91

Poisson et produits du poisson frais, réfrigérés ou congelés (ICS 67.080)

32.142

Poisson salé, séché, fumé ou saumuré (ICS 67.080)

32.143

Poisson en conserve (ICS 67.080)

32.161

Beurre (ICS 67.080)

32.163

Crème glacée, lait glacé et sorbet (ICS 67.080)

32.165

Lait et crème pasteurisés ou stérilisés (Ultra-high-temperature [UHT]) (ICS 67.080)

32.166

Lait condensé ou lait évaporé (ICS 67.080)

32.168	Milk Powder (ICS 67.080)	32.168	Lait en poudre (ICS 67.080)
32.172	Cheese and Cheese Products (ICS 67.080)	32.172	Fromage et produits de fromage (ICS 67.080)
32.175	Code of Practice for Sampling Dairy Products (ICS 67.080)	32.175	Code d'échantillonnage des produits laitiers (ICS 67.080)
32.181	Eviscerated Chicken and Chicken Parts (ICS 67.080)	32.181	Poulets éviscérés et morceaux de poulet (ICS 67.080)
32.183	Turkeys, Eviscerated (ICS 67.080)	32.183	Dindes éviscérées (ICS 67.080)
32.184	Shell Eggs (ICS 67.080)	32.184	Œufs en coquille (ICS 67.080)
32.208	Maple-Flavoured Syrup (ICS 67.080)	32.208	Sirop à saveur d'érable (ICS 67.080)
32.211	Molasses (ICS 67.080)	32.211	Mélasse (ICS 67.080)
32.234	Canned Pie Fillings (ICS 67.080)	32.234	Garnitures à tartes en conserve (ICS 67.080)
32.236	Jams, Marmalades, Jellies and Cranberry Sauce (ICS 67.080)	32.236	Confitures, marmelades, gelées et sauce aux canneberges (ICS 67.080)
32.237	Peanut Butter (ICS 67.080)	32.237	Beurre d'arachides (ICS 67.080)
32.250	Fresh Fruits and Vegetables (ICS 67.080)	32.250	Fruits et légumes frais (ICS 67.080)
32.252	Dehydrated Vegetables (ICS 67.080)	32.252	Légumes déshydratés (ICS 67.080)
32.253	Canned Fruits or Vegetables and Canned or Refrigerated Juices (ICS 67.080)	32.253	Fruits et légumes en conserve et jus en conserve ou réfrigérés (ICS 67.080)
32.254	Frozen Fruits, Vegetables and Juices (ICS 67.080)	32.254	Fruits, légumes et jus congelés (ICS 67.080)
32.258	Tomato Catsup (ICS 67.080)	32.258	Catsup aux tomates (ICS 67.080)

32.262

Dried Beans and Peas (ICS 67.080)

32.276

Dried Fruit (ICS 67.080)

32.281

Dehydrated Soup Mixes, Instant and Simmer (ICS 67.080)

32.283

Beverage Powders, Fruit-Flavoured (ICS 67.080)

32.262

Haricots et pois secs (ICS 67.080)

32.276

Fruits séchés (ICS 67.080)

32.281

Mélanges déshydratés pour soupes instantanées et mijotées (ICS 67.080)

32.283

Poudres pour boissons aux fruits (ICS 67.080)



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GCS 32.143-91

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Canned Fish

Withdrawn

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Canned Fish

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 32.143M. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

CANNED FISH

1. SCOPE

- 1.1 This specification applies to canned fish including shellfish (molluscs and crustaceans). 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 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 Consumer and Corporate Affairs
Consumer Packaging and Labelling Regulations
Weights and Measures Regulations.
 - 2.1.2 Department of Fisheries and Oceans
Fish Inspection Act and Regulations
Fish Inspection Policies and Procedures Manual
Chemical Methods Manual
Fish Products Standards and Methods Manual
Standard Procedures for Bacteriological Analysis
Metal Container Defects Identification and Classification Manual.
 - 2.1.3 Department of National Health and Welfare
Food and Drugs Act and Regulations
Recommended Canadian Code of Practice for Low-Acid and Acidified Low-Acid Canned Foods.
- 2.2 Reference to the above publications is to the latest issues. The sources for these publications are shown in the Notes section.

3. DEFINITIONS

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

- 3.1 **Fish** — Any fish, including shellfish (molluscs and crustaceans) and marine animals and any parts, products or by-products thereof.
- 3.2 **Canned Fish** — Commercially sterile fish in hermetically sealed containers.
- 3.3 **Commercial Sterility of Foods** — The condition achieved by the application of heat, alone or in combination with other treatments, to render a food free from viable forms of microorganisms, including spores, capable of growing in the food at the normal temperatures at which the food is designed to be held during distribution and storage.
- 3.4 **Hermetically Sealed Container** — Container designed and intended to be secure against the entry of microorganisms.
- 3.5 **Decomposed Fish** — Fish that has an offensive or objectionable odour, flavour, colour, texture or substance associated with spoilage.
- 3.6 **Tainted Fish** — Fish that is rancid or has an abnormal odour or flavour.
- 3.7 **Unwholesome Fish** — Fish that has in or upon it bacteria of public health significance or substances toxic or aesthetically offensive to man.
- 3.8 **Salad Pack** — Packed fish that contains flakes or broken pieces of fish meat, but not minced fish meat.
- 3.9 **Solid Pack** — Packed fish that is cut into transverse segments to which no free fragments are added. Depending on the fish and container size, such segments may be cut to several layers that are at least 2.5 cm thick. The segments are placed in the can with the planes of their transverse cut ends parallel to the ends of the can. A piece of a segment may be added if necessary, to fill a container
- 3.10 **Chunk or chunks** — A mixture of pieces of fish, most of which have dimensions of not less than 1.2 cm in each direction and in which the original muscle structure is retained.
- 3.11 **Flake, flaked or flakes** — A mixture of particles of fish in which the muscle structure of the flesh is retained.
- 3.12 **Grated, Shredded or Minced** — A mixture of particles of fish that have been reduced to a uniform size, in which particles are discrete and do not comprise a paste.
- 3.13 **Chicken Haddie** — Canned haddock, cod, cusk or hake or any combination thereof that has not been ground, but does not include dark or sow hake.

4. CLASSIFICATION

- 4.1 Canned fish shall be prepared from the type of fish in the ways specified according to Table 1. See Options, par. 9.1.

TABLE 1

Ways of Processing Canned Fish

Type of Canned Fish	Whole or Solid Pack	Chopped or Chunk	Flaked or Grated	Salad Pack	Skinless and Boneless	Skin on and Bone in
Clams	(4)(5)(6)(7)					
Crab meat	(5)(10)			(5)		
Herring	(2)(6)				X	X
Lobster	(1)(3)(4)					
Mackerel	(2)(4)				X	X
Mussels	(4)(8)(6)	(4)(8)				
Oysters	(4)(6)(7)					
Atlantic Salmon(*)	(1)(2)					X
Pacific Salmon(*):	(1)(2)					X
Coho						
Blueback						
Keta, Pink						
Spring (Chimook, King)						
Sockeye (Red)						
Steelhead						
Sardines	(4)(7)(8)					X
Canadian Sardines	(4)(7)(8)					X
Capelin	(4)(7)(8)					X
Tuna						
Light	(3)(4)(7)(9)	(3)(4)(7)(9)	(3)(4)(7)(9)			
White	(3)(4)(7)(9)	(3)(4)(7)(9)	(3)(4)(7)(9)			
Shrimps	(5)	(5)		(5)		
Chicken Haddie			(2)			

Notes: Available packed:

- (1) dry (no salt added)
- (2) dry with salt
- (3) in water (no salt added)
- (4) in brine (water and salt)
- (5) in water, salt and citric acid or lemon juice
- (6) unsmoked or smoked
- (7) in oil and salt
- (8) in sauce (lemon, vinegar, tomato, mustard, tabasco, etc.)
- (9) in vegetable broth or in broth and oil
- (10) with leg meat on one or both ends of the can (single or twin face leg pack), the remaining portion consisting of flaked or salad crab meat
- (X) available
- (*) Grade B canned salmon is not acceptable.

5. GENERAL REQUIREMENTS

- 5.1 Canned fish shall be prepared and packaged in an establishment registered with the Department of Fisheries and Oceans pursuant to the Fish Inspection Regulations and/or shall meet the requirements for export and interprovincial trade or import as specified in those regulations.
- 5.2 Canned fish shall comply fully with the acts and regulations given in par. 2.1.1, 2.1.2 and 2.1.3. It shall not be decomposed, tainted or unwholesome and it shall be free from foreign material. Canned fish intended to include bones shall be processed until the bones are soft.
- 5.3 The metal containers shall be properly sealed, in good merchantable condition, free from rust, corrosion or any defects that may adversely affect their hermetic seal when examined as described in the Metal Container Defects Identification and Classification Manual.
- 5.4 The colour, texture, odour and flavour shall be characteristic of the particular fish.

6. DETAILED REQUIREMENTS

- 6.1 The detailed requirements on processing, packing inspection and testing shall be as given in the regulations, manuals and codes of practice referred to in par. 2.1.2 and 2.1.3. Canned fish shall meet the defect tolerances specified in the applicable Fish Products Standards (par. 2.1.2).
- 6.2 **Canned Herring** — Canned herring shall be canned fish of the species *Clupea harengus* and *Clupea pallasii*.
- 6.3 **Canned Crab Meat** — Canned crab meat shall be prepared from species of the suborder *Branchyura* of the order *Decapoda* and from all species of the family *Lithodidae*. It shall be prepared from the leg, claw, body and shoulder meat from which the shell has been removed. It shall be canned and may be packed with or without packing medium.
- 6.4 **Canned Sardines** — Canned sardines shall be sardines and sardine type fish packed in water, oil, sauce or other suitable packing medium. They shall be canned and be prepared from small fish of any of the following species:
Sardina pilchardus (Walbaum)
Sardinops melanosticta, *neopilchardus*, *ocellata*, *sagax*, or *caerulea*
Sardinella aurita, *anchovia*, *brasiliensis*, or *maderensis*
Clupea antipodium, *bassensis*, or *fuegensis*
Sprattus sprattus (*Clupea sprattus*)
Hyperlophus vittatus
Nematalosa vlaminghi
Etrumeus microps
Ethmidium maculatus
Engraulis anchoita
Engraulis ringens.
- 6.5 **Canadian Sardines** — Canadian sardines shall be prepared and canned as given in par. 6.4 from small herring, *Clupea harengus*.
- 6.6 **Canned Tuna** — Canned tuna shall be flesh of tuna packed in oil, water, vegetable broth or other suitable packaging medium and be canned. It shall be prepared from white albacore or light tuna species as specified (par. 9.1).
- 6.7 **Canned clams** — Canned clams shall be whole clams that may have been smoked and packed in pickle or other suitable packing medium. Canned clams shall be prepared from any of the following species:
Mya arenaria
Spisula salidissima

Ensis directus

Mercinaria mercinoria

Artica Islandica

Venus mercenaria

or other species commonly associated with the clam family. If specified (par. 9.1), baby or small size clams shall be supplied.

- 6.8 **Canned Pacific Salmon** — Canned pacific salmon shall be canned flesh of any of the species of fish listed below. It shall be designated by the appropriate common name below:

<u>Scientific name</u>	<u>Common name</u>
<i>Oncorhynchus nerka</i>	Sockeye Salmon Red Sockeye Salmon Red Salmon
<i>Oncorhynchus tshawytscha</i>	Spring Salmon King Salmon Chinook Salmon
<i>Oncorhynchus kisutch</i>	Coho Salmon Medium Red Coho Salmon
<i>Oncorhynchus gorbuscha</i>	Pink Salmon
<i>Oncorhynchus keta</i>	Chum Salmon Keta Salmon
<i>Salmo gairdnerii</i>	Steelhead Salmon Deep Sea Trout

Canned salmon of the species *Oncorhynchus tshawytscha* may be designated as “red”, “pink” or “white” in accordance with the Fish Inspection Regulations.

Immature coho salmon (*Oncorhynchus kisutch*) may be designated “Blueback Salmon” if it meets the colour standard specified in the Fish Inspection Regulations.

Cans of minced salmon containing mixed species shall be designated “Minced Salmon.”

- 6.9 **Canned Salmon or Canned Atlantic Salmon** — This canned salmon shall be canned flesh or *Salmo salar*.

7. PREPARATION FOR DELIVERY

- 7.1 Unless otherwise specified (par. 9.1), preparation for delivery (packing, packaging, labelling and marking) shall conform to normal commercial practice. The mass of the can content shall be as specified (par. 9.1); see Appendix A for some common sizes. If so specified (par. 9.1), hermetically sealed flexible pouches may be used for packaging instead of cans.

8. TESTING

- 8.1 Sampling and testing shall be performed as given in the applicable inspection and product standards manuals of the Department of Fisheries and Oceans (par. 2.1.2). Defect definitions and lot acceptance criteria shall be as given in those manuals.

9. NOTES

- 9.1 **Options** — The following options must be specified in the application of this specification:
- Type and species of canned fish (Table 1)
 - How the fish shall be processed and presented (Table 1)
 - Whether canned tuna shall be white albacore or light tuna (par. 6.6)
 - If baby or small size clams are desired (par. 6.7)

- e. Preparation for delivery, if other than normal commercial practice (par. 7.1)
- f. Net or drained content mass of the can (par. 7.1, some common sizes given in Appendix A)
- g. If flexible pouches are acceptable instead of cans (par. 7.1).

9.2 Source of Referenced Publications

- 9.2.1 The acts and regulations referred to in par. 2.1.1, 2.1.2 and 2.1.3 may be obtained from the Canadian General Standards Board, Sales Unit, Ottawa, Canada K1A 1G6. Telephone (819) 956-0425 or 956-0426. Fax (819) 956-5644.
- 9.2.2 The standard procedures and manuals referred to in par. 2.1.2 may be obtained from the Department of Fisheries and Oceans, Inspection Services Directorate, 200 Kent Street, Ottawa, Ontario K1A 0E6.
- 9.2.3 The code of practice referred to in par. 2.1.3 may be obtained from the Department of National Health and Welfare, Health Protection Branch, Food Directorate, Ottawa, Ontario K1A 0L2.

Withdrawn

Some Common Container Sizes of Canned Fish and Shellfish

PRODUCT	DOMESTIC		IMPORTED	
	Net mass, g	Drained mass, g	Net mass, g	Drained mass, g
Clams		113	283	142
Crabmeat	198	142		113
Herring	100, 200, 400		500	300
Lobster		71, 142, 283		
Mackerel	198, 425		425	300
Mussels			104	
Oysters			104	142
Sardines	100, 125, 400		100	
Salmon	213, 440, 1810			
Tuna	92, 184, 248 368, 1700, 1890	65, 133	185, 200	
Shrimp				113
Chicken Haddie	198, 397			



Withdrawn