



**BRUNEI DARUSSALAM STANDARD
PIAWAI BRUNEI DARUSSALAM**

PBD 30 : 2016

**Standard for Crackers from Marine and Freshwater Fish, Crustacean and
Molluscan Shellfish**

**NATIONAL STANDARDS COUNCIL
BRUNEI DARUSSALAM**

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National Standards Centre

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Attention is drawn to the fact that this Brunei Darussalam Standard does not confer any immunity from legal obligations in any contract for compliance to the Standard.

The Brunei Darussalam Standards are subject to periodical review according to the current needs of the local industries and to keep abreast of progress in the industries concerned. Suggestions of amendments will be recorded and in due course brought to the notice of the committees concerned.

Disclaimer:

- 1) *Brunei Darussalam Standards are subject to periodic review with references to technological changes and new developments. Any changes made hereafter are documented through the issue of either amendments or revisions.*
- 2) *Compliance with this Brunei Darussalam Standard does not exempt users from legal obligations or purport to include all the necessary provisions of a contract.*
- 3) *This PBD 30: 2017 does not purport to include all the necessary provisions of a contract.*

Amendments issued since publication

Amd No	Date of issue	Text affected

Brief Intro on National Standards Council

Formed in 2009, the Council is envisioned to act as the body responsible for strengthening and monitoring standards and conformance in Brunei Darussalam. Its members encompass multiple agencies across the Government, industry and consumer interests and are envisaged to provide policy direction that will firm up national initiatives to create and stimulate sustainable economic growth. In this endeavor, factors such as the creation and promotion of awareness on consumer safety and interests will also form part of the main scope of the council.

The work of the council is facilitated by the National Standards Centre (NSC), under the Energy and Industry Department, Prime Minister's Office. With the main role of strengthening the capacity and sustainability of the national standards infrastructure, the NSC has been instructed to act as a body that provides a platform to complement the formation of the Council.

On matters pertaining to the development of national standards i.e. Piawai Brunei Darussalam (PBD), the management of activities are monitored through the formation of National Standards Committees. Clustered based on the scope of its industry, the work of developing PBD stands guided by international practice with the involvement of multiple agencies across the Government, industry and public as a whole.

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CONTENTS

Contents		Page
Brief Intro on National Standards Council		ii
Committee Representation		iv
Foreword		v
Specification:		
1	Scope	1
2	Description	1
3	Essential Composition and Quality Factors	2
4	Hygiene	2
5	Packing and Labelling	3
6	Sampling, Examination and Analyses	3
7	Sensory and Physical Examination	3
8	Definition of Defectives	3
9	Lot Acceptance	4
Appendices:		
Appendix A	International Codex Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish (CODEX STAN 222-2001)	5
Table:		
Table 1	Requirement for Protein and Moisture Content	2

COMMITTEE REPRESENTATION

The Technical Committee on Fish and Fishery Products was entrusted by the Department of Fisheries, Ministry of Primary Resources and Tourism for the preparation of this Brunei Darussalam Standard. The members of the Technical Committee are as follows:-

	Name	Organisation
Chair	: Awg Hj Abd Halidi Bin Hj Mohd Salleh	Department of Fisheries
Co-Chair	: Dyg Mariani Binti Haji Sabtu	Department of Fisheries
Secretariat	: Dyg Hjh Hamidah Binti Hj Ladis	Seafood Processing Industry and Development Section, Department of Fisheries
	: Awg Abdul Azim Bin Jambol Awg Abdul Hazman Bin Awg Abd Razak Dyg Hjh Siti Nur Amalina Binti Hj Morni	Industry Management and Support Service Division, Department of Fisheries
Members	: Dyg Munah Binti Hj Lampoh	Corporate Services Division, Department of Fisheries
	: Dyg Hjh Noorizan Binti Hj Abd Karim	Regulatory and Strategic Compliance Division, Department of Fisheries
	: Dyg Hjh Rosinah Binti Hj Yusof	Industry Management and Support Service Division, Department of Fisheries
	: Dyg Noraini Binti Hj Anggas	Business and Investment Development Division, Department of Fisheries
	: Dyg Wanidawati Binti Tamat Pg Md Asdi Bin Pg Md Salleh	Fisheries Biosecurity Division, Department of Fisheries
	: Dyg Hjh Laila Binti Haji Hamid Dyg Yati Hj Ahmad	Aquatic Animal Health Service Centre, Department of Fisheries
	: Pg Nur Halimatussaadiah Binti Pg Hj Mohd Alias Dyg Suraiza Binti Radin	Food Safety and Quality Control Division, Public Health Services, Ministry of Health
	: Dyg Nur Nisrinah Binti Hj Awg Yusof Dyg Koh Yee Soan Dyg Zuriana Binti Hj Kepli	Food Chemistry Section, Scientific Laboratory Services, Laboratories Services, Ministry of Health

FOREWORD

The development of the standard was carried out by the Technical Committee of Fish and Fishery Products lead by the Department of Fisheries, Brunei Darussalam, Ministry of Primary Resources and Tourism in April 2014. Throughout series of discussions, technical aspects of the standard has been discussed and finalized with reference to the Brunei Public Health Regulations 2000 as well as laboratory analysis of the products of the existing crackers producers. Subsequently, an electronic solicitation of comments and consultative meetings were conducted between the Technical Committee and the stakeholders and incorporated in the Brunei National Standard.

The Brunei National Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish was adopted from the existing International Codex Standard for Crackers from Marine and Freshwater Fish, Crustacean and Molluscan Shellfish (CODEX STAN 222-2001). To tailor fit the standard to the Brunei's requirements, modifications were made in the format and definition of terms.

The standard aims to provide a common understanding on the scope of the standard, product description, essential composition and quality factors, food additives, hygiene and handling, labeling requirements, methods of sampling, examination and analyses, definition of defectives and the requirements for product lot acceptance.

Specification

1. SCOPE

This standard shall apply to crackers (keropok kering) prepared from marine and freshwater fish, crustacean and molluscan shellfish. It does not include ready-to-eat fried crackers (keropok masak) as well as artificially flavoured fish, crustacean and molluscan shellfish crackers.

2. DESCRIPTION

2.1 Product Definition

The product is a traditional food made from fresh fish or frozen minced flesh of either marine (including both the red meat and white meat species) or freshwater fish, crustacean (including prawns and shrimps) and molluscan shellfish (including squids, cuttlefish, oysters, clams, mussels and cockles) and other relevant ingredients to form a dough which will then be shaped, cooked, cooled, sliced and dried.

It is also important to ensure that the freshwater and marine fish, crustacean and molluscan shellfish used in the product are the ones that have not been preserved except by chilling or freezing.

2.2 Process Definition

The product shall be prepared by mixing all the ingredients, forming, cooking, cooling, slicing and drying. Suitable packaging material which is of food grade, moisture proof and gas impermeable shall be used to pack the product. It shall be processed and packaged so as to minimize oxidation.

2.3 Handling Practice

Fresh marine and freshwater fish, crustacean and molluscan shellfish shall be preserved immediately after harvesting by chilling or icing to bring its temperature down to 0°C (32°F) as quickly as possible and kept at an adequate temperature to prevent spoilage and bacterial growth prior to processing.