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Edition 3

SOUTH AFRICAN NATIONAL STANDARD

**Canned fish, canned marine molluscs and
canned crustaceans, and products derived
therefrom**

WARNING

**This document references other
documents normatively.**

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Table of changes

Change No.	Date	Scope

Foreword

This South African standard was prepared by National Committee SABS/TC 234, *Fisheries and Aquaculture*, in accordance with procedures of the SABS, in compliance with annex 3 of the WTO/TBT agreement.

This document was approved for publication in March 2017.

This document supersedes SANS 587:2011 (edition 2.1).

Compliance with this document cannot confer immunity from legal obligations.

Reference is made in 4.1 to "statutory requirements". In South Africa this means the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993).

Reference is made in 3.2, 4.2.1.1 and 4.23.2.8, 5.3.4 and 8.2.1.1 (a) to "the relevant requirements in legislation". In South Africa this means the said Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Reference is made in 5.1 (two references), 5.3.8, 5.3.10, 8.7.1 and 11.2 to "the relevant foodstuffs legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and the regulations promulgated in terms of the Act.

Reference is made in 5.3.6 and 7.1.3 to the "foodstuffs legislation". In South Africa this means the said Foodstuffs, Cosmetics and Disinfectants Act and the Agricultural products act.

Reference is made in 6.3.1 to "the relevant authority". In South Africa this means the Directorate Marine and Coastal Management of the Department of Agriculture, Forestry and Fisheries. And the food cosmetics act.

Reference is made in 11.2 to "the legal metrology legislation". In South Africa this means the Legal Metrology Act, 2014 (Act No. 9 of 2014).

Reference is made in 11.2(a) to "the correct merchandise legislation". In South Africa this means the Merchandise Marks Act, 1941 (Act No. 17 of 1941).

Reference is made in 4.2.8.6 to "the relevant building legislation". In South Africa this means the National Building Regulations and Building Standards Act, 1997 (No.103 of 1977).

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Canned fish, canned marine molluscs and canned crustaceans, and products derived therefrom

1 Scope

This standard covers the manufacture, production, processing, and treatment of canned fish, canned fish products, canned marine molluscs, canned marine mollusc products, canned crustaceans and canned crustacean products.

2 Normative references

The following referenced documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies. Information on currently valid national and international standards can be obtained from the SABS.

2.1 Standards

ISO 8573-1, *Compressed air - Part 1: Contaminants and purity classes*.

SANS 241-1, *Drinking water – Part 1: Microbiological, physical, aesthetic and chemical determinands*.

SANS 585, *The production of frozen fish, marine molluscs, and products derived therefrom*.

SANS 828, *Cleaning chemicals for use in the food industry*.

SANS 1853, *Disinfectants and detergent-disinfectants for use in the food industry*.

SANS 5137, *Paints and varnishes – Daylight 45°; 0° luminous directional reflectance of surface coatings and pigments*.

SANS 6257, *Microbiological examination of canned meat and fish products*.

SANS 6317, *Methods of chemical analysis of meat and fish products*.

SANS 6579/ISO 6579, *Microbiology of food and animal feeding stuffs – Horizontal method for the detection of Salmonella spp.*

SANS 6888-1/ISO 6888-1, *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) – Part 1: Technique using Baird-Parker agar medium*.

SANS 7932/ISO 7932, *Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of presumptive Bacillus cereus – Colony-count technique at 30 °C*.