STATE STANDARD OF THE UNION OF SOVIET SOCIALIST REPUBLICS

FROZEN FISH

Specifications

OKP 92 6130

January 01, 1988

The standard shall be applied to frozen fish of all families and species.

The standard shall not be applied to frozen fish manufactured according to All-Union State Standards 17661, 20057 as well as to Anchovy (Engraulididae), Goby (Gobiidae), Flounder (Platichthys flesus luscus P), Smelt (Osmerus), Dace (Leuciscus), Capelin (Mallotus), Herring (Clupeidae), West Pacific Sardine, Whitebait (Osmerus eperlanus), Cartilaginous Fish (Chondrichthyes), small sized fish of the second and the third groups.

The requirements to the products aimed at ensuring product safety for human health and life are stipulated in sub-items 1.23; 1.24; 2.2; 3.1; 3.2; 3.3.

(Amended Revision, Amendment # 3).

1. TECHNICAL REQUIREMENTS

1.1 Frozen fish shall be manufactured in accordance with the requirements stipulated in this Standard. The technological procedures and the established sanitary norms and rules shall be observed.

1.2 Raw materials used for frozen fish manufacturing shall comply:

raw fish – with a normative document;

chilled fish - with All-Union State Standard 814 or other normative documents;

semi-prepared chilled fish - with a normative document;

Fish containing helminthes and helminthes larva in abdominal cavity shall be subjected to compulsory dressing.

(Amended Revision, Amendment # 2)

1.3 Materials used for frozen fish manufacturing shall be at least of the first grade (if there are any grades) and shall comply:

artificial water ice – with a normative document;

cooking salt - with All-Union State Standard 13830;

drinking water - with All-Union State Standard 2874;

(Amended Revision, Amendment # 2)

1.4 Frozen fish is subdivided by length and weight in accordance with the requirements of All-Union State Standard 1368.

1.5 By types of dressing, the following kinds of frozen fish are manufactured:

uneviscerated fish – fish is refrigerated as a whole, except for Marinkae (Schizothorax), Osman (Diptychus)

The length of uneviscerated Alaska Pollack (Theragra chalcogramma) shall be at least 20 cm;

beheaded fish – fish head, humeri and viscera (digestive tract, swimming-bladder and liver) are extracted without cutting the belly; it is allowed to keep remains of viscera, caviar or milt, black belly nap, unopened swimming bladder and kidneys;

Far East Saffron Cod (Eleginus gracilis), Greeling (Hexagrammos) and Alaska Pollack (Theragra chalcogramma) are manufactured as beheaded fish. It is also allowed to manufacture beheaded Alaska Pollack from raw Alaska Pollack of length 20-30 cm. The caudal fin must be gutted with a straight cut located 1-2 cm above the base of middle rays.

The length of beheaded Saffron Cod (Eleginus gracilis) and Greeling (Hexagrammos) shall be at least 17 cm. The length of beheaded Alaska Pollack shall be at least 20 cm. The length of beheaded Alaska Pollack without caudal fin (gutted) shall be at least 12 cm.

eviscerated fish with head – fish is cut along the belly between pectoral fins from fish belly to anus; fish belly may be cut off; viscera, caviar, or milt must be extracted; blood clots and kidneys must be cleaned.

Cod (Gadus), Haddock (Melanogrammus aeglefinus) and Pollack (Pollachius) are manufactured as eviscerated fish with heads; the weight of the fish shall be at least 0,4 kg.

When Far East Salmon Fish (Salmo) is dressed by machine, it is allowed to nonsymmetrically cut a fish belly and a low jar. The section line may deviate from the center of the fish belly: of I grade fish - for 1 cm, of II grade fish - for not more than 2 cm;

eviscerated and beheaded fish - fish is cut along the belly between pectoral fins from fish belly to anus, fish belly may be cut off; head, viscera, caviar or milt must be extracted; blood clots and kidneys must be cleaned.

Eviscerated and beheaded Alaska Pollack (Theragra chalcogramma) is manufactured without caudal fin and caudal part (gutted); the minimal length of eviscerated and beheaded Alaska Pollack (Theragra chalcogramma) shall be 22 cm.

Eviscerated and beheaded Far East Salmon Fish (Salmo) is manufactured by gutting head and humeri with a straight or bevel cut or by gutting head with a semicircular cut and keeping humeri.

When dressed by machine, it is allowed to partially extract a belly and pelvic fin as well as to cut belly farther anus for not more than 2 cm.

piece - eviscerated and beheaded fish without caudal fin (gutted) is cut to pieces. The weight of a piece shall be at least 0,5 kg;

back – fish abdominal part and head are gutted with the cut going from collar bone to the end of the first anal fin. Abdominal part is gutted along with backbone for at not more than 1/3 of the back length. The rest of it is extracted with the cut made lower the backbone. Anal fin must be gutted along with the adjacent meat. Back must be cleaned from blood clots and kidneys.

For certain specimen, the small incisions of collarbone cartilaginous tissue are allowed.

The Alaska Pollack (Theragra chalcogramma) is manufactured as backs. The length of Alaska Pollack back shall be at least 22 cm. It is allowed to gut a caudal fin.

(Amended Revision, Amendment # 2, 3)

1.6 Cod (Gadus), Haddock (Melanogrammus aeglefinus), Pollack (Pollachius) and Catfish (Anarichas) are manufactured as eviscerated and beheaded fish. The large Cod (Gadus) and Catfish (Anarichas) may be cut to pieces.

Norway Haddock (Sebastes marinas) is manufactured as eviscerated fish with head and eviscerated and beheaded fish.

The weight of eviscerated Norway Haddock (Sebastes marinas) with head shall be at least 0,12 kg, the weight of eviscerated and beheaded Norway Haddock (Sebastes marinas) shall be at least 0,1 kg.

For Cod (Gadus), Haddock (Melanogrammus aeglefinus), Pollack (Pollachius), Norway Haddock (Sebastes marinas) and Greeling (Hexagrammos), it is allowed to keep black belly nap, unopened swimming bladder and kidneys; for Cod (Gadus), it is allowed to keep underdeveloped caviar or milt. For certain Norway Haddock (Sebastes marinas), it is allowed to cut the belly

farther anus for 1,5-2 cm. For Cod (Gadus), Haddock (Melanogrammus aeglefinus), Pollack (Pollachius), it is allowed to cut to the beginning of the second anal fin. Norway Haddock (Sebastes marinas) may be gutted with a bevel cut: along the straight line from collarbone to anus, not reaching the anus for 2-3 cm; thin abdominal walls must be extracted.

When dressed by machine, it is allowed to gut the head and humeri as well as thin abdominal walls with a bevel cut; it is allowed to cut the belly farther anus for not more than 2 cm.

It is allowed to manufacture Cod (Gadus), Haddock (Melanogrammus aeglefinus), Pollack (Pollachius) of 0,4 kg or less, Haddock (Sebastes marinas) of 0,3 kg or less as uneviscerated fish.

(Amended Revision, Amendment # 3)

1.7 Sturgeon (Acipenseridae), except for Sterlet (Acipenser ruthenus), is manufactured as eviscerated fish with head; when gutted, viscera, caviar, or milt and fat must be extracted; anal sphincter must be cut and extracted as well as bowels. It is allowed to keep a spinal cord.

Coated muscle fat located on internal surface of abdominal walls must not be extracted.

Sterlet (Acipenser ruthenus) is manufactured as uneviscerated fish

For Sturgeon (Acipenseridae) it is allowed to drain blood by cutting off the caudal peduncle or gills while the fish is alive; for II grade fish, the gills may be extracted.

In winter it is allowed to freeze uneviscerated Sturgeon (Acipenseridae) by natural frost for industrial processing purposes.

1.8 Flatfish (Pleuronectiformes) is manufactured as eviscerated fish with head and as eviscerate and beheaded fish. It is allowed to manufacture Flatfish (Pleuronectiformes) of 0,4 kg or less as uneviscerated fish.

For Flatfish (Pleuronectiformes) it is allowed to gut the belly with a semicircular cut going from upper (eyed) side or with a straight through cut to backbone, nearby humeri; viscera must be extracted; it is allowed to keep caviar or milt and unopened kidneys.

It is allowed to cut the head as well as thin abdominal walls and to keep fleshy part of collarbone.

1.9 It is allowed to manufacture Azov and Black Sea Bonito (Sarda), Scomber (Scombridae), Mackerel (Trachurus) as gill free fish.

1.10 Nelma (Stenodus leucichthys), Conny (Stenodus leucichthys), Salmon (Salmo salar), Caspian and Lake Salmon are manufactured as uneviscerated fish only.

It is allowed to manufacture eviscerated Nelma (Stenodus leucichthys) upon consumer's request. Far East and Baltic Salmon are manufactured as uneviscerated fish or as eviscerated fish with head.

(Amended Revision, Amendment # 2)

1.11 Large Catfish (Silurus glanis) is manufactured as eviscerated fish.

In winter it is allowed to freeze uneviscerated large Catfish (Silurus glanis) by natural frost for industrial processing purposes

1.12 Large Pike (Esox) is manufactured as eviscerated fish only during the following periods: from May 15 to November 1 - in the Far East region; from June 1 to October 1 - in Kazakhstan; from June 1 to December 1 - in other regions; Azov and Black Sea Pike – the whole year round.

In other seasons it is allowed to manufacture large Pike (Esox) as uneviscerated fish (except for Azov and Black Sea pike).

It is allowed to manufacture Pike (Esox) caught in Siberia as uneviscerated fish.

1.13 Marinkae (Schizothorax), Osman (Diptychus) are manufactured as eviscerated fish only; viscera, caviar or milt and black belly nap must be carefully extracted and destroyed.

1.14 For Carp (Cyprinus carpio), Bream (Abramis), Goldfish (Catostomus carpio), Crucian Carp (Carassius) and Sturgeon (Acipenseridae), the outlets for extraction of hypophysis are allowed. The outlets in Sturgeon (Acipenseridae) heads shall not exceed 1,2-1,5 cm.

1.15 Fish is refrigerated using dry natural and artificial method by the pieces, as a bulk or in blocks.

The maximum weight of the block shall be 12 kg; the maximum weight of the block refrigerated, using conveyer contact freezing machines, shall be 15 kg.

It is allowed to refrigerate fish using salt-ice contact and non-contact method, if the enterprise has no refrigeration facilities and also during the period of mass arrival of fish, when refrigeration facilities are insufficient.

The salt-ice refrigeration of Sturgeon (Acipenseridae) and Salmon (Salmo) is not allowed.

(Amended Revision, Amendment # 2, 3)

1.16 For salt-ice frozen fish the slight salting of surface layers and thin part of fish body is allowed.

1.17 Beheaded Alaska Pollack (Theragra chalcogramma) and back of Alaska Pollack (Theragra chalcogramma) are refrigerated in blocks using dry artificial method.

(Amended Revision, Amendment # 3)

1.18 When discharged from refrigeration plant the temperature in fish body or in block must be:

for fish refrigerated with artificial freezing method – not higher than –18 C;

for fish refrigerated with natural freezing method – not higher than -10 C;

for fish refrigerated with salt-ice freezing method – not higher than -6C.

1.19 When large fish is refrigerated in blocks, it is allowed to add not more than 2 pieces of eviscerated beheaded fish of the same specie without caudal fin (gutted) in order to ensure even weight of each block and each packing unit.

1.20 Frozen fish is manufactured as glazed and unglazed fish.

Glaze is an ice crust (layer), which evenly coats the surface of frozen fish or fish block. Ice glaze must not fall off when the fish is slightly tapped.

When the fish or fish blocks are discharged from fish processing vessels or industrial refrigerators, the glaze shall weigh at least 4 % of glazed fish or block.

The following fishes are manufactured as glazed fish only: Caspian, Baltic, Lake and Far East Salmon (Salmo); Whitefish (Coregonus); Sturgeon (Acipenseridae); Conny (Stenodus leucichthys); Nelma (Stenodus leucichthys); Salmon (Salmo Solar); Azov and Black Sea Mackerel (Trachurus), Scomber (Scombridae) and Mullet (Mugil); South Caspian and Aral Bream (Abramis sapa); Aral Barbell (Barbus); Royal Fish (Chalcalburnus) (except for Aral Royal Fish); Vimba (Vimba) (except for Caspian Vimba); Blue Bream (Abramis ballerus) raised in water reservoirs; Eel (Anguilla); Lamprey (Petromyzonidae); Black Cod (Anoplopoma fimbria); Halibut (Hippoglossus) weighed up to 5 kg and fish cut to pieces.

Instead of glazing the following treatments are allowed for industrial processing purposes:

treating frozen fish with water solution of polyvinyl alcohol (Π BC 16/1) in accordance with All-Union Standard 10779-78 or with polyvinyl alcohol (Π BC 16/1) modified by oxyethyl cellulose (O \Im U-55) in accordance with normative and technical documents;

glazing or treating Sturgeon (Acipenseridae) and Humpback (Oncorhunchus gorbusha) with water solution of polyvinyl alcohol (ΠBC 16/1) in accordance with All-Union Standard 10779-78 adding surface active solution "Sintamid-5" in accordance with normative and technical documents.

Polyvinyl protective coat shall look like elastic and mat film of white or gray color or transparent. The coat shall evenly and tightly cover the surface of frozen fish or fish block.

The protective coat shall weigh at least 4 % (for Sturgeon (Acipenseridae) – at least 2 %) of fish or fish block.

The blocks of beheaded Alaska Pollack (Theragra chalcogramma) and Alaska Pollack backs shall be glazed or wrapped in antiadhesion paper.

It is allowed to manufacture frozen fish in blocks, which are divided by an antiadhesion paper tape into small briquettes of not more than 2 kg. The further glazing of the block surface is required.

Frozen fish shall not be glazed if:

the fish was wrapped in antiadhesion paper prior to refrigeration;

the fish was refrigerated in salt-ice method;

the fish was vacuum-packed in plastic bags approved for use by the USSR Ministry of Health.

the fish was refrigerated in packages made of inside laminated or paraffined cardboard or in cardboard packages (prior to refrigeration the fish was packed in plastic bags).

Naturally refrigerated fish shall be manufactures as glazed and unglazed fish.

1.21 By quality the frozen fish is divided in 2 grades – the first grade and the second grade. 1.22 Based on organoleptic indicators the frozen fish shall meet the requirements specified in Table 1.

Indicator	Characteristics and Norms		
	First Grade	Second Grade	
Appearance	The fish surface shall be clean, of natural color inherent to this fish specie		
(upon unfreezing)			
	The following is possible:		
	for Whitefish (Coregonus):		
	slight brownish-pink streaks on belly and sides		
	for salt-ice frozen fish: dim surface		
		dim surface	
	For Far East Salmon (Salmo):		
	cross and length-wise streaks and spots on the surface		
_	of light pink or dark gray color	of yellowish pink, brownish pink,	
		brownish-gray and pale yellow color	
		slightly dim surface	
_	scales tightness is not regulated		
	scales are easily peeled off the skin	scales are peeled off the skin with	
		an effort	
	For male Humpback (Oncorhunchus gorbusha): the back height can be higher (rudiment of future hump)		
	For Humpback (Oncorhunchus gorbusha) and Siberian Salmon		
	(Oncorhynchus keta):		
	upper jar is longer than lower jar and	upper jar is curved;	
	slightly curved	lower jar is elongated	
	The ratio of jar length to fish carcass length shall be not higher than		
	for Humpback (Oncorhunchus gorbusha)		
	0,13	0,17	
	for Siberian Salmon	(Oncorhynchus keta)	
	0,14	0,17	
	Tooth height shall be not more than (cm)		
	for Humpback (Oncorhunchus gorbusha)		
	0,4	0,6	
	for Siberian Salmon (Oncorhynchus keta)		
	0,6	1,1	
	Sturgeon (Acipenseridae), Conny	Fish of various fatness	
	(Stenodus leucichthys), Nelma		
	(Stenodus leucichthys), Salmon		
	(Salmo Solar), Caspian, Baltic and		
	Lake Salmon shall be fat; the other		
	fish shall be of average fatness		
	Fish without external injuries The following is possible		

Indicator	Characteristics and Norms		
	First Grade	Second Grade	
	Signs of gilling, but no meat injuries:		
		Not more than 3 external injuries	
		per fish (perforation, incision (max.	
		1 cm each) and for not more than	
		10 % of fish in transportation	
		packaging unit; broken gill covers,	
		for eviscerated Cod (Gadus),	
		Haddock (Melanogrammus	
		aeglefinus), Pollack (Pollachius) –	
		meat tear up to 2,5 cm and	
		denudation of humeri up to ³ / ₄ of	
		their lengths and for not more than	
		10 % of fish in transportation	
		packaging unit;	
	As a result of hemorrhage the following	g is possible:	
	For Sterlet (Acipenser ruthenus),	Fished with bruises	
	Starred Sturgeon (Acipenser		
	stellatus), Mackerel (Trachurus),		
	Crusian Carp (Carassius), Tench		
	(Tinea tinea), Red Fin (Scardinius		
	erythrophthalmus), Pike Perch		
	(Stizostedion) – surface reddening		
	For Sturgeon (Acipenseridae), Conny	For Sturgeon (Acipenseridae),	
	(Stenodus leucichthys) – partial	Conny (Stenodus leucichthys),	
	surface reddening,	Crusian Carp (Carassius), Tench	
		(Tinea tinea), Red Fin (Scardinius	
		erythrophthalmus), Pike Perch	
		(Stizostedion) – surface reddening	
	For Conny (Stenodus leucichthys) - ree	ddening of gill covers	
	For Bream (Abramis brama), Caspian Roach (Leuciscus rutilus caspicus), Goldfish (Catostomus carpio), Barbell (Barbus), Roach (Rutilus rutilus), Black Sea Roach (Rutilus frisii kutum), Catfish (Silurus glanis), Mullet (Mugil), Asp (Aspius aspius) – crimson-red coloring of the surface For Flatfish (Pleuronectiformes) – spots of various colors		
	For Sturgeon (Acipenseridae) – slight		
~ .	bruises		
Gutting	In accordance with the items 1.5-1.9 of this Standard it is allowed:		
	That the cut deviates from the center of	the fish belly	
	For 1 cm	For 2 cm	
	For Norway Haddock (Sebastes marinas) (when gutted with a bevel cut) to		
	partially keep not more than for 1 cm o	f bony cartilaginous part of	
	collarbone for not more than 10 % of fi	sh in transportation packaging unit;	
	For Alaska Pollack (Theragra chalcogramma) backs, the availability of		
	sound backbone for not more than		
	2 % in packaging unit	5 % in packaging unit	
Consistence (after	Tight inherent to this fish specie. For A	arrow-toothed Flounder (Atheresthes)	
untreezing)	It is allowed week connection of muscular tissue		
		The weak connection is allowed but	
		not slack	

Indicator	Characteristics and Norms		
	First Grade	Second Grade	
Smell (after unfreezing)	Smell inherent to fresh fish without spoilage signs		
		It is allowed: sour smell in gills smell of aged fat surface not penetrating into meat for Conny (Stenodus leucichthys), Nelma (Stenodus leucichthys), Salmon (Salmo Solar), Caspian, Baltic, Lake and Far East Salmon (Salmo) and Whitefish (Coregonus)	

1.23 The content of toxic elements, histamine (for Scomber (Scombridae)) and pesticide in the product shall not exceed the allowed levels established by medical and biological requirements and sanitary norms of food raw materials and food quality approved by the USSR Ministry of Health (# 5061 dated August 01, 1989).

1.24 Fish shall not contain helminthes and helminthes larva which are dangerous for human health.

Fish intended for sale in retail network shall contain no helminthes visible for unaided eye.

The allowed quantity of non-dangerous for human health parasites and their larva shall not exceed the norm established by "Guidelines for sanitary and parasitologic evaluation of sea fish and fish products (raw fish, chilled and frozen sea fish, intended for sale in retail network and at public catering establishments)" approved by the USSR Ministry of Fishery and coordinated with the USSR Ministry of Health.

2. ACCEPTANCE PROCEDURE

2.1 Acceptance procedure is stipulated in All-Unit State Standard 7631-85.

2.2 The content of toxic elements, histamine and pesticide shall be controlled in accordance with the procedure established by a producer and approved by the bodies of state sanitary and epidemiological supervision. The procedure shall guarantee the safety of products.

3. TESTING METHODS

3.1 The sampling methods are stipulated in All-Union State Standard 7631-85; the sampling for parasitologic evaluation shall be performed according the methods of parasitologic inspecting of sea fish and fish products (raw sea fish, chilled and frozen fish) approved by the USSR Ministry of Fishery.

The preparation of samples for the toxic elements identification shall be performed in accordance with the All-Union State Standard 26929-86.

3.2 Testing methods are stipulated in All-Union State Standards 7631-85, 7636-85, 26927-86, 26930-86, 26934-86.

3.3 The content of pesticides and histamine shall be determined according to the methods approved by the bodies of state sanitary and epidemiological supervision, the content of parasites and parasitogenic lesions - in accordance with the methods of parasitologic inspection of sea fish and fish products (raw sea fish, chilled and frozen fish), the rules of sanitary and helminthological expertise of fish and specification for decontamination of fish from the larva of diphyllobothriasis and opisthorchosis (Sanitary Rules and Norms # 15-6/44).

3.4 The teeth height shall be measured based on the largest teeth of fish selected for organoleptic quality evaluation.

The teeth height shall be measured in centimeters using trammels in accordance with ALL-Union Standard 166-80. The teeth height shall be the distance between the tooth root to the tooth point with the absolute error 0,1 cm.

If the mentioned above measuring device is not available, it is allowed to use other measuring devices envisaged by the standards or technical specifications. The device shall ensure the required accuracy of measurements.

3.5 The ratio of jar length to fish carcass length shall be determined for fishes selected for organoleptic quality evaluation. The length of the jar is measured along the straight line from the snout top to the eye-sockets.

The length of the carcass shall be measured along the straight line from the top angle of gill cover to the base of middle rays of caudal fin.

The length of the jar and carcass shall be measured in centimeters using metal ruler in accordance with All Union Standard 427-75 (scaling factor 1 mm).

4. PACKAGING, LABELING, TRANSPORTATION AND STORAGE.

4.14 Frozen fish shall be stored at the temperature not higher than -18C.

It is allowed to store fish in refrigerators, which equipment is not intended for the holding the specified temperature, at the temperature not higher than -18 C (prior to January 1, 1991).

4.15 Fish frozen using dry artificial and natural method and stored at the temperature not higher than -18 C shall have the following periods of shelf life (from the date of manufacture).

Glazed:

Sturgeon (Acipenseridae), Humpback (Oncorhunchus gorbusha), Arctic Salmon (Salvelinus alpinus) – not more than 7 months

Far East Salmon (except for Humpback (Oncorhunchus gorbusha), Arctic Salmon (Salvelinus alpinus)), Carp (Cyprinus carpio), Whitefish (Coregonus), Pike Perch (Stizostedion), River Perch (Perca), Pike (Esox), Catfish (Silurus glanis), Azov and Black Sea Flatfish (Pleuronectiformes), Mullet (Mugil) – not more than 8 months;

Uneviscerated Baltic Salmon (Salmo) and other uneviscerated Salmon fish - not more than 4 months;

Eviscerated Baltic Salmon (Salmo) with heads and other eviscerated Salmon fish with heads – not more than 3 months;

Eviscerated and uneviscerated Cod (Gadus), Flatfish (Pleuronectiformes) (except for Azov and Black Sea Flatfish (Pleuronectiformes)), Halibut (Hippoglossus), Norway Haddock (Sebastes marinas) - not more than 6 months;

Beheaded Alaska Pollack (Theragra chalcogramma) and Alaska Pollack (Theragra chalcogramma) backs – not more than 6 months;

Other freshwater fish – not more than 3 months;

Other sea fish – not more than 6 months;

Fish treated with Polyvinyl Alcohol solution :

Sturgeon (Acipenseridae) – not more than 12 months;

Eviscerated Humpback (Oncorhunchus gorbusha) – not more than 10 months;

Fish wrapped in antiadhesion paper:

Eviscerated and uneviscerated Cod (Gadus), Flatfish (Pleuronectiformes) (except for Azov and Black Sea Flatfish (Pleuronectiformes)), Halibut (Hippoglossus), Norway Haddock (Sebastes marinas) - not more than 5 months;

Beheaded Alaska Pollack (Theragra chalcogramma) and Alaska Pollack (Theragra chalcogramma) backs – not more than 4 months

Unglazed:

Carp (Cyprinus carpio), Whitefish (Coregonus), Pike Perch (Stizostedion), River Perch (Perca), Pike (Esox), Catfish (Silurus glanis), Azov and Black Sea Flatfish (Pleuronectiformes), - not more than 6 months;

Eviscerated and uneviscerated Cod (Gadus), Flatfish (Pleuronectiformes) (except for Azov and Black Sea Flatfish (Pleuronectiformes)) – not more than 4 months;

Other freshwater fish – not more than 6 months;

Other sea fish – not more than 4 months;

The shelf life of the unglazed fish of dry artificial and natural freezing in retail packaging at the temperature not higher than -18 C shall be decreased for 1 month.

The shelf life of salt-ice frozen fish at the temperature not higher than -18 C shall be not longer than 1 month since manufacture day.

The shelf life of frozen fish (except for salt-ice frozen fish) at the temperature not higher than -10 C shall be reduced by 50 % since the moment of storing under such temperature.