

ISO 17648:2025-05 (E)

Quick-frozen coated aquatic products - Specification

Contents		Page
Foreword		iv
Introduction		v
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Product classification	3
5	Requirements	3
5.1	Raw and supplementary materials	3
5.1.1	Aquatic animals	3
5.1.2	Coating materials	4
5.1.3	Frying oil	4
5.2	Processing requirements	4
5.3	Organoleptic requirements	4
5.4	Physico-chemical requirements	5
5.5	Net mass	5
5.6	Requirements for the use of food additives	5
5.7	Hygienic requirements	5
6	Test methods	6
6.1	General	6
6.2	Thawing	6
6.3	Cooking methods	6
6.4	Organoleptic evaluation	6
6.5	Test methods of physico-chemical requirements	6
6.5.1	Central temperature	6
6.5.2	Flesh core content	6
6.5.3	Flesh core moisture	7
6.5.4	Histamine	7
6.6	Net mass	7
7	Packaging, labelling, storage and transportation	7
7.1	Packaging	7
7.2	Labelling	7
7.3	Storage	7
7.4	Transportation	8
Annex A (informative)	Determination of central temperature	9
Annex B (informative)	Determination of flesh core content	10
Bibliography		12