

Indian Standard

**SARDINES — FRESH, FROZEN AND CANNED —
SPECIFICATION**

1 SCOPE

1.1 This standard prescribes the requirements and methods of sampling and test for fresh, frozen and canned sardine.

1.1.1 The term sardine shall apply to the following species:

Sardinella longiceps

S. gibbosa

S. flmbriata

S. albella

S. siren

Dussumiera acuta

D. hasseltii

2 REFERENCES

The following standards contain provisions which through reference in this text, constitute provision of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below:

| <i>IS No.</i> | <i>Title</i> |
|--------------------|---|
| 321:1964 | Absolute alcohol (<i>revised</i>) |
| 460 (Part 1):1985 | Test sieves : Part 1 Wire cloth test sieves (<i>third revision</i>) |
| 594:1981 | Common salt for fish curing (<i>second revision</i>) |
| 2168:1971 | Pomfret canned in oil (<i>first revision</i>) |
| 2237:1997 | Prawn — Frozen — Specification (<i>third revision</i>) |
| 3882:1966 | Tomato ketchup (<i>first revision</i>) |
| 3883:1993 | Canned tomato concentrate — Tomato paste (<i>first revision</i>) |
| 4303(Part 1):1975 | Code of hygienic condition for fish industry: Pre-processing stage (<i>first revision</i>) |
| (Part2) :1975 | Canning stage (<i>first revision</i>) |
| 4793:1999 | Whole pomfret — Frozen (<i>second revision</i>) |
| 5887 (Part3):1976 | Methods for detection of bacteria responsible for food poisoning : Part 3 Isolation and identification of <i>Salmonella</i> and <i>Shigella</i> (<i>first revision</i>) |
| 11427:1985 | Methods for sampling for fish and fisheries products |