



**BRUNEI DARUSSALAM STANDARD
PIAWAI BRUNEI DARUSSALAM**

PBD 45:2023

BRUNEI STANDARD FOR SHRIMP PASTE



**NATIONAL STANDARDS COUNCIL
BRUNEI DARUSSALAM**

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Amendments issued since publication

Amd No	Date of issue	Text affected

BRIEF INTRODUCTION ON NATIONAL STANDARDS COUNCIL

Formed in 2009, the Council act as the body responsible for strengthening and monitoring standards and conformance in Brunei Darussalam. Its members encompass multiple agencies across the Government, industry, academia 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 for the council.

The work of the council is facilitated by the National Standards Centre (NSC), under the Ministry of Finance and Economy. With the main role of strengthening the capacity and sustainability of the national standards infrastructure, the NSC has been instructed to act as the 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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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:

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FOREWORD

This publication is a result of dedication and commitment from the Technical Committee of Fish and Fishery Products (TCFFP) which comprised of subject matter experts from various backgrounds under the Department of Fisheries and Biosecurity and Market Access Division from the Ministry of Primary Resources and Tourism, the Brunei Darussalam Food Authority (BDFA), and the Department of Scientific Services (DSS) from the Ministry of Health.

Throughout the series of discussions, technical aspects of the standard have been discussed and finalized with reference to the Brunei Public Health (Food) Act and Regulations (Chapter 182), (Amendment) 2020 as well as laboratory analysis of the products of the existing fermented shrimp paste. 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 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, labelling requirements, methods of sampling, examination and analyses. It is hoped that this standard will serve as a general reference and guidance for importers, exporters, academic researchers, policy makers and also general public who are involved in various aspects of the food supply chain.

1. SCOPE

This standard shall apply to fermented shrimp paste (*belacan*) prepared from any part of marine shrimp species.

2. DESCRIPTION

2.1 Product Definition

The product is a traditional food made from any part of marine shrimp species in the form of paste obtained by salt fermentation of shrimp and/or its part thereof and other relevant ingredients to form a paste which will then go through curing, drying, mincing, and shaping processes.

2.2 Process Definition

The shrimp parts are cleared from any foreign matter and washed in a few washings of water to get rid of any sand and other unwanted materials. The washed and cleaned shrimp parts are mixed with salt inside an air-tight container and kept overnight. A ratio of 10-20%, w/w of salt to shrimp, but this varies widely from one processor to another. The mixture is then allowed to ferment at room temperature usually around 30-32°C overnight, prior to drying, draining, and removing any excess liquid. Conventionally, the mixture is then spread out on trays placed on a higher ground and hygienically covered and dried under the sun for 5-8 hours just enough time to get rid most of the water.

The fermented shrimp are pounded manually using pestle and mortar, or minced through a grinder until a cohesive pasty texture is obtained. The shrimp paste is made into circular or rectangular shapes with various sizes. The shrimp paste is then packed inside an air-tight container and stored at a lower temperature (below 4°C).

Suitable packaging material which is of food grade, moisture proof and gas impermeable shall be used to pack the product.

2.3 Handling Practice

In a case where fresh shrimps are used, they shall be washed thoroughly after harvesting as quickly as possible and kept chilled (below 4°C) inside an air-tight container to prevent spoilage, bacterial growth as well as any infestation by unwanted insects before they can be stored or processed further.

However, in a case where frozen shrimps are used, they shall be submerged in cold water for 20-30 mins until they are fully thawed, maintaining the temperature below 4°C to prevent bacterial growth prior to processing.