

NAMS 3091: 2025

Edition 1

SANS 3091: 2022

Edition 1

NAMIBIAN STANDARD

Chilled finfish, marine molluscs; and crustaceans and their- products

This Namibian standard is the identical implementation of SANS 3091: 2022 and is adopted with the permission of the South African Bureau of Standards (SABS)

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37 Sir Seretse Khama Street
P.O. Box 26364 Windhoek, Namibia
Tel +264-61-386400, Fax +264-61-386454, Website: www.nsi.com.na
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National Foreword

This Namibian Standard (NAMS) is identical to South African National Standard (SANS) 3091:2022 Chilled fin fish, marine molluscs; and crustaceans and their-products, and was approved for adoptions by the Namibian Standards Institution CEO.

Namibian standards are developed based on NSI Standards development procedures in accordance with the rules given in the International Organisation for Standardisation/ International Electrotechnical Commission (ISO/IEC) Directives 1, ISO/IEC Guide 21-1 Adoption of international standards as regional or national standards and WTO – TBT World Trade Organisation code of Good Practice (which is published as Annex 3 in the TBT Agreement)

The NSI Technical Committee responsible for this standard is NSI TC 3, Food Safety Management Systems, Subcommittee (SC4) Fish and Fishery products

This NAMS 3091: 2025 SANS 3091: 2022 was published in December 2025.

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Table of changes

Change No.	Date	Changes
1	2025	- Amended to update the NSI foreword
2	2025	- to referenced relevant national standards, regulations and entities

Reference is made in 3.3, 5.1.1.1, 5.1.7.3, clause 8.12.1, 15.1.1.1 and 15.2.1.1 to the "relevant national legislation". In Namibia this means the Foodstuffs, Cosmetics and Disinfectants Act,

Reference is made in 5.1.6.3, 5.1.6.4.1, 15.2.1.1 (i) and 15.2.2.2 to the "authority administering this standard". In Namibia this means the Namibian Standards Institution (NSI)

Reference is made in the 6.1, 6.2, 6.5, 7.1.1 and 7.2.3 to the relevant "national food safety monitoring programmes". In Namibia this means the Ministry of Health and Social Services and Local authorities; City of Windhoek; Ministry of Agriculture; Namibian Standards Institution; Namibia Agronomic Board among others

Reference is made in 9.1, 10.1 and 15.2.1.1(e) to the "relevant national legislation". In Namibia this means the Metrology Act 5, 2022

Compliance with this document cannot confer immunity from legal obligations.

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Bibliography

NAMS 9001 ISO 9001 Quality management systems requirements.

NAMS 10330 SANS 10030 Food safety management systems – Requirements for a food safety system based on prerequisite programmes and Hazard Analysis and Critical Control Point (HACCP) principles.

NAMS 1828 SANS 1828 Cleaning chemicals for use in the food industries

NAMS 1853 SANS 1853 Disinfectants and detergents- disinfectants and antiseptics for use in the food industry.

NAMS 19011 SANS 19011 guidelines for auditing management systems.

NAMS 14001 SANS 14001 Environmental management systems – Requirement with guidance for use.

NAMS/SADC MEL DOCUMENT 1, Labelling Requirements for Prepacked Products and General Requirements for the Sale of Goods

NAMS/SADC MEL DOCUMENT 4, Tolerances permitted for the accuracy of measurements made in terms of legal metrology legislation including the measurement of goods when prepackaged or when measured at the time of sale or in pursuance of a sale, and requirements for the inspection of prepackages

SOUTH AFRICAN NATIONAL STANDARD

Chilled finfish, marine molluscs and crustaceans, and products derived therefrom

WARNING

**This document references other
documents normatively.**

Published by the South African Bureau of Standards
1 Dr Lategan Road Groenkloof ☒ Private Bag X191 Pretoria 0001
Tel: +27 12 428 7911 Fax: +27 12 344 1568

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The SABS continuously strives to improve the quality of its products and services and would therefore be grateful if anyone finding an inaccuracy or ambiguity while using this standard would inform the secretary of the technical committee responsible, the identity of which can be found in the foreword.

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Table of changes

Change No.	Date	Scope

Foreword

This South African standard was prepared by National Committee SABS/TC 234, *Fisheries and aquaculture*, in accordance with procedures of the South African Bureau of Standards, in compliance with annex 3 of the WTO/TBT agreement.

This document was approved for publication in August 2022.

Reference is made in 3.3, 5.1.1.1, 5.1.7.3, clause 8, 12.1, 15.1.1.1 and 15.2.1.1 to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Reference is made in 5.1.6.3, 5.1.6.4.1, 15.2.1.1(i) and 15.2.2.2 to the "authority administering this standard". In South Africa this means the National Regulator for Compulsory Specifications (NRCS).

Reference is made in 6.1, 6.2, 6.5, 7.1.1 and 7.2.3 to the relevant "national food safety monitoring programmes". In South Africa this means the official food safety monitoring and control programmes implemented by the Department of Forestry, Fisheries and the Environment (DFFE).

Reference is made in 9.1, 10.1 and 15.2.1.1(e) to the "relevant national legislation". In South Africa this means the Legal Metrology Act, 2014 (Act No. 9 of 2014).

Annex A is for information only.

Compliance with this document cannot confer immunity from legal obligations.

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