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Quick-frozen coated aquatic products — Specification

Produits aquatiques enrobés surgelés — Spécification

iTeh Standards

FDIS stage

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Foreword

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Introduction

As a kind of instant and healthy food, quick-frozen coated aquatic products are very popular among global consumers due to <u>itstheir</u> different varieties, tender texture, delicious taste and convenience. The product not only maintains the nutrition and freshness of aquatic products, but also <u>improveimproves</u> the flavour by <u>using</u> different seasonings and batter formulas.

The global annual output and international trade for frozen coated aquatic products have been on the rise with the continuous growth of consumers' preferencespreference for quick-frozen prepared and instant food. WhileIn addition, the diversity of aquatic animals brings about results in varying qualities quality and market prices. Gurrently, the The existing international standard for quick-frozen for quick-frozen coated aquatic products is CXS 166-1989 Codex Standard for quick-frozen fish sticks (fish fingers), fish portions and fish fillets breaded or in batter, which, but this is only applicable to frozen breaded fish, but the which as a product type is relatively single rather narrow for such a huge market and rich product types. The absence of international standard an International Standard for other product types makes it difficult to ensure consumers' health and food safety.

In this connection, developing an international standard This document, therefore, specifies the quality requirements for quick-frozen coated aquatic products to specify the quality requirements becomes a top priority in the industry.

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