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**SANS 788:2019**

Edition 1.3

## **SOUTH AFRICAN NATIONAL STANDARD**

### **Frozen shrimps (prawns), langoustines and crabs**

**WARNING**

This document references other  
documents normatively.

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**Table of changes**

<b>Change No.</b>	<b>Date</b>	<b>Scope</b>
Amdt 1	2011	Amended to update a referenced standard.
Amdt 2	2018	Amended to update referenced standards, to move reference to a national department to the foreword, to update the table on microbiological requirements for one random sample of product, and to update the clause on methods of microbiological examination.
Amdt 3	2019	Amended to update referenced standards, methods of microbiological examination, and the clause on methods of chemical analysis – Determination of sulfur dioxide content.

**Foreword**

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

This document was approved for publication in March 2019.

This document supersedes SANS 788:2011 (edition 1.2).

A vertical line in the margin shows where the text has been technically modified by amendment No. 3.

**This document is referenced in the *Compulsory specification for frozen shrimps (prawns), langoustines and crabs, and products derived therefrom*, as published by Government Notice No. 340 (Government gazette No. 38707 of 24 April 2015).**

A reference is made in 4.1.1 to general compliance by the factory to statutory requirements contained in "the current relevant national legislation". In South Africa this means the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993), the Health Act, 1977 (Act No. 63 of 1977), and the Perishable Products Export Control Act, 1983 (Act No. 9 of 1983).

A reference is made in 4.2.1.1 and 4.5.1.1 to hygiene and sanitation requirements, and health requirements (respectively) in compliance with "the current relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972). **Amdt 2**

Reference is made in the NOTE to 4.5.1.3 to "relevant national department". In South Africa this means the Department of Health. **Amdt 2**

A reference is made in 5.1, 5.3.1, 5.5, 11.1.1.1 and 11.2.1.1 to the compliance of ingredients, the product's compositional requirements, the product's chemical requirements, packaging and marking requirements (respectively) with "the current relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

A reference is made in 5.2.3 and 11.2.1.1(e) to the net mass of a frozen fish product and of the contents (respectively) in accordance with "the current relevant national legislation". In South Africa this means the Legal Metrology Act, 2014 (Act No. 9 of 2014).

Annexes A and B form an integral part of this document. Annex C is for information only.

**Compliance with this document cannot confer immunity from legal obligations.**

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