ISO 23855:2021-09 (E)

Frozen surimi - Specification

Contents

Page

Foreword iv

1 Scope 1

2 Normative references 1

3 Terms and definitions 1

4 Requirements 2
4.1 Fish 2
4.2 Processing requirements 2
4.3 Organoleptic requirements 2
4.4 Physico-chemical requirements 3
4.5 Requirements for the use of cryoprotectants 3
4.6 Contaminant 3
4.7 Hygienic requirements 3

5 Test methods 4
5.1 General 4
5.2 Procedure for thawing 4
5.3 Organoleptic evaluation 4
5.4 Test methods of physico-chemical requirements 4
5.4.1 Gel strength 4
5.4.2 Spots (defects) 4
5.4.3 Moisture 4
5.4.4 pH 4
5.4.5 Central temperature 4
5.4.6 Whiteness 4
5.5 Test methods of cryoprotectants 4
5.5.1 Sorbitol and sorbitol syrup 4
5.5.2 Phosphates 4
5.5.3 Sucrose 5

6 Packaging, marking, storage and transportation 5
6.1 Packaging 5
6.2 Marking 5
6.3 Storage 5
6.4 Transportation 5

Annex A (informative) Determination of gel strength 6

Annex B (informative) Determination of spots 8

Annex C (informative) Determination of central temperature 9

Annex D (informative) Determination of whiteness 10