

13 Annex - Fisheries

54. R U L E B O O K

**ON QUALITY AND OTHER REQUIREMENTS FOR FISH,
CRUSTACEANS, SHELLFISH, SEA URCHINS, SEA
CUCUMBERS, FROGS, TURTLES, SNAILS AND PRODUCTS
THEREOF**

54. R U L E B O O K

ON QUALITY AND OTHER REQUIREMENTS FOR FISH, CRUSTACEANS, SHELLFISH, SEA URCHINS, SEA CUCUMBERS, FROGS, TURTLES, SNAILS AND PRODUCTS THEREOF

Pursuant to Articles 9 and 11 of the Law on Standardization (Official Gazette of the Federal Republic of Yugoslavia 30/96, 59/98 and 70/2001 and Article 2 paragraph 3 of the Decree on method of development and adoption of technical regulations and keeping the records on these regulations (Official Gazette of the Federal Republic of Yugoslavia 4/97), the Federal Minister of Economy and Internal Trade has issued the

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ON QUALITY AND OTHER REQUIREMENTS FOR FISH, CRUSTACEANS, SHELLFISH, SEA URCHINS, SEA CUCUMBERS, FROGS, TURTLES, SNAILS AND PRODUCTS THEREOF

Rulebook was published in the Official Gazette of the Federal Republic of Yugoslavia 6/2003 of 31 January 2003.

Provisions referring to the conditions for use of additives – see Article 41, item 14 of the Rulebook Official Gazette of Serbia and Montenegro 56/2003-2 repealed.

Provisions referring to labelling and marking of packaged foodstuffs – see Article 34 of the Rulebook Official Gazette of Serbia and Montenegro 4/2004-7 repealed.

I. GENERAL PROVISIONS

Article 1

This Rulebook lays down the quality and other requirements for fish, crustaceans, shellfish, sea urchins, sea cucumbers, frogs, turtles, snails and products thereof (hereinafter referred to as: the products), which must be met in production and trade.

The provisions of this Rulebook shall also apply to individual producers.

Article 2

Requirements prescribed by this Rulebook for a group of similar products shall apply to products for which this Rulebook does not specify the quality and other requirements.

For products referred to in the paragraph 1 of this Article the producer shall, prior to beginning of the production, adopt the producer specification.

The producer specification shall contain a brief description of the technological procedure for production of the product, the basic quality requirements, report on quality requirements testing carried out (health safety, sensory, physical and chemical characteristics) and information from the label referred to in the Article 3 of this Rulebook.

The producer shall keep records on producer specifications adopted, which shall include:

- 1) Record number of the specification;
- 2) Date of adoption of the producer specification;
- 3) Date of beginning of production in accordance with the producer specification;
- 4) Information on testing of quality requirements as set in the producer specification.

Article 3

Unless otherwise provided for by this Rulebook for certain products, the products placed on the market by the producer in the original packaging shall have a label on the wrapping, packaging, container or tag, indicating the following information:

- 1) Product name and its brand name if any;
- 2) Name and address of the central office of the producer or importer;
- 3) Date of production and shelf life, i.e. information “best by” (for products with shelf life of up to three months, the day and the month shall be indicated, while for products with shelf life of more than three months, the month and the year shall be indicated);
- 4) Net quantity (weight, volume) of the product;
- 5) List of ingredients of the product indicating all the ingredients of the products (ingredients shall also mean added additives listed in the Annex I, which is printed with this Rulebook that it is integral part of) by descending order of their weights used during the production. The ingredient list should be preceded by the word “ingredients”.

Additives added to products are indicated in the list of ingredients in accordance with the provisions of the Rulebook on the quality and other requirements for additives and mixtures thereof for food products.

Flavourings added to products are indicated in the list of ingredients in accordance with the provisions of the Rulebook on quality and other requirements for flavourings for food products.

The quantity of ingredients used in production or preparation of a product shall be indicated in the label of the product (except for flavourings) in case the name of the ingredient appears in the name of the product or where ingredient is emphasised in the label by words, image, or graphically.

The indication of the quantity of the ingredient shall appear in the name of the product or next to the name of the product or in the list of ingredients next to the ingredient concerned;

- 6) Conditions for product keeping and storage;
- 7) Instructions on method of use, in case proper use of the product would not be possible without it.

Information referred to in the items 1, 3 and 4 of the paragraph 1 of this Article shall be indicated in the same field of view.

The label shall be easily noticeable, clear, legible and indelible.

Article 4

The label must not contain indications (names, images, drawings, etc.) that might mislead the consumer as regards the origin or the quality of the product.

Article 5

In case the products are not packed by the producer, the label shall contain, in addition to the information referred to in the Article 3 of this Rulebook also the name and the head office address of the legal person or the name and address of the entrepreneur or natural person that packaged the product, as well as the date of packing.

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In case the product is not packed in the original packaging, the label shall contain the information referred to in the Article 3 of this Rulebook.

The label for products referred to in the paragraph 2 of this Article shall be placed visibly.

The label for an imported product shall, in addition to information referred to in the Article 3 of this Rulebook, the name of the country of origin and the name of the importer.

Article 6

In case net quantity (product weight, volume) in the original packaging is not above 50 g, the label shall contain:

- 1) product name, name and head office address or name and address of the producer or legal person, entrepreneur or natural person that packaged the product, as appropriate;
- 2) product net weight;
- 3) production date and shelf life of the product, that is, information "best by", unless otherwise provided for by this Rulebook.

The original packaging means individual packaging in a wrapping that ensures the product originality and quality to the moment of opening within its shelf life.

Article 7

Average net weight of at least 10 original packaging shall match the declared net weight.

Article 8

Kitchen salt, spices and extracts thereof may be used in production of products from fish, crustaceans, shellfish, sea urchins and sea cucumbers.

Article 9

Additional ingredients that may be used in production of products are as follows:

- 1) egg white, egg yolk and melange;
- 2) haemoglobin and decoloured haemoglobin;
- 3) bread crumbs;
- 4) isolated soy proteins;
- 5) concentrated soy proteins;
- 6) blood and decoloured blood;
- 7) blood plasma;
- 8) corn flour and semolina;
- 9) low-fat and fat-free soy semolina and flour;
- 10) milk and dairy product;
- 11) mushrooms;
- 12) vegetables;
- 13) wheat flour;
- 14) refined oil of plant origin, plant and animal fats as well as unrefined oil of the first quality;

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- 15) structural soy proteins;
- 16) wine;
- 17) fruit;
- 18) cereals.

II. FISH

Article 10

Fish is placed on the market by its origin, specie and count.

Count, in terms of paragraph 1 of this Article, means the number of fish in one kilogram, or fish weight expressed in kilograms.

By its origin, fish is placed on the market as marine and freshwater fish.

Marine fish

Article 11

By species, marine fish is placed on the market under the following names:

- 1) small pelagic fish;
- 2) big pelagic fish;
- 3) demersal fish;
- 4) sharks and rays;
- 5) mixed marine fish.

Marine fish, in terms of this Rulebook, shall also mean gastropods.

Article 12

Small pelagic fish is placed on the market by species, as follows:

Fish specie	I category, pcs in kg	II category, pcs in kg	III category, pcs in kg
Anchovy (<i>Engraulis epstasicholus</i>)	up to 45	from 46 to 60	above 60
Garfish (<i>Belone belone</i>)	up to 10	above 10	-
European sprat (<i>Sprattus sprattus</i>)	up to 80	from 81 to 100	above 100
Chub mackerel (<i>Scomber japonicus</i>)	up to 12	from 13 to 22	above 22

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Mackerel (<i>Scomber scomber</i>)	up to 12	from 13 to 22	above 22
European pilchard (<i>Sardina pilchardus</i>)	up to 36	from 37 to 45	above 45
Horse mackerel (<i>Trachurus spp.</i>)	up to 12	from 13 to 22	above 22

A packaging unit of small pelagic fish may contain up to 5% of mixture of other species of small pelagic fish.

Article 13

Big pelagic fish is placed on the market by species, as follows:

Fish specie	I category pcs in kg	II category pcs in kg
Greater amberjack (<i>Seriola dumerilli</i>)	regardless of weight	-
Swordfish (<i>Xiphias gladius</i>)	above 10	up to 10
Common dolphinfish (<i>Coryphaena hippurus</i>)	above 0.20	up to 0.20
Leerfish (<i>Lichia amia</i>)	above 1	up to 1
Little tunny (<i>Euthynnus alleteratus</i>)	regardless of weight	-
Atlantic bonito (<i>Sarda sarda</i>)	above 1.5	up to 1.5
Bullet tuna (<i>Auxis rochei</i>)	regardless of weight	-
Bluefin tuna (<i>Thunnus spp.</i>)	up to 30	above 30

Article 14

Demersal fish is placed on the market by species and count, as follows:

Fish specie	I category	II category	III category
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	pcs in kg	pcs in kg	pcs in kg
Common pandora (<i>Pagellus erythrinus</i>)	above 0.25 kg	above 0.15 to 0.25 kg	from 0.08 to 0.15 kg
Bogue (<i>Boops boops</i>)	up to 12 pcs in kg	from 13 to 22 pcs in kg	above 22 pcs in kg
Sand smelt (<i>Atherinidae</i>)	up to 100 pcs in kg	above 100 pcs in kg	-
Picarel (<i>Spicara smaris</i>)	up to 40 pcs in kg	above 40 pcs in kg	-
Blotched picarel (<i>Spicara flexuosa</i>)	up to 40 pcs in kg	above 40 pcs in kg	-
Goby (<i>Gobiidae</i>)	above 0.15 kg	up to 0.15 kg	-
Brown meagre (<i>Sciaena umbra</i>)	-	regardless of weight	-
Black sea bream (<i>Spondylisoma cantharus</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
Comber (<i>Serranus cabrilla</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
Grouper (<i>Epinephelus spp.</i>)	above 0.50 kg	up to 0.50 kg	-
St. Pierre (<i>Zeus faber</i>)	above 0.40 kg	above 0.10 to 0.40 kg	-
Shi drum (<i>Umbrina cirrosa</i>)	above 5 kg	above 1 to 5 kg	up to 1 kg
Searobins (<i>Triglidae</i>)	above 0.50 kg	above 0.15 to 0.50 kg	up to 0.15 kg
Sole (<i>Soleidae</i>)	above 0.20 kg	above 0.10 to 0.2 kg	up to 0.10 kg
Gilthead bream (<i>Sparus auratus</i>)	above 0.25 kg	above 0.15 to 0.25 kg	up to 0.15 kg
European seabass	above 0.25 kg	above 0.15 to 0.25	up to 0.15 kg

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<i>(Dicentrarchus labrax)</i>		kg	
Blotched picarel (<i>Spicara maena</i>)	-	regardless of weight	-
Moray eel (<i>Muraena spp.</i>)	-	regardless of weight	-
Turbots (<i>Scophthalmidae</i>)	above 1 kg	up to 1 kg	-
Hake (<i>Merlucciidae</i>)	above 0.25 kg	above 0.15 to 0.25 kg	up to 0.15 kg
Striped seabream (<i>Lithognathus mormyrus</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
Red porgy (<i>Pagrus pagrus</i>)	above 0.25 kg	above 0.15 to 0.25 kg	up to 0.15 kg
<i>Citharidae and Bothidae</i>	-	regardless of weight	-
<i>Trachinidae</i>	above 0.20 kg	up to 0.20 kg	-
Sharpsnout sea bream (<i>Diplodus puntazzo</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
Painted comber (<i>Serranus scriba</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
Salema (<i>Sarpa salpa</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
White seabream (<i>Diplodus sargus</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
Common two-banded seabream (<i>Diplodus vulgaris</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
<i>Scorpaena spp. and Sebastes spp.</i>	above 0.25 kg	up to 0.25 kg	-
Forkbeard (<i>Phycis phycis</i>)	above 0.10 kg	up to 0.10 kg	-
<i>Phucis phucis</i>	-	regardless of weight	-

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Striped red mullet (<i>Mullus surmuletus</i>)	above 0.20 kg	above 0.10 to 0.20 kg	up to 0.10 kg
Red mullet (<i>Mullus barbatus</i>)	above 0.10 kg	from 0.04 to 0.10 kg	-
Conger (<i>Conger conger</i>)	above 1 kg	above 0.50 to 1 kg	-
<i>Gadidae</i>	above 0.8 kg	from 0.08 kg	-
<i>Labridae</i>	above 0.25 kg	from 0.25 kg	-
Saddled seabream (<i>Oblada melanura</i>)	above 0.25 kg	above 0.10 to 0.25 kg	up to 0.10 kg
Common dentex (<i>Dentex spp.</i>)	above 0.25 kg	above 0.15 to 0.25 kg	up to 0.15 kg
<i>Mugilidae</i>	above 0.10 kg	above 0.10 to 0.25 kg	from 0.06 to 0.19 kg
<i>Lophiidae</i>	-	regardless of weight	-

Article 15

Sharks and rays are placed on the market by specie and count, as follows:

Fish specie	I category pcs in kg	II category pcs in kg	III category pcs in kg
<i>Torpedinidae</i>	-	regardless of weight	-
<i>Myliobatidae</i>	above 1 kg	up to 1 kg	-
<i>Squalidae</i>	above 2 kg	above 0.50 to 2 kg	up to 0.50 kg
<i>Scyliorhinidae</i>	above 2 kg	above 0.50 to 2 kg	up to 0.50 kg
<i>Triakidae</i>	above 2 kg	above 0.50 to 2 kg	up to 0.50 kg

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<i>Rajidae</i>	above 1 kg	up to 1 kg	-
Angleshark (<i>Squatina squatina</i>)	above 3 kg	up to 3 kg	-
<i>Dasyatidae</i>	above 2 kg	up to 2 kg	-

Article 16

Gastropods are placed on the market by specie and count, as follows:

Gastropod species	I category pcs in kg	II category pcs in kg
Octopus (<i>Octopus vulgaris</i>)	up to 2 kg	above 2 kg
<i>Loligo spp.</i>	from 0.10 to 0.20 kg	above 0.20 kg
<i>Loliginidae</i>	up to 0.10 kg	-
Musky octopus (<i>Eledone moschata</i>)	-	regardless of weight
Common cuttlefish (<i>Sepia officinalis</i>)	above 0.10 kg	-
<i>Sepiidae. Sepiolidae</i>	up to 0.10 kg	-
<i>Ommastrephidae</i>	-	regardless of weight

Article 17

Marine fish may be placed on the market also as mixed marine fish (fish stew 'brodet'). Mixed marine fish means mixed small pelagic fish, demersal fish, sharks and rays, gastropods and crustaceans.

Article 18

Stabbed marine fish, in terms of this Rulebook means marine fish whose stomach and intestine was not injured and no significant tissue damage was made by stabbing.

Article 19

Small pelagic fish and mixed fish shall be placed on the market together with the viscera.

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Big pelagic fish shall be placed on the market eviscerated.

Notwithstanding the provision of the paragraph 2 of this Article, dolphinfish, bullet tuna, Atlantic bonito and European flounder weighing up to 4 kg per piece may be placed on the market together with the viscera as well as other big pelagic fish deeply frozen immediately after catch, regardless of the weight.

Demersal fish shall be placed on the market together with the viscera and spiderfish without the first dorsal fin.

Sharks and rays shall be placed on the market without the viscera, and eagle ray, ray, skate, stingray also without the tail.

Exceptionally, pelagic fish may be placed on the market deheaded and eviscerated only if done by the operators engaged in fish treatment and processing.

Article 20

Gastropods placed on the market shall meet the following requirements:

- 1) have odour characteristic of fresh gastropods;
- 2) have the skin without the slime, moist, of characteristic natural colour and pigmentation;
- 3) have sinewy and hard meat;
- 4) have viscera without signs of putrefaction.

Freshwater fish

Article 21

By origin, freshwater fish is placed on the market as freshwater fish from farms and freshwater fish from open waters.

Article 22

Freshwater fish from ponds is placed on the market regardless of the weight, unless otherwise provided for by another regulation.

Freshwater fish from ponds is placed on the market by species, as follows:

- 1) rainbow trout (*Salmo gairdneri irideus*);
- 2) European carp (*Cyprinus carpio*);
- 3) grass carp (*Ctenopharyngodon idella*);
- 4) silver carp (*Hypophthalmichthys molitrix*);
- 5) bighead carp (*Aristichthys nobilis*);
- 6) catfish (*Silurus glanis*);
- 7) pikeperch (*Stizostedion lucioperca*);
- 8) pike (*Esox lucius*);
- 9) Crucian carp (*Carassius carassius*);
- 10) brown bullhead (*Ictalurus nebulosus*);
- 11) other white fish.

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Article 23

Freshwater fish from open waters is placed on the market by species, unless otherwise restricted by another regulation, as follows:

- 1) trout-salmonidae (*Salmo*);
- 2) beluga (*Huso huso*);
- 3) sturgeon (*Acipenser sturio*);
- 4) sterlet (*Acipenser ruthenus*);
- 5) eel (*Anguilla anguilla*);
- 6) pikeperch (*Stizostedion lucioperca et Stizostedion volgensis*);
- 7) catfish (*Silurus glanis*);
- 8) European carp (*Cyprinus carpio*);
- 9) pike (*Esox lucius*);
- 10) burbot (*Lota lota*);
- 11) grass carp (*Ctenopharyngodon idella*);
- 12) silver carp (*Hypophthalmichthys molitrix*);
- 13) bighead carp (*Aristichthys nobilis*);
- 14) mixed white freshwater fish (carp bream, barbel, crucian carp, brown bullhead and tench);
- 15) other mixed freshwater fish;
- 16) bleak (*Alburnus alburnus*).

Article 24

It shall be prohibited to place on the market barbel with roes during the spawning period (from March to June).

Trout, sturgeon, catfish, pikeperch, carp, grass carp, silver carp and bighead carp may be placed on the market in parts, as unpackaged cut fish, unless otherwise restricted by another regulation, as follows:

- 1) eviscerated and scaled fish (cleaned and exenterated fish);
- 2) raw fish steaks;
- 3) fish head.

III. CRUSTACEANS, SHELLFISH, SEA URCHINS AND SEA CUCUMBERS

Crustaceans

Article 25

By origin, crustaceans are placed on the market as marine crustaceans and freshwater crustaceans.

Marine crustaceans are placed on the market by specie and count, and freshwater crustaceans by species only.

Count, in terms of paragraph 2 of this Article, means weight of crustaceans expressed in kilograms.

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Article 26

Marine crustaceans shall be placed on the market by species and count, as follows:

Crustacean species	I category pcs in kg	II category pcs in kg	III category pcs in kg
European lobster (<i>Homarus gammarus</i>)	-	Regardless of weight	-
Spiny lobster (<i>Palinurus elephas</i>)	-	Regardless of weight	-
Spiny spider crab (<i>Maja squinado</i>)	above 0.75	up to 0.40	-
Prawns (<i>Penaeidae</i>)	above 0.10	up to 0.10	-
Norway lobster (<i>Nephrops norvegicus</i>)	above 0.10	up to 0.10	-
Shrimps (<i>Squilla spp.</i>)	above 0.10	up to 0.10	-
Other related crustaceans (<i>Scyllarus, Crangon, Carcinus, Cancer, Dromia, Eriphia u dp.</i>)	-	Regardless of weight	-

Article 27

European lobster, spiny lobster, spiny spider crab and other related crustaceans are placed on the market only alive and frozen, while prawns and Norway lobster as live, dead or frozen.

Frozen tails of European lobster, spiny lobster, prawns and Norway lobster are placed on the market under the name "frozen tails of marine crustaceans".

Article 28

Frozen marine crustaceans and frozen tails of marine crustaceans placed on the market shall meet the following requirements after thawing:

- 1) have colour characteristic for the respective crustacean species and with specific gloss;
- 2) have odour completely fresh and characteristic for the respective crustacean species;
- 3) have compact liver without putrefaction signs.

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Article 29

Prawns and shrimps placed on the market shall meet the following requirements:

- 1) be cleaned from mud;
- 2) have reddish-pink colour, completely fresh and clear, characteristic for the respective crustacean species;
- 3) have odour characteristic for prawns, or shrimps, as appropriate;
- 4) have liver and ovaria compact;
- 5) have tail meat tightly sealed with the shell (dermatoskeleton);
- 6) have solid intestine wall, torn at any point while taking out, with the exception of the anus.

Article 30

By species, freshwater crustaceans are placed on the market as river crustaceans (*Potamobius astacus*, *Potamobius torrentium*) and swamp crustaceans (*Potamobius leptodactilos*).

Freshwater crustaceans are placed on the market alive.

Shellfish

Article 31

Shellfish are placed on the market by origin, specie and count, alive or frozen.

Only live shellfish may be frozen.

Count, in terms of the paragraph 1 of this Article, means number of shellfish in one kilogram or length of the shellfish expressed in centimetres.

Article 32

Shellfish shall be placed on the market by specie and count, as follows:

Shellfish specie	Category			
	I	II	III	IV
Native oyster (<i>Ostrea edulis</i>)	8 to 12 pcs/kg	from 13 to 16 pcs/kg	from 17 to 20 pcs/kg	above 20 pcs/kg
Mussel (<i>Mytilus galloprovincialis</i>)	above 7 cm	from 5 to 7 cm	from 3 to 5 cm	-
Date shell (<i>Litophaga</i>)	above 6	up to 6 cm	-	-

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<i>litophaga</i>)	cm			
Cockle (<i>Cardium spp.</i>)	-	Regardless of weight and size		-
Noah's Ark (<i>Arcanoeae</i>)	-	Regardless of weight and size		-
Other related shellfish	-	Regardless of weight and size		-

Article 33

Shellfish place on the market shall meet the following requirements:

- 1) have shell cleaned from weed and impurities;
- 2) have edges of the shell undamaged;
- 3) be closed completely when touched;
- 4) have liquid contents of the shell clear.

Sea urchins and sea cucumbers

Article 34

Only purple sea urchin (*Paracentrotus lividus*) and three species of sea cucumbers (*Holothuria tubulosa*, *Holothuria forscali*, *Holothuria polii*) may be placed on the market for human consumption.

Article 35

Purple sea urchin may be placed on the market only alive and undamaged.

According to count, the purple sea urchin is placed on the market as category I purple sea urchin if there are up to 20 pieces in one kilogram, and as category II purple sea urchin if there are more than 20 pieces in one kilogram.

Sea cucumbers are placed on the market frozen or dried.

IV. FROGS, TURTLES AND SNAILS

Frogs

Article 36

Frog legs of green frog (*Rana esculenta*), large green frog (*Rana ridibunda*) and small green frog (*Rana lessonae*) may be placed on the market for human consumption, fresh or frozen, with skin previously peeled off.

Live frogs weighing from 30 to 100 g per piece may be placed on the market alive, unless otherwise restricted by another regulation.

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Turtles

Article 37

Only Greek tortoise (*Testudo graeca*) and European pond turtle (*Emys obicularis*) may be placed on the market for human consumption, unless otherwise restricted by another regulation.

Snails

Article 38

Only sea snails abalone (*Haliotis* spp.), murex (*Murex* spp.), top snails (*Trochidae*), knee cap (*Patella*) and terrestrial snails – Burgundy snail (*Helix pomatia*), wood snail (*Helix nemoralis*), garden snail (*Helix hortensis*) and other related snails may be placed on the market for human consumption.

Snails may be placed on the market alive and with undamaged shell. Snails may be placed on the market also as snail meat, cooked and then frozen, unless otherwise restricted by another regulation.

V. FROZEN FISH

Article 39

Frozen fish in terms of this Rulebook, means marine fish and freshwater fish subjected to freezing after catch alive or dead, and stored at temperature not higher than -18°C .

Article 40

Fish may be frozen with head or headless, eviscerated, cut into pieces with bones or without, with skin or without, separately or in block.

Notwithstanding the paragraph 1 of this Article, small fish may be frozen with viscera or without.

Frozen fish may be glazed before storage. Glazing of frozen fish is done by an appropriate technological procedure using hygienically safe water.

Article 41

Frozen fish placed on the market shall meet the following requirements after thawing:

- 1) have no extraneous odour, or rancid odour;
- 2) have no red edges on the branchia of small pelagic fish of a larger extent;
- 3) have skin undamaged and of metallic glow;
- 4) have meat that shows no significant signs of drying (dehydration);
- 5) have meat of a pleasant aroma and taste after trial cooking, mainly solid, white, light pink to brown colour, depending on the fish specie.

Article 42

It shall be prohibited to refreeze fish once thawed.

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VI. PRODUCTS OF FISH, CRUSTACEANS, SHELLFISH, SEA URCHINS, SEA CUCUMBERS, FROGS, TURTLES AND SNAILS

Fish products

Article 43

Products of fish, in terms of this Rulebook, mean:

- 1) fish cans;
- 2) semi-durable fish cans;
- 3) frozen fish products;
- 4) other fish products.

Article 44

Only fish complying with the requirements laid down by provisions of this Rulebook may be used for production of fish products.

It shall be prohibited to use fish heads, eyes, branchia, fins and viscera for production of fish cans and semi-cans, except in cases as provided for by this Rulebook.

Fish cans

Article 45

Fish cans means fish products obtained by processing of certain fish species using an appropriate technological procedure.

Cans are heat treated in airtight containers or wrappings.

Heat treatment of cans is done at temperatures above 100°C and under conditions ensuring sterility of the product while stored at room temperature.

Article 46

In production of fish cans, the following may be used for liquid:

- 1) oil;
- 2) sauce obtained from additives referred to in Articles 10 and 11 of this Rulebook and additives from the Annex 1 of this Rulebook;
- 3) brine with NaCl;
- 4) wine.

Article 47

Fish meat in fish cans shall have the colour, taste, odour and other characteristics specific for fish and additives used in production.

Skin colour and fish meat in fish cans placed on the market with sauce added also depends on the sauce colour.

Article 48

Fish cans placed on the market shall meet the following requirements:

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- 1) contain minimum 70% of fish in oil and brine, compared to the can net weight;
- 2) cans with fish in sauce contain minimum 60% of fish, compared to the can net weight;
- 3) fish meat contains not more than 3% of salt, unless otherwise provided for by this Rulebook;
- 4) fish shall be placed neatly;
- 5) meet other requirements as laid down by this Rulebook.

Marine fish cans

Article 49

Marine fish cans, in terms of this Rulebook, means cans with small pelagic fish, cans with big pelagic fish, cans with other marine fish and cans with marine fish with vegetables, fruits, mushrooms and cereals, and fish pates.

Cans from small pelagic fish

Article 50

By fish specie, cans with small pelagic fish are placed on the market as sardines, European sprat cans, anchovy cans, mackerel cans, cans from mixed small pelagic fish and cans from chunks, slices and flakes of small pelagic fish.

Sardines

Article 51

Sardines means cans obtained by processing sardines and adding oil, sauce or brine.

According to the type of the liquid, sardines are placed on the market as sardines in oil, sardines in sauce and sardines in brine.

According to the quality, sardines are placed on the market as extra quality sardines and sardines.

Article 52

Extra quality sardines placed on the market shall meet the following requirements:

- 1) that sardines are neatly placed, alternately head-tail, close to each other.
- 2) That neck and tail of sardines are cut even;
- 3) That viscera of the sardine is removed;
- 4) That sardines are of equal size;
- 5) That skin of sardine is of shiny, light silvery colour, except in sardines placed on the market as sardines in sauce, that skin of sardines in the upper row is whole, while skin of sardines in the lower row may be broken in no more than 20% of sardines, but not on the abdomen;
- 6) That sardine meat is white, except in sardines placed on the market as sardines in sauce, without traces of yellowish and pink colour, soft and juicy;

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- 7) That the oil, or brine, as appropriate, does not contain flakes of meat or skin, nor the sediment of curdled protein;
- 8) That they contain only refined olive oil or seed oil, with no more than 3% of water in oil when compared to the net weight of the can, and that the oil is clear.

Article 53

Sardines placed on the market shall meet the following requirements:

- 1) that head and tail of sardines are cut or tail uncut in sardines of more than 36 pcs/kg;
- 2) that viscera of most of sardines is removed, except for roe, but sardines may have viscera residues in them;
- 3) that skin of the sardine is of shiny, light silvery to pale yellow colour, except in sardines placed on the market as sardines in sauce, and skin of sardines may be broken and partly removed from all the sardines;
- 4) That sardine meat is white to pale red-brown colour, with meat that may be of darker colour by the bone and in the abdominal part of the sardine, that it is not too soft, nor too hard and that it is not dry;
- 5) That the oil of the sardines placed on the market as sardines in oil does not contain more than 10% of water, compared to the net weight of the can, and that the oil is clear.

European sprat cans

Article 54

Cans with European sprats in terms of this Rulebook means cans obtained by processing of European sprats, with oil, sauce or brine added.

According to the type of the liquid and processing method, the European sprat cans are placed on the market as cans with European sprat in oil or sauce or brine, cans of slightly hot smoked sprats in oil or sauce (brisling) and cans with heavily hot smoked sprats in oil or sauce (sprats).

Article 55

Cans with sprats in oil or sauce placed on the market shall meet the following requirements:

- 1) that sprats are headed;
- 2) that viscera in most of the sprats is removed in sprats of up to 80 pcs/kg, and for higher count the viscera does not have to be removed;
- 3) that meat of sprats is white to yellowish colour, except for sprats placed on the market as cans with sprats in sauce, where meat by the bone may be red and in the abdominal part of pinkish colour, that the meat is soft, and moderately bitter aroma characteristic of sprats is allowed;
- 4) that the oil in cans placed on the market as cans with sprats in oil does not contain more than 10% of water, compared to the net weight of the can, and that the oil is clear.

Article 56

Cans with smoked sprats in oil or sauce are cans produced by canning smoked sprats.

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According to the processing procedure, cans with smoked sprats are placed on the market as cans with slightly hot smoked sprats in oil or sauce, and cans of heavily hot smoked sprats in oil or sauce.

When placed in the can, larger sprats are placed along the length (long pack) and smaller across (cross pack).

Article 57

Cans with slightly hot smoked sprats in oil or sauce placed on the market shall meet the following requirements:

- 1) that the abdominal part is not open in a larger number of sprats, but the viscera does not have to be removed;
- 2) that the skin of the sprats is of light silvery to brown colour with light yellow to brown nuance, except for sprats in sauce;
- 3) that meat of sprats is of light to yellowish-brown colour, except for sprats in sauce, that the meat has the odour of smoked fish and that it is not woody but it may be harder;
- 4) that the oil in cans placed on the market as cans with slightly hot smoked sprats in oil does not contain more than 10% of water, compared to the net weight of the can, and that the oil is clear.

Article 58

Cans with heavily hot smoked sprat in oil or sauce placed on the market shall meet the following requirements:

- 1) that the abdominal part is not open in a larger number of sprats, but the viscera does not have to be removed;
- 2) that the skin of the sprats is of dark brown or silvery-brown colour;
- 3) that meat of sprats is of brown colour, hard, but not woody;
- 4) that the oil in cans placed on the market as cans with heavily hot smoked sprats in oil does not contain more than 10% of water, compared to the net weight of the can, and that the oil is clear.

Anchovy cans

Article 59

Anchovy cans in terms of this Rulebook means cans produced by processing anchovy, with oil, sauce or brine added.

According to the type of the liquid, the anchovy cans are placed on the market as cans with anchovy in oil, cans with anchovy in sauce and cans with anchovy in brine.

Article 60

Cans with anchovy placed on the market shall meet the following requirements:

- 1) that head and tail are cut in anchovy of 45 pcs/kg, and above that count the tail does not have to be cut;
- 2) that viscera in most of the anchovies is removed, where presence of viscera residues is permitted;
- 3) that the skin of anchovy is of its characteristic colour, that may have a brown nuance, and it may be broken and partly removed;

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- 4) that the meat of the anchovy is of light colour, and meat by the bone may be pinkish and that the meat is hard, and slightly bitter taste characteristic of anchovy is permitted.
- 5) that the oil in cans placed on the market as cans with anchovy in oil does not contain more than 10% of water, compared to the net weight of the can, and that the oil is clear.

Mackerel cans

Article 61

Cans with mackerel in terms of this Rulebook means cans produced by processing mackerel with oil, sauce or brine added.

According to the type of the liquid and processing method, the cans with mackerel are placed on the market as cans with mackerel in oil, sauce or brine, cans with small mackerels in oil, wine, sauce or brine, cans with mackerel fillets in oil, wine, sauce or brine and cans with mackerel fillets with skin in oil, wine or sauce.

Article 62

Cans with mackerel in oil, sauce or brine placed on the market shall meet the following requirements:

- 1) that mackerels are whole, cut across or halves placed alternatively neck – tail;
- 2) that head and tail are cut even and that mackerel do not have major viscera residues;
- 3) that mackerel meat is white to yellowish colour, except for mackerels placed on the market in sauce, with meat by the bone that may be reddish, hard and that it is not dry;
- 4) that the oil in cans placed on the market as cans with mackerel in oil does not contain more than 10% of water, compared to the net weight of the can, and that the oil is clear.

Article 63

Cans with small mackerels in oil, sauce or brine are cans produced by processing mackerel of count of more than 25 pcs/kg.

Cans with small mackerels in oil, sauce or brine placed on the market shall meet the requirements referred to in the Article 62 of this Rulebook.

Article 64

Cans with mackerel fillets in oil, wine, sauce or brine in terms of this Rulebook means cans produced by processing mackerels whose meat is cut, after removal of head, viscera, skin and bones into fillets of length approximate to that of the can. Fillets consisting of two parts are allowed.

Article 65

Cans with mackerel fillets in oil, wine, sauce or brine placed on the market shall meet the following criteria:

- 1) that fillets are lined along the length of the can;

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- 2) that the oil, wine, sauce or brine does not contain in any significant amounts meat or skin flakes, nor the sediment of curdled protein;
- 3) that meat is white to yellowish, soft;
- 4) that it contains only refined olive oil or seed oil, with no more than 6% of water in oil when compared to the net weight of the can and that the oil is clear.

Removal of black meat is not mandatory in cans with mackerel fillets.

Article 66

Cans with mackerel fillets in oil, wine or sauce placed on the market shall meet the following requirements:

- 1) that fillets are lined along the length of the can;
- 2) that the oil, wine, sauce or brine contains a smaller quantity of meat or skin flakes, but does not contain the sediment of curdled protein;
- 3) that meat is white to yellowish and soft;
- 4) that it contains only refined olive oil or seed oil, with no more than 10% of water in oil when compared to the net weight of the can and that the oil is clear.

Mixed small pelagic fish cans

Article 67

Cans with mixed small pelagic fish in terms of this Rulebook means cans produced from mix of anchovy, sardines and sprat in oil, sauce or brine.

Cans with mixed small pelagic fish placed on the market shall meet the requirements referred to in Article 60 of this Rulebook.

Article 68

Cans with mixed small pelagic fish are placed on the market as cans from mixed small pelagic fish in oil, sauce or brine.

Cans with chunks, slices and flakes of small pelagic fish

Article 69

Cans with chunks, slices and flakes of small pelagic fish in terms of this Rulebook means cans produced by processing fleshy parts of small pelagic fish.

Chunks of small pelagic fish means fleshy parts of small pelagic fish where tissue structure has been preserved and they may also contain residues of skin and bones.

Slices of small pelagic fish means pieces of small pelagic fish cut across along the muscle fibres and may also contain bones and skin.

Flakes meat fleshy parts of small pelagic fish whose tissue structure has not been preserved.

Article 70

According to the type of the liquid cans with chunks, slices and flakes of small pelagic fish are placed on the market as cans with chunks, slices and flakes of small pelagic fish in oil, sauce or brine.

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Article 71

Cans with chunks, slices and flakes of small pelagic fish placed on the market shall meet the following requirements:

- 1) that meat of chunks, slices and flakes of small pelagic fish is white to yellowish colour, or white to ashy colour, except for chunks, flakes and chunks of small pelagic fish placed on the market in sauce;
- 2) that the red meat of chunks, slices and flakes of small pelagic fish need not be removed;
- 3) that meat is hard, except for flakes;
- 4) that the oil contains no more than 10% of water in oil when compared to the net weight of the can and that the oil is clear.

Cans of big pelagic fish

Article 72

Cans with big pelagic fish, in terms of this Rulebook, means products obtained from big pelagic fish.

Cans with big pelagic fish are placed on the market under the name tuna cans.

Article 73

According to the processing method, the tuna cans are placed on the market as cans with tuna fillets, cans with tuna chunks and cans with tuna flakes.

Article 74

Cans with tuna placed on the market shall meet the following requirements:

- 1) that tuna meat is treated and without bones, skin, viscera, red meat, branchia, fins and other inedible fish parts;
- 2) that meat of the fish, except for tuna in brine, does not contain more than 3.5% of salt.

Tuna fillets cans

Article 75

Cans with tuna fillets are cans produced by processing meat of big pelagic fish, cut along the muscle segments.

According to the liquid type, the cans with tuna fillets are placed on the market as cans with tuna fillets in oil and cans with tuna fillets in sauce.

Article 76

Cans with tuna fillets placed on the market shall meet the following requirements:

- 1) that fillets are lined into one or several rows that must not be shorter than the length of the can by more than 7 mm;
- 2) if fillets are lined into several rows, those in lower rows may be joined or broken;
- 3) that fillets are cut even on one side;

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- 4) that in case fillets are placed in the can in single row only, one half of the fillets may be cut in two parts;
- 5) that meat is of white or light pink to red-brown colour, except for fillets placed on the market as cans of tuna fillets in sauce, that the meat is not sinewy and that it is not crumbling;
- 6) that the oil in cans placed on the market as tuna fillets contains no more than 6% of water and that the oil is clear

Tuna solid cans

Article 77

Cans with tuna solid (solid pack) are cans obtained by processing big pelagic fish cut across the muscle segments.

According to the type of additives, tuna solid cans are placed on the market as cans with tuna solid in oil, cans with tuna solid in sauce and cans with tuna solid in brine.

Article 78

Cans with tuna solids placed on the market shall meet the following requirements:

- 1) that the transversal cut of the piece is even;
- 2) that meat solids in cans of net weight up to 200 g are placed in a single row, and in cans of net weight of more than 200 g are placed in two or several rows where height of meat solids in cans of up to 200 g may be not more than 1 cm lower than the can height, and in larger cans not more than 2 cm, and that the difference in height of certain meat pieces must not be above 0.5 cm.
- 3) that the meat is white, light pink to brown-red colour, except for solids placed on the market as cans with tuna solids in sauce, and that the meat is hard, but not dry;
- 4) that the oil in cans placed on the market as tuna solid in oil does not contain more than 6% of water when compared to net weight of the can and that the oil is clear.

In order to fill in the gap between certain meat solids up to 25% of meat flakes may be used when filling the cans manually, or up to 2% when filling the cans automatically, but the flakes must not be in the upper row.

Tuna chunks cans

Article 79

Tuna chunks cans in terms of this Rulebook means cans produced by processing parts left after cutting the tuna.

Tuna chunks in terms of this Rulebook means parts of tuna white meat that, for the most part, have tissue structure preserved.

Article 80

According to the liquid type, the cans with tuna chunks are placed on the market as cans with tuna chunks in oil, sauce or brine.

Article 81

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Cans with tuna chunks placed on the market shall meet the following requirements:

- 1) that tuna chunks are white or light pink to red-brown colour, except for tuna chunks in sauce;
- 2) that meat is hard;
- 3) that oil in cans placed on the market as cans with tuna chunks in oil must not contain more than 6% of water when compared to the net weight of the can and that the oil is clear.

3. Other marine fish cans

Article 82

Cans with other marine fish, in terms of this Rulebook, means cans with sprat, cans with bogue, cans with horse mackerel, cans with poor cod, cans with garfish, cans with other white marine fish and cans with gastropods.

Article 83

Cans with with sprat, cans with bogue, cans with horse mackerel, cans with poor cod, cans with garfish are cans produced by processing sprat, bogue, horse mackerel, poor cod and garfish, with oil or sauce added. Such cans may be placed on the market under the name 'manula' or one of the said fish species.

According to the type of the liquid, the cans referred to in the paragraph 1 of this Article are placed on the market as cans with sprat in oil, or sauce; cans with bogue in oil, or sauce; cans with horse mackerel in oil or sauce; cans with poor cod in oil or sauce and cans with garfish in oil or sauce, that is, as cans with 'manula' in oil or sauce.

Article 84

Cans referred to in Article 83 of this Rulebook that are placed on the market shall meet the following requirements:

- 1) that fish meat is white in colour, except for the meat of sprat, bogue and horse mackerel placed on the market as cans with sprat in sauce, cans with bogue in sauce and cans with horse mackerel in sauce, where meat may be slightly of pinkish colour by the bone in the width of up to 2 mm, measured in the middle of the fish;
- 2) that they contain only olive or seed oil, where oil does not contain more than 6.5% of water when compared to the net weight of the can, and that the oil is clear.

Article 85

Cans with other white marine fish means cans produced from white marine fish, except for cans referred to in Article 83 of this Rulebook.

Article 86

According to the type of additives, cans with other white marine fish are placed on the market as cans with white marine fish in oil and cans with white marine fish in sauce.

Cans with other white marine fish are placed on the market under the name of the fish specie that the can was produced from (eg. hake can).

Article 87

Cans with other white marine fish placed on the market shall meet the following requirements:

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- 1) that meat of the fish does not contain more than 3.5% of salt;
- 2) that meat colour is characteristic of the species that the can is produced from;
- 3) that the fish in the can may be whole or cut into pieces;
- 4) that the fish can have skin;
- 5) that it can contain larger spine bones;
- 6) that the oil of the can with white marine fish does not contain more than 8% of water when compared to the net weight. Oil shall be clear.

Article 88

Cans with gastropods in terms of this Rulebook means products obtained by processing meat of squid and other related species, cleaned from the slimy layer and inedible parts, with oil or sauce added.

According to the type of the liquid, the cans with gastropods are placed on the market as cans with gastropods in oil, or the cans with gastropods in sauce.

Cans with gastropods are placed on the market under the name of the gastropod species the can is produced from.

Article 89

Cans from gastropods in oil and cans with gastropods in sauce placed on the market shall meet the following criteria:

- 1) that the meat is white or pink, except for the meat of gastropods placed on the market as cans with gastropods in sauce, that the meat is solid, but not sinewy and hard;
- 2) that the oil does not contain more than 5% of water when compared to the net weight of the can and that the oil is clear.

Cans of marine fish with vegetables, fruits, mushrooms or cereals and fish pate from marine fish

Article 90

Cans with marine fish with vegetables, fruits, mushrooms or cereals in terms of this Rulebook means cans produced by processing, marine fish and vegetables, fruits, mushrooms or cereals with oil or sauce added.

In addition to oil, the sauce used as additive may contain also fats of animal or plant origin.

In case big pelagic fish is used for production of cans with marine fish with vegetables, fruits, mushrooms or cereals, the meat of the fish must be without bones, skin and red meat, and if small pelagic fish or demersal fish is used, the meat may contain skin and bones.

Article 91

According to the quantity of vegetables, fruits, mushrooms or cereals, the cans with marine fish with vegetables, fruits, mushrooms or cereals are placed on the market as:

- 1) fish with vegetables, fruit, mushrooms or cereals if it contains minimum 50% of meat when compared to the net weight of the can;
- 2) vegetables with fish, fruit with fish, mushrooms with fish or cereals with fish if it contains 25-50% of fish meat when compared to the can net weight;

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- 3) fish pate from vegetables and marine fish, if it contains minimum 25% of minced marine fish meat when compared to the can net weight.

Article 92

Cans with marine fish with vegetables, fruits, mushrooms or cereals placed on the market shall meet the following requirements:

- 1) that the vegetables, fruits, mushrooms or cereals are solid, but not too hard;
- 2) that the meat is soft;
- 3) that they have a pleasant odour and taste characteristic of raw materials they are produced of.

Article 93

Pate from marine fish in terms of this Rulebook is the product obtained from small pelagic fish and edible parts of other marine fish, with fats of animal or plant origin and cooked fish soup added.

Emulsifiers may be added up to 2% and other additives listed in the Annex 1 of this Rulebook may be used in production of marine fish pate, provided that their use is technologically justified.

Fish pate from vegetables and marine fish in terms of this Rulebook means product obtained as a fish pate referred to in the paragraph 1 of this Article, with concentrated tomato juice (puree) and minced vegetables added.

Fish pate from marine fish and fish pate from vegetables and marine fish placed on the market shall meet the following requirements:

- 1) that they do not contain more than 35% of fat;
- 2) that they have odour and taste characteristic of the raw material they are produced of;
- 3) that the content is properly fragmented and made compact;
- 4) that the content has no fat separated;
- 5) that the content has a characteristic colour;
- 6) that the content is easily spread.

Cans from freshwater fish

Article 94

Cans from freshwater fish are placed on the market as cans with bleaks, cans with smoked carp, cans with smoked silver carp, cans with smoked freshwater white fish, cans with freshwater white fish with vegetables, fruits, mushrooms or cereals, and fish pates from freshwater fish.

Bleak cans

Article 95

Cans with bleaks are placed on the market as cans with bleaks and cans with smoked bleak.

Cans with bleaks are cans produced by processing bleak meat with oil or sauce added.

According to the liquid type, cans with bleaks are placed on the market as cans with bleaks in oil and cans with smoked bleaks in oil or sauce.

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Cans with bleaks placed on the market shall meet the following requirements:

- 1) that bleaks are lined neatly, alternatively neck-tail;
- 2) that the skin is of silvery colour, or golden-brown in cans with smoked bleaks, and it may be broke and partly removed from all bleaks;
- 3) that meat of the bleaks is juicy, white to pale pink colour, except for smoked bleaks that are placed on the market as cans with smoked bleaks in sauce, where meat by the bone may also be pink;
- 4) that there is no more than 10% of water in oil in cans placed on the market as cans with bleaks in oil and cans with smoked bleaks in oil, and that the oil is clear.

Smoked carp cans

Article 97

Cans with smoke carp in terms of this Rulebook means cans produced by processing the meat of carp, with oil or sauce added.

According to the type of the liquid, the cans with smoked carp are placed on the market as cans with smoked carp in oil and cans with smoked carp in sauce.

Article 98

Cans with smoked carp placed on the market shall meet the following requirements:

- 1) that they are produced from carp meat;
- 2) that fish pieces are arrayed so that the skin is turned on the same side;
- 3) that transversal cuts of pieces are even, and in case pieces were cut prior to smoking, there may be not ore than 25% of pieces with uneven transversal cuts;
- 4) that skin of fish pieces is undamaged and of golden-brown colour, where surface with the bone may be slightly damaged; that cuts are of the same colour as meat, except for smoked fish placed on the market as can with smoked fish in sauce; that there are no dark spots from curdled proteins or viscera that has not been removed properly;
- 5) that fish pieces are of the length approximately the same as that of the can, that their width is not lower than 10 mm and thickness not lower than 3 mm, or if without skin and cut by length prior to smoking, that they are not thicker than 15 mm;
- 6) that there is no significant quantity of meat or skin flakes, and only in traces on the surface;
- 7) that the meat is juicy, i.e., that the meat is neither woody nor too soft;
- 8) that fish pieces have odour and taste characteristic of smoked freshwater fish, where pieces from the can stored up to two months may have the odour of the silt as well, and contain not more than 2.5% of salt;
- 9) that the oil in cans placed on the market as cans with smoked carp in oil contains not more than 10% of water and that the oil is clear.

Smoked silver carp cans

Article 99

Cans with smoked silver carp are cans produced by processing silver carp meat, with oil or sauce added.

According to the type of the liquid, the cans with smoked silver carp are placed on the market as cans with smoked solver carp in oil and cans with smoked silver carp in sauce.

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Article 100

Cans with smoked silver carp placed on the market shall meet the requirements laid down in Article 98 items 2 to 9 of this Rulebook.

Cans from smoked freshwater white fish

Article 101

Cans with smoked freshwater white fish are cans produced by processing the meat of trout, carp bream, rudd, barbel, Danube bleak, European chub and nase, with oil or sauce added.

According to the type of the liquid, the cans with smoked freshwater white fish are placed on the market as cans with smoked freshwater white fish in oil and cans with smoked freshwater white fish in sauce.

Article 102

Cans with smoked freshwater white fish placed on the market shall meet the requirements laid down in Article 98 items 2, 3, 4, 6, 7, 8 and 9 of this Rulebook.

Cans from freshwater white fish with vegetables, fruits, mushrooms or cereals and fish pate from freshwater fish

Article 103

Cans from freshwater white fish with vegetables, fruits, mushrooms or cereals are cans produced by processing meat of freshwater white fish and fruits, vegetables, mushrooms or cereals, with oil or sauce added.

Cans referred to in paragraph 1 of this Article placed on the market shall meet the requirements laid down in Articles 91 and 92 of this Rulebook.

Article 104

Fish pate from freshwater white fish means the product obtained from freshwater fish, with fats of plant origin and oil of animal or plant origin and cooked fish soup added.

Emulsifiers may be added up to 2% and other additives listed in the Annex 1 of this Rulebook may be used in production of fish pate from freshwater fish, provided that their use is technologically justified.

Article 105

Fish pate from vegetables and freshwater white fish means product obtained as a fish pate referred to in the paragraph 1 of this Article, with concentrated tomato juice (puree) and minced vegetables added.

Fish pate from freshwater white fish and fish pate from vegetables and freshwater white fish placed on the market shall meet the following requirements:

- 1) fish pate from freshwater white fish must contain minimum 40% of fish meat when compared to the product net weight;
- 2) fish pate from vegetables and freshwater white fish must contain minimum 25% of fish meat when compared to the can net weight;

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- 3) that they contain not more than 35% of fat;
- 4) that they have the odour and taste characteristic of the raw material they are produced of;
- 5) that the content is properly fragmented and made compact;
- 6) that the content has no fat separated;
- 7) that the content is easily spread.

Semi-durable fish cans

Article 106

Semi-durable fish cans are products obtained by processing certain fish species using an appropriate technological procedure, with shelf life not longer than 18 months.

Semi-durable fish cans are produced as:

- 1) pasteurised semi-durable cans;
- 2) non-pasteurised semi-durable cans;

It must be indicated on the label whether the product belongs to one group or another.

Article 107

Semi-durable pasteurised cans are treated in airtight containers or wrappings at temperature lower than 100°C.

Substances prescribed by this Rulebook may be added as preservatives for non-pasteurised semi-durable fish cans, where kitchen salt and organic acids listed in the Annex 1 of this Rulebook are used for preservation purposes.

According to the origin of fish, fish semi-durable cans are placed on the market as semi-durable marine fish cans and semi-durable freshwater fish cans.

Semi-durable marine fish cans

Article 108

Semi-durable marine fish cans are placed on the market as marinades and products of salty fish.

Article 109

Semi-durable marine fish cans placed on the market shall meet the following criteria:

- 1) that semi-durable cans with fish in oil and brine contain minimum 70% of fish when compared to the net weight of the can;
- 2) that semi-durable cans with fish in sauce contain minimum 60% of fish when compared to the net weight of the can;
- 3) that marinades contain minimum 30% of fish when compared to the can net weight;
- 4) that they also meet other special requirements as laid down by this Rulebook for specific types of semi-durable cans.

Marinades

Article 110

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Marinades are salty-sour non-pasteurised products produced according to a specific technological procedure, with vegetables added or not, covered by brine, acetic acid, sauce or oil.

According to the processing procedure, marinades are placed on the market as cold marinades and fried marinades.

Article 111

Cold marinades are products produced by processing fresh or salted fish in salty-sour environment, with vegetables and spices added, covered by brine, acetic acid, sauce or oil.

According to the fish specie produced from and processing method, cold marinades are placed on the market as 'rusle' and other cold marinades.

Article 112

'Rusle' are products from cold marinated small sprats or sardines with onion, vegetables and spices added, covered by brine and acetic acid.

Article 113

'Rusle' placed on the market shall also meet the following requirements:

- 1) that fish was placed in rows neatly and densely, so that a layer of cut vegetables is placed between the rows;
- 2) that fish skin is of shiny light silvery colour, unwrinkled, not removed and not broken in more than 20% of fish;
- 3) that fish meat is of white colour and solid;
- 4) that they have the aromatic odour of fermented onion as well as the taste characteristic of cold marinated fish;
- 5) that they do not contain more than 50% of cut onion and other vegetables when compared to the net product weight;
- 6) that brine may be slightly opalescence.

Salty fish products

Article 114

Salty fish products in terms of this Rulebook, means semi-durable cans obtained by processing salted anchovies or sardines, with oil, sauce or brine added.

Article 115

Salty fish products are placed on the market as: spread fillets, rolled fillets, cleaned sardine in oil, sauce or brine, partly cleaned sardine and partly cleaned anchovy in oil, sauce or brine and sardine paste.

Article 116

Spread fillets and rolled fillets are semi-cans produced by processing the meat of salted anchovies or sardines with oil, sauce or brine added.

According to the type of additives, spread fillets and rolled fillets are placed on the market as spread fillets in oil, sauce or brine and rolled fillets in oil, sauce or brine.

Article 117

Spread fillets placed on the market shall meet the following requirements:

- 1) that fillets are placed neatly and densely, row over row in smaller containers, or one across another in larger containers;
- 2) that meat is clean from spinal bones and larger part of the skin; that meat is of pink-brown colour and in smaller mature fish, pale to yellow-pink colour, except for spread fillets in sauce, where anchovy fillets may have a brown line across the middle, that the fillets do not crumble when touched and that they do not contain more than 20% of salt.

Article 118

Rolled anchovy or sardine fillets placed on the market shall meet the following requirements:

- 1) that fillets are rolled so that on one side of the spiral there is an indentation for a caper bud or a part of red paprika turned towards the aperture of the container, where fillets packed in larger containers shall have a perforated parchment or parchment paper between the layers;
- 2) that caper buds are closed and of dark green colour.

Rolled fillets shall also meet the requirements as laid down in the Article 117 item two of this Rulebook.

Article 119

Cleaned sardines in oil, sauce or brine are semi-durable cans produced by processing salted sardines with brine, oil or sauce added.

Article 120

Cleaned sardines in oil, sauce or brine placed on the market shall meet the following criteria:

- 1) that they are without heads, tails, skin and that they are mature;
- 2) that they are neatly placed into rows;
- 3) that meat of the sardine when broke is pin to red-brown colour and of such consistency that it does not crumble when pressed by fingers;

The provisions of paragraph 1 of this Article shall also apply to cleaned anchovy in oil, sauce or brine.

Article 121

Partly cleaned sardines in brine, oil or sauce and anchovy in brine, oil or sauce are semi-durable cans produced by processing salted sardines, or anchovy, as appropriate, with brine, oil or sauce added.

Article 122

Partly cleaned sardine or anchovy in brine, oil or sauce that are placed on the market, shall meet the following criteria:

- 1) that they are headed and eviscerated; or
- 2) that they are headed, eviscerated and with tail removed.

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Article 123

Sardine in brine and anchovy in brine are semi-durable cans produced by processing salted sardines, or salted anchovy, as appropriate, with brine added.

Article 124

Sardines in brine and anchovy in brine placed on the market shall meet the requirements as laid down in the Article 102, paragraph 1, items 2 and 3 of this Rulebook, as well as the following requirements:

- 1) that fish is placed on the market with tail, head and skin;
- 2) that laurel leaves may be placed over the first row of fish;
- 3) that a thin layer of salt is placed between fish rows.

Article 125

Chunks of salty fish placed on the market shall meet the following criteria:

- 1) that small parts of skin may be found on meat of chunks of salty fish;
- 2) that meat is light to dark pink colour, such as not to crumble when pressed by fingers and that it does not contain more than 20% of salt.

Article 126

Sardine paste is a product obtained by processing salted and cleaned sardines and anchovy.

Minced meat of salted mackerel may be also be used in production of sardine paste, but not more than 20% when compared to the net weight of the semi-durable can.

Article 127

Sardine paste placed on the market shall meet the following requirements:

- 1) that the mass is well minced, homogenous and easy to spread;
- 2) that it is of yellowish- pink to brown colour.

a) semi-durable freshwater fish cans

Article 128

Semi-durable freshwater fish cans are placed on the market as caviar and fish roe.

Article 129

Caviar is semi-durable can produced by processing fish from the family Acipenseridae (sturgeon, beluga, starry sturgeon, sterlet).

Article 130

Caviar placed on the market shall met the following requirements:

- 1) that roes are 2.5 mm in diameter, free, without connecting tissue, membranes, etc, with no more than 1% of broke roes when compared to the total number of roes;

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- 2) that roes are easily separated one from another and that when moving the can they move by 45° to the side of leaning, separated completely from the can's walls;
- 3) that it cannot contain less than 35% of dry matter and not more than 6% of kitchen salt;
- 4) that it cannot contain free fatty acids in quantities higher than those that could be neutralised with 3 mg of potassium-hydroxide (KOH) on one gram of caviar;
- 5) that it is not slimy, but not completely dry, either.

Article 131

Fish roes is a product produced from roes of freshwater fish, as well as from roes of marine fish.

Fish roes is placed on the market indicating the fish specie it was produced from.

Article 132

Fish roes from carp (Cyprinus) shall meet the requirements referred to in Article 130 items 4 and 5 of this Rulebook.

Article 133

In production of caviar and fish roes, preservatives permitted by this Rulebook may be used.

It shall be prohibited to place on the market caviar and fish roes dyed.

Frozen fish products

Article 134

Frozen fish products means products from fish, fish chunks and chopped fish meat that, prior to freezing, may be chopped, mixed, formed, heat treated, layered, etc, and then be frozen and stored at the temperature of not higher than -18°C.

Food additives permitted with this Rulebook may be used for production of frozen fish products, provided that their use is technologically justified.

Frozen fish products are placed on the market as breaded fish, frozen fish and other frozen fish products.

Article 135

Breaded fish is placed on the market as fish sticks, fish chops, fillets and fish steaks.

Article 136

Breaded fish placed on the market shall meet the following requirements:

- 1) that it has no damaged or broken parts;
- 2) that the outer mass sticks well to the fish;
- 3) that it has odour and taste characteristic for the specific fresh fish specie;
- 4) that it is not rancid or in any other way changed as a result of inadequate freezing and storage;
- 5) that fish fillets do not contain residues of inedible parts, while steaks of big fish may contain spinal bones and small fish spine and tail.

Article 137

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Label for frozen fish products on the original packaging shall also include the instructions for preparation of fish.

Other fish products

Salted fish

Article 138

According to the origin, salted fish is placed on the market as salted marine fish and salted freshwater fish.

Article 139

Salted marine fish is the product obtained by salting sardines, anchovy, mackerel, herring and other fish species. Salted marine fish is placed on the market as:

- 1) whole marine fish, with head, viscera and tail;
- 2) carne a carne – headed salted marine fish;
- 3) semi fillets – salted marine fish headed, eviscerated and without a tail.

Article 140

Salted marine fish placed on the market shall meet the following requirements:

- 1) that the fish is placed neatly, one across other, horizontally and densely into rows and that among
- 2) fish rows an equally distributed layer of salt is placed;
- 3) that one packaging of fish contains fish of approximately same size;
- 4) that fish surface is not of yellow colour as a result of oxidised fish oil;
- 5) that meat is of characteristic colour and such that it does not break when taking out of the packaging of when pressed by fingers.

Article 141

Salted freshwater fish is the product obtained by salting freshwater fish.

According to the quantity of salt, the salted freshwater fish is placed on the market as heavily salted freshwater fish if it contains more than 14% of salt when compared to the net weight of the fish.

According to the fish specie, the salted freshwater fish is placed on the market as salted carp, salted zander, salted pike, salted freshwater white fish, salted beluga, salted sturgeon, salted catfish and other salted big or round-shaped freshwater fish.

Article 142

Salted carp, salted zander, salted pike and salted freshwater white fish placed on the market shall meet the following requirements:

- 1) that they have the taste and odour characteristic of mature salted fish;

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- 2) that they are cut from the back along the spine from head to near to the tail, where the abdominal part of the fish must not be cut.

One production batch may have up to 5% of fish with uneven cuts, with smaller tissue damage in the abdomen and red-brown spots on the meat surface.

Article 143

Salted beluga, salted sturgeon, salted catfish and other salted big and round-shaped freshwater fish placed on the market shall meet the requirements referred in Article 142 of this Rulebook, but they are to be cut in pieces by vertical cuts over the spine.

Smoked fish

Article 144

Smoked fish is the product obtained by hot or cold smoking of fish.

According to the fish specie, smoked fish is placed on the market as cold smoked bleak, smoked herring and other smoked fish.

Article 145

Cold smoked bleak is the product obtained by cold smoking of bleaks.

Article 146

Cold smoked bleak placed on the market shall meet the following requirements:

- 1) that it has odour and taste characteristic of freshwater smoked fish, where immediately after smoking it may have a slight odour and taste of silt;
- 2) that it is of golden-brown colour;
- 3) that it contains not more than 14% of salt.

One production batch may contain up to 15% of bleaks of ashy colour and 10% of bleaks with spots of lighter colour than salt crystals on the surface.

Article 147

Smoked herring is the product produced by cold or hot smoking of salted herring.

Article 148

Smoked herring placed on the market shall meet the following requirements:

- 1) that it has odour and taste aromatic and characteristic of smoked herring, without traces of mould, rancid or other unpleasant odour and taste;
- 2) that the herring's skin surface is clean and undamaged, of light or dark brown colour;
- 3) that meat has the colour of smoked fish and that it is dry and solid.

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Dried fish

Article 149

Dried fish is the product obtained by air drying the fleshy fish parts, with kitchen salt added or without.

According to the fish specie it is produced from, dried fish is placed on the market as dried cod and other dried fish.

Article 150

Dried cod is the product obtained by drying marine fish from the *Gadidae* family.

Article 151

Dried cod placed on the market shall meet the following requirements:

- 1) that it has a pleasant odour, characteristic of dry cod, without rancid or other extraneous substances;
- 2) that its surface is clean and undamaged;
- 3) that viscera, head and branchia are removed in entirety, except for the swim bladder;
- 4) that cod's skin is of even light yellow to darker yellow colour, and it may have smaller darker areas;
- 5) that the meat is of light yellow to dark yellow colour, hard as a wood, and that it does not contain more than 18% of water.

Precooked fish meals

Article 152

Precooked fish meals are produced from meat of different fish species and products of fish, other foodstuffs and additives.

Article 153

Precooked fish meals are placed on the market as precooked fish meals and the product shall contain minimum 30% of fish meat, or fish product, when compared to the product net weight.

If placed on the market as precooked fish meal, the product must contain minimum 20% of fish meat, or fish product when compared to the product net weight.

Article 154

The label on precooked fish meals shall also contain instructions for product use.

Article 155

In precooked fish meals the fish specie or the fish product the precooked meal is produced from shall be indicated on the label, as well as the technological procedure: freezing, pasteurisation or sterilisation.

Fish sausages

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Article 156

Fish sausages are produced from different marine and freshwater fish species, pure meat of poultry, mechanically boned poultry meat or meat of large livestock for slaughter, fat and fatty tissue of plant or animal origin and additives.

The total quantity of meat and fatty tissue of poultry or meat and fatty tissue of large livestock for slaughter used shall not be higher than 40 % when compared to the net weight of fish meat.

Article 157

Fish sausages are placed on the market in natural or artificial casings (guts) and they may be smoked.

Article 158

Fish sausages are placed on the market as:

- 1) fresh sausages;
- 2) cooked sausages;
- 3) boiled sausages.

Fresh fish sausages

Article 159

Fresh fish sausages are produced from the main raw materials referred to in Article 156 of this Rulebook, additives and water.

Fresh sausages are filled in edible casings.

Article 160

Fresh sausages placed on the market shall meet the following requirements:

- 1) that they contain no less than 15% of proteins from meat;
- 2) that they contain no more than 25% of fats;
- 3) that they are white to light pink colour;
- 4) that musculature is noticeable when cut;
- 5) that, after roasting they have taste and odour characteristic of fish meat.

Fresh fish sausages are placed on the market as cooled or frozen, and are kept at temperature ranging from 0° to 4°C, or if frozen, at temperature of -18°C.

Cooked fish sausages

Article 161

Cooked fish sausages are produced from main raw materials referred to in Article 156 of this Rulebook, additives referred to in Articles 10 and 11 of this Rulebook and additives referred to in Annex 1 of this Rulebook and water.

Cooked sausages may be smoked, or smoke concentrate may be added to them.

Article 162

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Cooked sausages placed on the market shall meet the following criteria:

- 1) that they contain not less than 11% of proteins from fish meat;
- 2) that they contain not more than 25% of fats;
- 3) that they are white to light pink colour;
- 4) that their cut is homogenous;
- 5) that their odour and taste are specific of fish meat.

Cooked fish sausages are placed on the market cooled and are kept at temperatures ranging from 0° to 4°C.

Boiled fish sausages

Article 163

Boiled fish sausages are produced from main raw materials referred to in Article 156 of this Rulebook, additives referred to in Articles 10 and 11 of this Rulebook and additives referred to in Annex 1 of this Rulebook and soup from cooked fish.

Boiled fish sausages are filled into artificial impermeable casings.

Article 164

Boiled fish sausages placed on the market shall meet the following requirements:

- 1) that they contain not less than 10% of proteins from meat;
- 2) that they contain not more than 25% of fats;
- 3) that they are easily spread;
- 4) that the product colour is white to light brown.

Boiled fish sausages are placed on the market cooled and are kept at temperatures ranging from 0° to 4°C.

Article 165

The label of fish sausages shall also include the information on fish specie whose meat is used for production.

Products from crustaceans, shellfish and sea urchins and sea cucumbers

Article 166

Freshwater and marine crustaceans, frozen crustaceans and frozen tails of marine crustaceans may be used for production of products from crustaceans.

Article 167

Live mussels and other species of live shellfish may be used for production of products from shellfish, which, in terms of quality, meet the requirements as laid down in the provisions of the Article 33 of this Rulebook.

Article 168

Products from mussels, in terms of this Rulebook, means cans with mussels.

When producing cans with mussels, additives referred to in Articles 10 and 11 of this Rulebook and additives from the Annex 1 of this Rulebook may be used.

Article 169

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Cans with mussels placed on the market shall meet the following requirements:

- 1) that mussels are placed densely, but not overcrowded;
- 2) that mussel meat is fresh, clean, separated from the shell and mussel fibre and undamaged, where not more than 20% of mussels in one can may be damaged, that the meat is of pale to orange-yellow colour, except for mussels in sauce, that it has odour characteristic of mussels and that it is soft;
- 3) that the oil contains not more than 10% of water when compared to the net weight of the can and that the oil is clear.
- 4) That the mussel juice is clear, but it may be opalescent.

Article 170

For production of products from sea urchins only live purple sea urchins may be used.

Products from frogs, turtles and snails

Article 171

For production of products from frogs, only skinned legs of green frog and small brown frog may be used.

For production of products from turtles, only Greek tortoise and European pond turtle from ponds, bogs and swamps and sea turtle may be used.

Article 172

For production of products from snails only Burgundy snail and related snails may be used, which have meat of white colour, Bosnian snail which has meat of grey colour and Macedonian snail with meat of dark grey colour.

Snails referred to in paragraph 1 of this Article shall be alive, with undamaged shell.

VII. PACKAGING, TRANSPORT AND STORAGE OF FISH, CRUSTACEANS, SHELLFISH, SEA URCHINS, SEA CUCUMBERS, FROGS, TURTLES AND SNAILS

Article 173

Fish, crustaceans, shellfish, sea urchins, sea cucumbers, frogs, turtles and snails shall be packaged in the packaging so as prescribed by this Rulebook.

The packaging shall be hard enough (to sustain handling and transport), clean and without extraneous odours. After every use, the packaging must be cleaned and disinfected by a solution of appropriate disinfection substances.

The packaging shall have apertures enabling the water, sanies, etc, to drain. The packaging shall also meet other requirements laid down by a regulation on health supervision over general use objects.

Article 174

Small marine fish, big marine fish and white marine fish are packaged in bulk into containers of corrosion free metal, plastic or other suitable material.

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Article 175

Sharks and rays, shrimps, small crustaceans and spiny spider crab depending on the size, are packed in bulk into wooden, plastic or aluminium boxes or in boxes made of some other suitable material.

Large spiny crabs (*Maja* spp.) are packed alive in baskets, so as to be placed on hay, algae, or straw in several layers.

Article 176

Marine fish, prawns and shrimps in baskets shall be mixed and covered by finely grind or flaky ice.

Ice quantity shall be such that it allows the original characteristics of the products referred to in paragraph 1 of this Article to be preserved to the point of sale.

The provision of the paragraph 1 of this Article shall not apply to transport of live shrimps.

Article 177

European lobster, spiny lobster and freshwater crustaceans shall be packed alive in wooden boxes.

Products referred to in paragraph 1 of this Article are placed in one or two layers onto the layer of hay, algae or straw. Pincers of the European lobster have to be tied and tails bended.

Article 178

Oysters are packed into brine, baskets or barrels so as to place them on a layer of seaweed and so as that the protruding part is placed towards the bottom of the packaging. The top of the packaging shall be pressed tightly onto oysters.

Mussels and other shellfish are packed into boxes, baskets or sacks.

Article 179

Sea urchins are packed into boxes without a top, but they have to be placed into layers and covered by seaweed.

Dry sea urchins are packed into plastic bags.

Article 180

Marine fish that, because of its size, cannot be backed into boxes, is transported hang or laid down so as to allow the ice water and sanies to drain freely from abdomen.

Icing of fish referred to in paragraph 1 of this Article is done by ice flake or grind ice so as to fill the abdomen with ice in case fish is eviscerated, and that fish laid down are covered by ice from the outside.

Article 181

Fish, crustaceans and sea urchins, fresh or frozen, as well as frozen products are transported by means of transport that enable maintenance of the cooling or freezing temperature during transport.

Transport means shall be laid by inert material.

Live marine animals referred to in paragraph 1 of this Article may be transported in pools or containers with seawater.

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Article 182

Cooled marine fish should be stored, transported and kept so that its temperature does not exceed 5°C.

Article 183

Live freshwater fish may be transported and kept in ponds or containers with water.

Fresh cooled and deeply frozen freshwater fish, as well as frozen freshwater fish products are transported under the conditions referred to in Article 181 paragraphs 1 and 2 of this Rulebook.

Fresh cooled freshwater fish is packed in bulk into containers from corrosion free metal, plastic or similar material.

Fish shall be mixed and covered by finely ground ice or flaky ice.

Article 184

Cooled freshwater fish should be stored, transported and kept so that its temperature does not exceed 4°C.

Article 185

Cooled or frozen frog legs are stored, transported and kept packed into plastic bags of net weight up to 3 kg, placed in appropriate containers of corrosion free metal, plastic or cardboard, under conditions that ensure maintenance of the cooling, or freezing temperature, as appropriate.

Article 186

Live frogs, snails, turtles, crustaceans, shellfish and sea urchins may be transported in baskets made of twigs, metal or plastic boxes and sacks made of net that shall be placed into boxes.

Article 187

For all fish, crustaceans, shellfish, sea urchins, frogs, turtles and snails, as well as products thereof if placed on the market in bulk, shall have information on species indicated visibly, and in case provided for by this Rulebook, on their category as well.

VIII. PACKAGING, TRANSPORT, STORAGE AND LABELING OF PRODUCTS OF FISH, CRUSTACEANS, SHELLFISH, SEA URCHINS, SEA CUCUMBERS, FROGS, TURTLES AND SNAILS

Article 188

Fish cans and semi-durable cans are placed on the market in cans of white tin, aluminium, or aluminium foil, in plastic or glass containers, or in packaging made of some other suitable material.

Products from frozen fish are placed on the market in aluminium foils, plastic mass and cellophane, in cardboard boxes wrapped by plastic foils, parchment or cellophane or in combination of these materials and other suitable materials.

Precooked fish meals are placed on the market in cans of aluminium or other suitable material.

Article 189

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Outer surface of the packaging shall be clean, undamaged and without deformations.

Interior of the can must not be corroded and it may be marble like.

Interior of can for packing products referred to in Article 188 of this Rulebook, containing sauce of acidity less than pH 6 and that induce corrosion easily, must be protected (varnished) by a special layer.

Article 190

The following shall be visibly indented into the bottom or the top of the can:

- 1) Product name;
- 2) Producer name;
- 3) Production date.

The information may be indented as a code or fully.

If all the information stated are indented or printed in full on the can, they need not be printed on the wrapping or label.

The information about shelf life or 'best by' shall be visibly printed on the can, wrapping or label.

Article 191

For products from crustaceans, shellfish, sea urchins, frogs, turtles and snails, if placed on the market in cans or semi-durable cans, the provisions of Articles 188 to 190 of this Rulebook shall apply.

Article 192

Cans and semi-durable cans shall be stored in a dry place and protected from light, and storage temperature of semi-durable cans shall range from + 4°C to +10°C.

Article 193

Salted marine fish is placed on the market in wooden barrels without metal bands, in airtight cans, in plastic containers, or other suitable packaging.

The label for salted marine fish shall contain also information on the specie of salted fish. The text of the label shall be written legibly on the packaging.

Article 194

Smoked fish and dry fish are placed on the market in boxes made of white dry and odourless wood, in cardboard boxes, in plastic bags or other suitable packaging.

The inner side of the wooden boxes shall be covered by clean and unused white paper.

Article 195

The conditions for keeping, storage and transport of frozen fish, frozen fish products and frozen products from other animals are as follows:

- 1) Frozen fish and frozen fish products shall be kept frozen below -18°C so as to preserve their quality during storage, transport and distribution to the point of sale, including the retail sale.

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- 2) Frozen fish and frozen fish products shall be protected from drying and oxidising.
- 3) Substances with intensive odour shall not be stored together with fish, or fish products.

Article 196

Packaging for fish products shall, in addition to requirements as laid down by this Rulebook, also meet the requirements for packaging as laid down by the regulation on health supervision over general use objects.

IX. FINAL PROVISIONS

Article 197

The day this Rulebook enters into force, the Rulebook on quality of fish, crustaceans, shellfish, sea urchins, frogs, turtles, snails and products thereof (Official Gazette of the Socialist Federal Republic of Yugoslavia 65/79 and 48/84) shall be repealed.

Article 198

This Rulebook shall enter into force three months following its publishing in the Official Gazette of the Federal Republic of Yugoslavia.

No. 50/1

January 21, 2003

Belgrade

Federal Minister of Economy and Internal Trade

Petar Trojanovic

Manu propria

ANNEX I

DYES		
Unprocessed foodstuffs referred to in Article 1 of this Rulebook must not contain dyes added		
Additive	Product	Maximum permitted content
E 101 (i) Riboflavin (ii) Riboflavin-5'-phosphate	Precooked food from foodstuffs referred to in Article 1 of this Rulebook	According to requirements of the technological
E 140 Chlorophyllis and		

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Chlorophyllins		procedure
E 141 Copper complexes of chlorophylls and chlorophyllins	Fish pate and pate from crustaceans	- II -
E 150a Plain caramel	Precooked crustaceans	- II -
E 150b Caustic sulphite caramel	Salmon imitations	- II -
E 150c Ammonia caramel	Surimi	- II -
E 150d Sulphite ammonia caramel	Fish roe	- II -
E 153 Vegetable carbon	Smoked fish	
E 160a Carotenes		
E 160c Paprika extract, capsanthin, capsorubin		
E 162 Beetroot red, betanin		
E 163 Anthocyanins		
E 170 Calcium carbonates		
E 171 Titanium dioxide		
E 172 Iron oxides and hydroxides		
E 100 Curumin E 102 Tartrazine E 104 Quinoline Yellow	Fish pate and pate from crustaceans	100 mg/kg individually or combined
E 110 Sunset Yellow FCF, (Orange Yellow S)	Precooked crustaceans	250 mg/kg individually or combined
E 120 Cochineal, Carminic acid, Carmines	Salmon imitations	500 mg/kg individually or combined

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E 122 Azorubine, (Carmoisine) E 124 Ponceau 4R, (Cochineal Red A) E 129 Allura Red AC	Surimi	500 mg/kg individually or combined
E 131 Patent Blue V E 132 Indigotine (Indigo carmine) E 133 Brilliant Blue FCF	Fish roe	300 mg/kg individually or combined
E 142 Greens S E 151 Brilliant Black BN, (Black PN) E 155 Brown HT E 160d Lycopene E 160e Beta-apo-8'-carotenal (C 30) E 160f Ethyl ester of beta-apo-8'-carotenic acid (C 30) E 161b Lutein	Smoked fish	100 mg/kg individually or combined
E 123 Amaranth	Fish roe	30 mg/kg
E 160b Annatto, bixin, norbixin	Smoked fish	10 mg/kg
SWEETENERS		
Additive	Product	Maximum content
E 950 Acelsufame K	Sweet-sour durable or semi-durable products of fish, crustaceans and shellfish and marinades	200 mg/kg
E 951 Aspartame	- II -	300 mg/kg
E 954 Saccharin and its Na, K and Ca salts	- II -	160 mg/kg as free imid
E 959 Neohesperidine DC	- II -	30 mg/kg
OTHER ADDITIVES		
Additive	Product	Maximum content
E 290 Carbon dioxide E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate	Unprocessed foodstuffs from Article 1 of the Rulebook (may be frozen and deep frozen)	According to requirements of the technological

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<p>E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates E 938 Argon E 939 Helium E 941 Nitrogen E 942 Nitrous(T)-oxide E 948 Oxygen</p>		<p>procedure</p>
<p>E 170 Calcium carbonates: (i) Calcium carbonate (ii) Calcium-hydrogen carbonate E 260 Acetic acid E 261 Potassium acetate E 262 Sodium acetates: (i) Sodium acetate (ii) Sodium hydrogen acetate (sodium diacetate) E 263 Calcium acetate E 270 Lactic acid E 290 Carbon dioxide E 296 Malic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 304 Fatty acid esters of ascorbic acid: (i) Ascorbyl palmitate (ii) Ascorbyl stearate E 306 Tocopherol-rich extract E 307 Alpha-tocopherol E 308 Gamma-tocopherol E 309 Delta-tocopherol E 322 Lecithins E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 330 Citric acid E 331 Sodium citrates: (i) Monosodium citrate (ii) Disodium citrate (iii) Trisodium citrate E 332 Potassium citrates: (i) Monopotassium citrate (ii) Tripotassium citrate E 333 Calcium citrates: (i) Monocalcium citrate (ii) Dicalcium citrate (iii) Tricalcium citrate E 334 L(+)-Tartaric acid E 335 Sodium tartrates:</p>	<p>Products from foodstuffs referred to in Article 1 of the Rulebook</p>	<p>According to requirements of the technological procedure</p>

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<p>(i) Monosodium tartrate (ii) Disodium tartrate E 336 Potassium tartrates: (i) Monopotassium tartrate (ii) Dipotassium tartrate E 337 Sodium potassium tartrate E 350 Sodium malates: (i) Sodium malate (ii) Sodium hydrogen malate E 351 Potassium malate E 352 Calcium malates: (i) Calcium malate (ii) Calcium hydrogen malate E 354 Calcium tartrate E 380 Triammonium citrate E 400 Alginic acid E 401 Sodium alginate E 402 Potassium alginate E 403 Ammonium alginate E 404 Calcium alginate E 406 Agar E 407 Carrageenan E 407a Processed eucheuma seaweed E 410¹ Locust bean gum (Caruba gum) E 412¹ Guar gum E 413 Tragacanth gum (Tpagacantha) E 414 Acacia gum (gum arabic) E 415¹ Xanthan gum E 417¹ Tara gum E 418 Gellan gum E 422 Glycerol E 440 Pectins: (i) Pectin (ii) Amidated pectin E 460 Cellulose: (i) Microcrystalline cellulose (ii) Powdered cellulose E 461 Methyl cellulose E 463 Hydroxypropyl cellulose E 464 Hydroxypropyl methyl cellulose E 465 Ethyl methyl cellulose E 466 Carboxy methyl cellulose (Sodium carboxy methyl cellulose) E 469 Enzymically hydrolysed carboxy methyl cellulose E 470a Sodium, potassium and calcium salts of fatty acids E 470b Magnesium salts of fatty</p>		
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<p>acids E 471 Mono- and diglycerides of fatty acids E 472a Acetic acid esters of mono- and diglycerides of fatty acids E 472b Lactic acid esters of mono- and diglycerides of fatty acids E 472c Citric acid esters of mono- and diglycerides of fatty acids E 472d Tartaric acid esters of mono- and diglycerides of fatty acids E 472e Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E 472f Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids E 500 Sodium carbonates: (i) Sodium carbonate (ii) Sodium hydrogen carbonate (iii) Sodium sesquicarbonate E 501 Potassium carbonates: (i) Potassium carbonate (ii) Potassium hydrogen carbonate E 503 Ammonium carbonates: (i) Ammonium carbonate (ii) Ammonium hydrogen carbonate E 504 Magnesium carbonates: (i) Magnesium carbonate (ii) Magnesium hydroxide carbonate (syn. Magnesium hydrogen carbonate) E 507 Hydrochloric acid E 508 Potassium chloride E 509 Calcium chloride E 511 Magnesium chloride E 513 Sulphuric acid E 514 Sodium sulphates: (i) Sodium sulphate (ii) Sodium hydrogen sulphate E 515 Potassium sulphates: (i) Potassium sulphate (ii) Potassium hydrogen sulphate E 516 Calcium sulphate E 524 Sodium hydroxide E 525 Potassium hydroxide</p>		
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<p>E 526 Calcium hydroxide E 527 Ammonium hydroxide E 528 Magnesium hydroxide E 529 Calcium oxide E 530 Magnesium oxide E 570 Fatty acids E 574 Gluconic acid E 575 Glucono-delta-lactone E 576 Sodium gluconate E 577 Potassium gluconate E 578 Calcium gluconate E 640 Glycine and its sodium salts E 938 Argon E 939 Helium E 941 Nitrogen E 942 Nitrous(I)-oxide E 948 Oxygen E 1103 Invertase E 1200 Polydextrose E 1404 Oxidized starch E 1410 Monostarch phosphate E 1412 Distarch phosphate E 1413 Phosphated distarch phosphate E 1414 Acetylated distarch phosphate E 1420 Acetylated starch E 1422 Acetylated distarch adipate E 1440 Hydroxy propyl starch E 1442 Hydroxy propyl distarch phosphate E 1450 Starch sodium octenyl succinate E 1451 Acetylated oxidised starch</p>		
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¹ must not be used in production of dehydrated products that are rehydrated during ingestion

LIMITED USE PRESERVATIVES		
Additive	Product	Maximum content
E 200 Sorbic acid E 202 Potassium sorbate E 203 Calcium sorbate	Semi durable products of fish and fish roe	2000 mg/kg individually or combined, as free acid
E 210 Benzoic acid E 211 Sodium benzoate E 212 Potassium		

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benzoate E 213 Calcium benzoate		individually or combined, as free acid
	Cooked crustaceans	2000 mg/kg individually or combined, as free acid
	<i>Crangon crangon</i> and <i>Crangon vulgaris</i> , cooked	6000 mg/kg individually or combined, as free acid
E 200 Sorbic acid E 202 Potassium sorbate E 203 Calcium sorbate	Protein-based products from fish, crustaceans and gastropods	2000 mg/kg individually or combined, as free acid
E 220 Sulphur dioxide E 221 Sodium sulphite E 222 Sodium hydrogen sulphite E 223 Sodium metabisulphite E 224 Potassium metabisulphite E 226 Calcium sulphite E 227 Calcium hydrogen sulphite E 228 Potassium hydrogen sulphite	Dry salted fish from genus Gadidae	200 mg/kg as SO ₂
	Crustaceans and gastropods - Fresh, frozen and deep frozen - Crustaceans of families <i>Penaeidae</i> , <i>Solenceridae</i> and <i>Aristeidae</i> : - Up 80 pieces - 80 to 120 pieces - Above 120 pieces - Cooked	In edible parts as SO ₂ 150 mg/kg 150 mg/kg 200 mg/kg 300 mg/kg 50 mg/kg
	Protein based products from fish and crustaceans	200 mg/kg as SO ₂
E 284 Boric acid E 285 Sodium tetraborate (borax)	Caviar	4 g/kg as boric acid
LIMITED USE ANTIOXIDANTS		
Product	Additive	Maximum content
E 315 Erythorbic acid E 316 Sodium erythorbate	Durable and semi-durable fish products Frozen and deep frozen fish with red skin	1500 mg/kg as erythorbic acid
OTHER LIMITED USE ADDITIVES		

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Product	Additive	Maximum content
E 338 Phosphoric acid E 339 Sodium phosphates E 340 Potassium phosphates E 341 Calcium phosphates E 343 Magnesium phosphates E 450 Diphosphates E 451 Triphosphates E 452 Polyphosphates	Surimi Canned products from crustaceans	1 g/kg individually or combined as P ₂ O ₅
	Fish pate and pate from crustaceans Unprocessed fish fillets, frozen or deep frozen Unprocessed or processed crustaceans and shellfish, frozen or deeply frozen	5 g/kg individually or combined as P ₂ O ₅
E 385 Calcium disodium ethylene diamine tetraacetate	Frozen and deeply frozen crustaceans Fish, crustaceans and shellfish in cans and jars	75 mg/kg
E 420 Sorbitol: (i) Sorbitol (ii) Sorbitol syrup E 421 Mannitol E 953 Isomalt E 965 Maltitol	Frozen and deeply frozen unprocessed, fish, crustaceans, shellfish and gastropods	According to requirements of the technological procedure where they are not used as sweeteners
(i) Maltitol: (ii) Maltitol syrup E 966 Lactitol E 967 Xylitol		
E 620 Glutamic acid E 621 Monosodium glutamate E 622 Monopotassium glutamate E 623 Calcium diglutamate E 624 Monoammonium glutamate E 625 Magnesium diglutamate	Products from foodstuffs referred to in Article 1 of the Rulebook	10 g/kg individually or combined
E 626 Guanylic acid E 627 Disodium guanylate E 628 Dipotassium guanylate	Products from foodstuffs referred to in Article 1 of the Rulebook	500 mg/kg individually or combined

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<p>E 629 Calcium guanylate E 630 Inosinic acid E 631 Disodium inosinate E 632 Dipotassium inosinate E 633 Calcium inosinate E 634 Calcium 5'-ribonucleotides E 635 Disodium 5'-ribonucleotides</p>		
<p>E 425 Konjac ²: (i) Konjac gum (ii) Konjac glucomannane</p>	<p>Products from foodstuffs referred to in Article 1 of the Rulebook</p>	<p>10 g/kg individually or combined</p>

² must not be used in production of dehydrated products that are rehydrated during ingestion