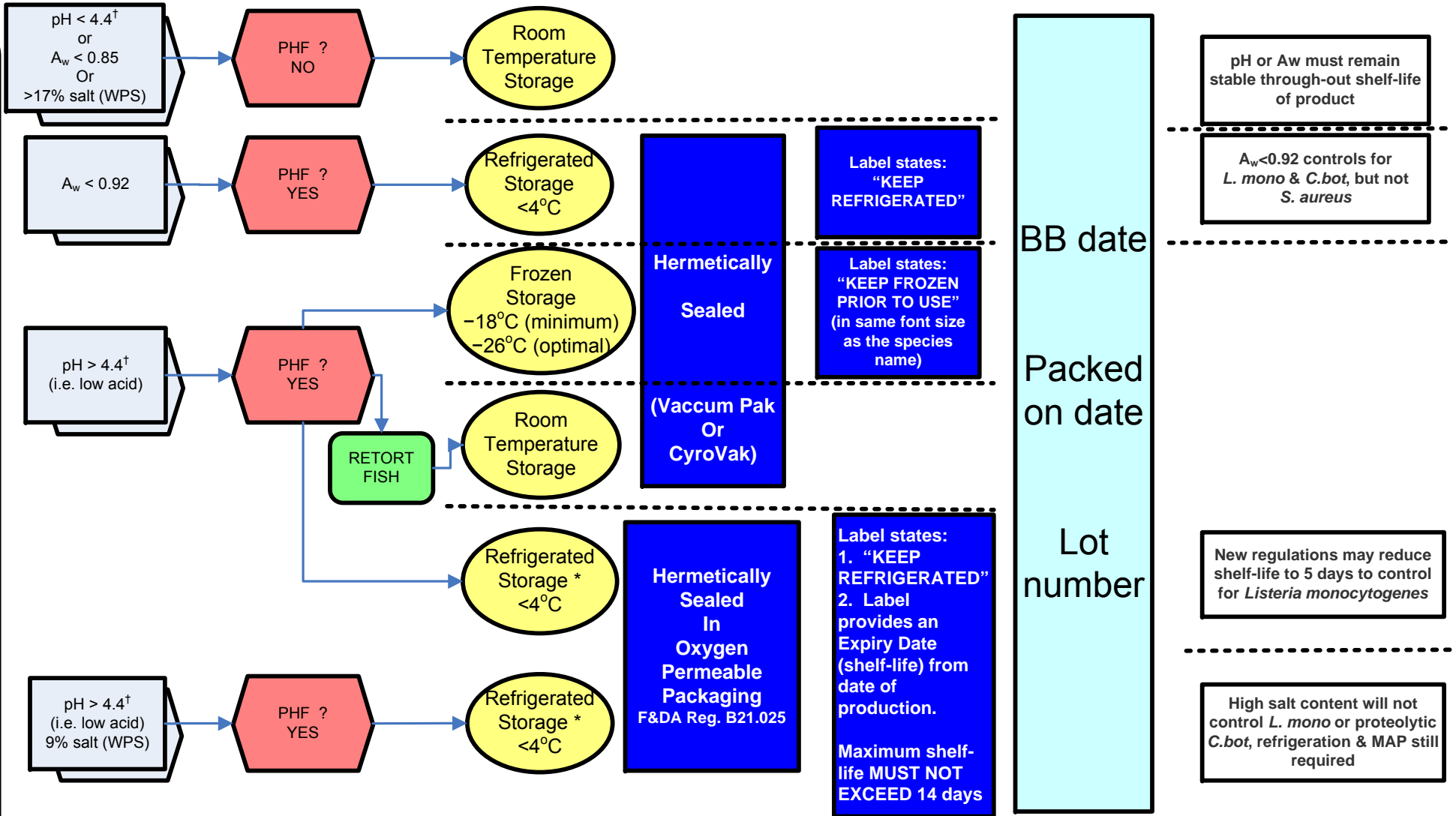


Smoked Fish Storage, Packaging and Labelling

Smoked Fish Parameter – is fish PHF?

pH (acidity) A_w (water activity) Salt content %	Potentially Hazardous Food?	Storage Temperature *	Packaging Type **	Labelling Requirements	Labelling Recommendations	Hazard & Parameter Considerations
----------------------------------------------------------	-----------------------------	-----------------------	-------------------	------------------------	---------------------------	-----------------------------------

*cold smoked fish storage at 3.3°C **Hermetically sealed = air excluded from packaging, cryovak]



[†] pH value cut-off changed from 4.6 to 4.4 to control for *L. mono*