

NAMS/SANS 788: 2020

Edition 1

SANS 788: 2019

Edition 1.3

NAMIBIAN STANDARD

Frozen shrimps (prawns), langoustines and crabs.

This Namibian standard is the identical implementation of SANS 788: 2020 and is adopted with the permission of the South African Bureau of Standards (SABS)

Published by the Namibian Standards Institution (NSI)
Established by section 2 of the Standards Act, 2005 (Act No 18 of 2005)
Channel Life Tower, M1 Floor, Post Street Mall
P.O. Box 26364 Windhoek, Namibia
Tel +264-61-386400, Fax +264-61-386454, Website: www.nsi.com.na
© NSI



NAMS/SANS 788: 2020

Edition 1

SANS 788: 2019

Edition 1.3

Foreword

The Namibian Standards Institution (NSI) is Namibia's National Standards Body (NSB) responsible for coordinating all standardization and quality assurance activities in the country and represents Namibia at regional and international standardization bodies. The work of developing; adopting and amendment of National standards is normally carried out through NSI technical committees. Each organisation or individual interested in a subject for which a technical committee has been established has the right to be represented on that committee, being governmental and non-governmental organisations

Namibian standards are developed based on NSI Standards development procedures in accordance with the rules given in the International Organization for Standardisation/International Electrotechnical Commission (ISO/IEC) Directives 1, Procedures for TC work; and 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 committee responsible for this document is Technical Committee NSI/TC 3, Food safety management systems, Subcommittee SC4, on Fish and Fishery products

This edition (NAMS/SANS 788: 2020) is a first edition adopted in Namibia

Change No.	Date	Scope
1	2020	Amended to update the foreword, relevant reference standards, regulations and entities

NAMS/SANS 788: 2020

Edition 1

SANS 788: 2019

Edition 1.3

Reference is made in 4.1.1 to the “relevant national legislations” In Namibia, this means the Labour Act No. 11 of 2007, Regulations relating to the health and safety of Employees at work, the Foodstuffs, Cosmetics and Disinfectant Ordinance 18 of 1979, Namibia Food Safety Policy and the Import and Export Control Act 30 of 1994

Reference is made in 4.2.1.1. and 4.5.1.1 to the “relevant national legislation”. In Namibia, this means the Public and Environmental Health Act, 2015 (Act No. 1 of 2015)

“Reference is made in the note to 4.5.1.3 to the “relevant national department”. In Namibia, this means the Ministry of Health and Social Services, Division of Public and Environmental health.

Reference is made in 5.1.1.1, 5.4.1, 6.1, 10.1.1.1 and 10.2.1.1 to the “relevant national legislation” In Namibia, this means the Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979

Reference is made in 5.3.1 and 10.2.1.1 (f) to the “relevant national legislation”. In Namibia this means Trade Metrology Act, 1973 (Act No. 77)

Reference is made in 3.1, 4.5.1.6, the note to 4.9.5, 6.3.1, 9.3.1, 10.2.1.1 (j) and 10.2.2.2 to the “authority administering this standard” In Namibia this means the “Namibian Standards Institution” (NSI)

Reference is made to the SANS 241 – 1, Drinking water – Part 1: Microbiological, physical, aesthetic and chemical determinants. In Namibia this means the Water Act 54 of 1956 and Water Resources Management Act, 2013 (Act No. 11 of 2013)

Reference is made to the “SANS/ISO standards” In Namibia this means relevant NAMS/ISO or ISO standards

Reference is made to the “SANS 458, Tolerances permitted for the accuracy of measurements of products (including pre-packaged products) in terms of legal metrology legislation”. In Namibia this means the Labelling requirements for pre-packed products and general requirements for the sale of goods, SADCMEL Labelling Doc 1 Revision 5 -9 May 2008

Provision is made in 4.2.9.3 on the use of “disinfectant hand dips”. In Namibia this means hand disinfectant dispensers or spray bottles.

NAMS/SANS 788: 2020

Edition 1

SANS 788: 2019

Edition 1.3

Bibliography

NAMS 9001/ ISO 9001 Quality management systems requirements

NAMS 22000/ ISO 22000 Food safety management systems – Requirements for any organization in the food chain

SOUTH AFRICAN NATIONAL STANDARD

Frozen shrimps (prawns), langoustines and crabs

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
www.sabs.co.za

© SABS

SABS

Licensed by NSI to NSI for internal use only

DOWNLOADED:25/06/2020

Single-user licence only, copying and networking prohibited.



This page has been left blank intentionally



COPYRIGHT PROTECTED DOCUMENT

© SABS

In terms of the Standards Act 8 of 2008, the copyright in all South African National Standards or any other publications published by the SABS Standards Division, vests in the SABS. Any use of South African National Standards is limited to use specifically prescribed by the SABS. In the case of a South African National Standard based on an international standard, ownership of the copyright vests in the organization from which the SABS adopted the standard, whether it be under licence or membership agreement. The SABS is obliged to protect such copyright and is authorized to make the relevant international organization aware of any misuse thereof. Unless exemption has been granted, no extract or full text of any South African National Standard may be copied, reproduced, stored in a retrieval system or transmitted in any form or by any means without prior written permission from the SABS Standards Division. This does not preclude the free use, in the course of implementing the standard, of necessary details such as symbols, and size, type or grade designations. If these details are to be used for any purpose other than implementation, prior written permission must be obtained.

Details, advice and limitations of use can be obtained from the Manager: Standards Sales and Information Services. Tel: +27 (0) 12 428 6883 email: sales@sabs.co.za

SABS – Standards Division

The objective of the SABS Standards Division is to develop, promote and maintain South African National Standards. This objective is incorporated in the Standards Act, 2008 (Act No. 8 of 2008).

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.

Buying Standards

Contact the Sales Office for South African and international standards, which are available in both electronic and hard copy format. Tel: +27 (0) 12 428 6883 email: sales@sabs.co.za

South African National Standards are also available online from the SABS Webstore www.store.sabs.co.za

Information on Standards

SABS Customer Services provide comprehensive standards-related information on national, regional and international standards. Tel: +27 (0) 12 428 7911 / 0861 27 7227 email: info@sabs.co.za

SANS 788:2019

Edition 1.3

Table of changes

Change No.	Date	Scope
Amdt 1	2011	Amended to update a referenced standard.
Amdt 2	2018	Amended to update referenced standards, to move reference to a national department to the foreword, to update the table on microbiological requirements for one random sample of product, and to update the clause on methods of microbiological examination.
Amdt 3	2019	Amended to update referenced standards, methods of microbiological examination, and the clause on methods of chemical analysis – Determination of sulfur dioxide content.

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 March 2019.

This document supersedes SANS 788:2011 (edition 1.2).

A vertical line in the margin shows where the text has been technically modified by amendment No. 3.

This document is referenced in the *Compulsory specification for frozen shrimps (prawns), langoustines and crabs, and products derived therefrom*, as published by Government Notice No. 340 (Government gazette No. 38707 of 24 April 2015).

A reference is made in 4.1.1 to general compliance by the factory to statutory requirements contained in "the current relevant national legislation". In South Africa this means the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993), the Health Act, 1977 (Act No. 63 of 1977), and the Perishable Products Export Control Act, 1983 (Act No. 9 of 1983).

A reference is made in 4.2.1.1 and 4.5.1.1 to hygiene and sanitation requirements, and health requirements (respectively) in compliance with "the current relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972). **Amdt 2**

Reference is made in the NOTE to 4.5.1.3 to "relevant national department". In South Africa this means the Department of Health. **Amdt 2**

A reference is made in 5.1, 5.3.1, 5.5, 11.1.1.1 and 11.2.1.1 to the compliance of ingredients, the product's compositional requirements, the product's chemical requirements, packaging and marking requirements (respectively) with "the current relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

A reference is made in 5.2.3 and 11.2.1.1(e) to the net mass of a frozen fish product and of the contents (respectively) in accordance with "the current relevant national legislation". In South Africa this means the Legal Metrology Act, 2014 (Act No. 9 of 2014).

Annexes A and B form an integral part of this document. Annex C is for information only.

Compliance with this document cannot confer immunity from legal obligations.

Licensed by NSI to NSI for internal use only

DOWNLOADED:25/06/2020

© SABS

Single-user licence only, copying and networking prohibited.

Contents

	Page
Foreword	
1 Scope	3
2 Normative references	3
3 Definitions	4
4 Requirements for the factory	7
4.1 General	7
4.2 Factory construction, layout and conditions	8
4.3 Equipment for production	15
4.4 Water.....	17
4.5 Requirements for employees engaged in the handling, preparation, processing, packaging and storage of the product	18
4.6 Hygienic operating requirements	20
4.7 Records.....	24
4.8 The handling, preparation, processing, packaging, transportation and storage of the product	24
5 Requirements for the ingredients and the product	26
5.1 General condition of the ingredients and the product	26
5.2 Physical requirements.....	26
5.3 Compositional requirements	27
5.4 Microbiological requirements	27
5.5 Chemical requirements	28
5.6 Presentation of products	28
6 Delivery and inspection	30
7 Methods of physical examination	31
8 Methods of microbiological examination	33
9 Methods of chemical analysis – Determination of sulfur dioxide content.....	35
10 Glazing, freezing, frozen storage and grading.....	35
11 Packing and marking.....	36
Annex A (normative) Notes to purchasers.....	39
Annex B (normative) Sampling and compliance with this standard.....	39
Annex C (Informative) Quality verification of frozen shrimps (prawns), langoustines and crabs	41
Bibliography	41