



## TTIA/TPFA Guidelines 2024 : Quality Standards in Purchasing Fish from Fishing Vessels in Thai Waters for the Canned Fish Industry

by Thai Tuna Industry Association and Thai Pet Food Trade Association

### 1. Principles and Rationale

As members of the association procure fish from Thai waters for processing and sale both domestically and internationally, compliance with both Thai regulations and those of trading partner countries is essential. To ensure adherence to these requirements, the association has developed guidelines for purchasing fish from fishing vessels in Thai waters specifically for the canned fish industry. These guidelines serve as technical criteria for evaluating raw materials, encompassing key quality attributes related to chemical composition, physical characteristics, temperature control, and storage conditions. They align with best practices in fish catching, handling, storage, and transportation.

### 2. Types of Marine Species

**2.1 Tuna:** Longtail Tuna, Kawakawa, Frigate tuna, Bullet tuna

**2.2 Sardines and Mackerel:** shot-bodied mackerel, Indian mackerel, Mackerel scad, Goldstrip sardinella

### 3. Quality Standards in Purchasing Fish from Fishing Vessels in Thai Waters for the Canned Fish Industry there are 4 topics : Chemical, Physical, Temperature and Storage Condition and Others

No.	Topics	Guidelines/ Requirements			
		Tuna	Inspection Frequency	Sardine/ Mackerel	Inspection Frequency
1	Chemical				
1.1	Salt Content	≤ 1.8% NaCl	Every lot	≤ 1.8% NaCl	Every lot
1.2	Histamine	< 30 ppm. (individual)	Every lot	< 50 ppm. (Individual)	Every lot
1.3	Mercury	≤ 0.5 ppm	Every 3 months	≤ 0.3 ppm	Every 3 months
1.4	Cadmium	≤ 0.1 ppm	Every year	≤ 0.05 ppm	Every 3 months
1.5	Lead	≤ 0.3 ppm	Every year	≤ 0.3 ppm	Every 3 months

No.	Topics	Guidelines/ Requirements			
		Tuna	Inspection Frequency	Sardine/ Mackerel	Inspection Frequency
2	<b>Physical</b>				
2.1	Decompose defect	< 2.5%	Every lot	< 2.5%	Every lot
2.2	Parasite	absent	Every lot	≤ 10 pieces / 5 kgs	Every lot
2.3	Bad smell fish	absent	Every lot	absent	Every lot
3	<b>Temperature and Storage Condition</b>				
3.1	Back bone temperature	Chilled (temperature ≤ 2°C), Frozen (temperature ≤ -18°C)  <b>Remark:</b> In the case of purchasing from a cold storage that keeps stock frozen. (temperature ≤ -18°C ±3)"	Every lot	Chilled (temperature ≤ 2°C), Frozen (temperature ≤ -18°C)  <b>Remark:</b> In the case of purchasing from a cold storage that keeps stock frozen. (temperature ≤ -18°C ±3)"	Every lot
3.2	Storage temperature	Chilled ≤ 2°C Frozen ≤ -18°C"	Every lot	Chilled ≤ 2°C Frozen ≤ -18°C"	Every lot
3.3	Shelf Life	Not exceed 1 year	Every lot	Not exceed 1 year	Every lot
4	<b>Others</b>				
4.1	Foreign matter (soil, stone, other)	Not Found	Every lot	Not Found	Every lot
4.2	Packaging and Delivery methods	Package must not damage / Tightly sealed or covered by canvas	Every lot	Package must not damage / Tightly sealed or covered by canvas	Every lot

**Note:** This guideline was concluded from TTIA's Technical + Purchasing Department meeting of 4 July 2024 and TTIA meeting of 22 August 2024