

SECTION II

THAWING

GMP 2.1 Fish to be used immediately for canning shall be thawed in a uniform manner in safe, sanitary water which complies with the requirements of a competent authority. Recycling of water is not permitted. The temperature of the thaw water may be increased as appropriate, but if this is done, a tempering process should be carried out before introduction of the water to the thawing tank.

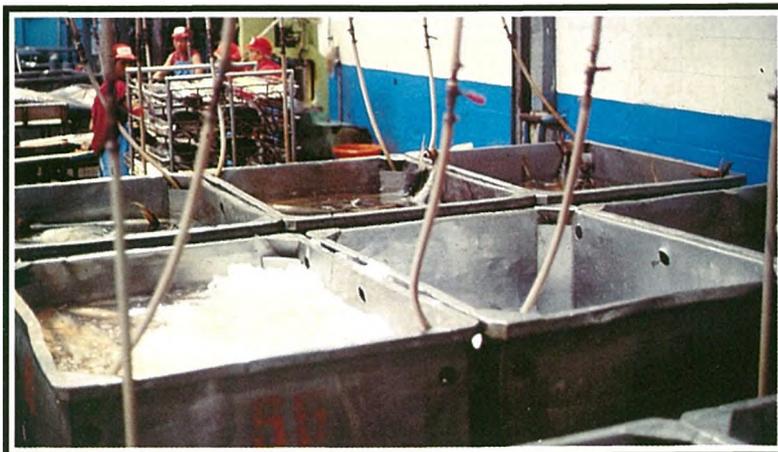
Note: Recycling is defined as using water for the thawing of more than one load of fish in the same thaw tank.

Tempering is a controlled warming process for frozen fish where the temperature is raised to approximately -7°C

REASON

These practices are necessary to ensure that the plant water supply will not be a source of contamination to the product and that the thawing process does not adversely affect the quality of the fish.

Thawing of fish



Thawed fish



GMP 2.2 Thaw tanks shall be of non-corrodible material, other than wood, and shall have smooth surfaces free from cracks and crevices.

REASON

This will help ensure that the thaw tanks do not become a source of contamination.

GMP 2.3 Hard frozen fish shall be sufficiently thawed to facilitate butchering. A properly thawed fish shall have a maximum internal temperature of 5°C at the butchering table.

REASON

Adherence to this section is critical to prevent rapid deterioration of the quality of the product; once the temperature of the fish exceeds 5°C, the rate of bacteriological and enzymatic spoilage begins to accelerate. If the fish are not thawed sufficiently, proper butchering may be difficult to perform and/or correct precooking temperatures at the backbone of the fish may not be attained.