
**Traceability of molluscan products —
Specifications on the information to
be recorded in captured molluscan
distribution chains**

*Traçabilité des mollusques — Spécifications relatives aux
informations à enregistrer dans les chaînes de distribution de
mollusques issus de la pêche*

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document ISO/TC 234, *Fisheries and aquaculture*.

Introduction

There are increasing demands for detailed information on the nature and origin of food products. Traceability is becoming a legal and commercial necessity.

The ISO definition of traceability concerns the ability to trace the history, application, and location of that which is under consideration, and for products, this can include the origin of food materials and non-food parts thereof, the processing history and the distribution and location of the product after delivery. Traceability includes not only the principal requirement to be able to physically trace products through the distribution chain, from origin to destination and vice versa, but also to be able to provide information on what they are made of and what has happened to them. These further aspects of traceability are important in relation to food safety, quality, and labelling.

The scheme specified in this International Standard does not demand perfect traceability, i.e. that a particular retail product is to be traceable back to a capture operator and batch of origin. Pragmatically, it is recognized that mixing of animals or materials is often commercially necessary at a number of stages in the distribution chains, e.g. in grading at first sale prior to sale and in the processing of raw materials into products. As a result, there will be occasions where whole chain traceability of materials and products is neither possible nor commercially practical. These limitations are to be recognized and taken into consideration when auditing against this International Standard and are not to preclude compliance so as to disadvantage otherwise compliant operators. Where such mixing necessarily occurs, the food business shall generate a trade unit or units only from the point that identification of units is possible. The requirement for traceability is that the business records the IDs of created or received trade units that can be input into each subsequently created unit thereafter, and vice versa. The particular product or products are then traceable through the supply chain (as far as is practical) to generate information on the maximum number of stages of the chain as possible.

Given the variety of molluscan products and of their distribution chains that operate within and between different countries, and varying legal requirements, the information specifications cannot itemize all the information that can possibly be required in every situation. This International Standard provides a generic basis for traceability. Flexibility is allowed for businesses to record further information, in their own non-standardised files, but keyed to the same unit IDs.

The information remains in the ownership of the food business that generated it but is available when required by law for the purposes of traceability (in the event of a food safety problem) or by commercial agreement between businesses. The structure, names, and content of the information is standardised so that it can be readily communicated from business to business through the distribution chains, ensuring common understanding of terms and meanings.

Commercial arrangements for businesses to communicate information through the distribution chains are to be encouraged, particularly for the information desired by the trade to be visible at the various transaction points in the chains, but that is not the subject of this International Standard.

Although this International Standard is designed with electronic representation and communication of data in mind, the specifications can be met by paper systems.

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Traceability of molluscan products — Specifications on the information to be recorded in captured molluscan distribution chains

1 Scope

This International Standard specifies the information to be recorded in wild-caught molluscs supply chains in order to establish the traceability of products originating from wild-caught molluscs. It specifies how molluscan products traded are to be identified and the information to be generated and held on those products by each of the food businesses that physically trade them through the distribution chains. It is specific to the distribution for human consumption of molluscs and their products, from wild caught through to retailers or caterers.

The types of businesses identified in this International Standard for wild-caught molluscan distribution chains are the following:

- capture;
- landing business and first sale;
- depuration and shucking, etc.;
- processors;
- transporters and store operators;
- traders and wholesalers;
- retailers and caterers;
- logistics including materials brought from other domains.

Any given molluscan distribution chain can be made up of some or all of the above components but not necessarily in the sequence listed.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 8601, *Data elements and interchange formats — Information interchange — Representation of dates and times*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

traceability

ability to trace the history, application, or location of that which is under consideration

Note 1 to entry: When considering product, traceability can relate to

- origin of materials and parts,

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- processing history, and
- distribution and location of the product after delivery.

[SOURCE: ISO 9000:2005, 3.5.4 — modified]

3.2

Unique Logistic Unit Identifier

ULUI

any composition established for transport and/or storage that needs to be identified and managed through the supply chain

3.3

Unique Trade Unit Identifier

UTUI

smallest unit, which is guaranteed to retain its integrity as it moves from one link of the chain to the next

Note 1 to entry: It is the smallest unit that is kept whole and undivided with no change in content or label/identification.

3.4

molluscan

invertebrate animal belonging to the phylum Mollusca

Note 1 to entry: A molluscan has a soft unsegmented body and is covered by a calcium carbonate shell, of one to eight parts or sections. In some species, the shell is lacking or reduced. Major cultured molluscs are mussels, oysters, scallops, cockles, clams (bivalves), and abalone (gastropod).

3.5

molluscan products

products prepared out of molluscs or parts thereof

3.6

capture fishing

commercial fishing activities with or without vessel which can be motorized or not, with mechanized or manual devices

3.7

capture operators

persons or entities engaged in capture fishing

3.8

relaying

removal of bivalve molluscs from a microbiologically contaminated growing area to an acceptable growing or holding area under the supervision of the agency having jurisdiction and holding them there for the time necessary for the reduction of contamination to an acceptable level for human consumption

3.9

depuration

reduction of micro-organisms to a level acceptable for direct consumption by the process of holding live bivalve molluscs for a period of time under approved, controlled conditions in natural or artificial seawater suitable for the process, which may be treated or untreated

3.10

heat shocking

process of subjecting bivalve molluscs in the shell to any form of heat treatment, such as steam, hot water or dry heat, for a short period to facilitate rapid removal of meat from the shell for the purpose of shucking

3.11

shucking

process of removing the meat from the shell

4 Abbreviations

CAC	Codex Alimentarius Commission
EPC	Electronic Product Code, a unique number provided by GS1 used to identify instances of trade items (individual trade units) particularly suited for representation in an RFID chip
FAO	Food and Agriculture Organization of the United Nations
FBO	Food Business Operator, generic term for someone in the supply chain who processes, sends or receives relevant trade units or logistic units
GLN	Global Location Number, a 13 digit globally unique number provided by GS1 used to identify parties and physical locations
GMP	Good Manufacturing Practice
GS1	Global non-profit organization dedicated to the design and implementation of global standards and solutions to improve the efficiency and visibility of supply and demand chains globally and across sectors; previously EAN/UCC
GTIN	Global Trade Item Number, an 8-digit to 14-digit globally unique number provided by GS1 used to identify types of trade items (product types)
HACCP	Hazard Analysis Critical Control Points
HS	Harmonized Commodity Description and Coding System
IQF	Individually Quick Frozen
LAT	Latin Name
LU	Logistic Unit
RFID	Radio-Frequency Identification, the use of an object (typically referred to as an RFID tag) applied to or incorporated into a product for the purpose of identification and tracking using radio waves
RFMO	Regional Fisheries Management Organization
SGTIN	Serialized Global Trade Item Number, a unique number provided by GS1 used to identify instances of trade items (individual trade units) by extending the GTIN
SSCC	Serial Shipping Container Code, an 18-digit globally unique number provided by GS1 used to identify logistics units
TSN	Taxonomic Serial Number
TU	Trade Unit
UI	Unique Identifier
ULUI	Unique Logistic Unit Identifier
UTUI	Unique Trade Unit Identifier

5 Principle

The fundamental principle of chain traceability is that trade units (TU) shall be identified by unique codes (UI). This code may be globally unique in itself (for instance, the GS1 SGTIN or EPC numbers) or it could be unique in that particular scope only, which means that it should be no other TUs in that part of the chain that might have the same number. If the scope (product type, company, chain, sector, country, or similar) is assigned globally unique number, the combination of the globally unique scope number and the locally unique TU number shall constitute a globally unique identifier for the TU.

NOTE 1 The UTUI term is introduced to indicate a TU identifier which is or can be made globally unique.

Trade Units (TUs) may be grouped together to make Logistic Units (LUs) or LUs may be grouped together to make higher level LUs. A fundamental principle of chain traceability is that logistic units shall be identified by a unique code. This code shall be a national code which may be globally unique in itself (similar to the GS1 SSCC code) or it could be unique in that particular scope only, which means that there should be no other LUs in that part of the chain that might have the same number. If the scope (product type, company, chain, sector, country) is assigned a globally unique number, the combination of the globally unique scope number and the locally unique LU number shall constitute a globally unique identifier for the LU.

NOTE 2 The ULUI term is introduced to indicate a LU identifier which is or can be made globally unique.

The key to the operation of this traceability scheme is the labelling of each unit of goods traded, whether of raw materials or finished products, with a unique ID. This shall be done by the food business that creates each unit. Businesses that transform units, such as processors who convert the units of raw materials received into the products dispatched, shall create new units and shall give them new IDs.

As indicated above, the simplest way of implementing UTUIs and ULUIs is to use the GS1 SGTIN/EPC and SSCC codes. This practice is recommended but is not mandatory. The central principle behind this International Standard is that businesses which create TUs or LUs should assign unique numbers to them.

Each of the food businesses that create or physically trade in those units, throughout the distribution chains from catcher through to retailer or caterer, shall generate and hold the information necessary for traceability. The information is to be held on paper or electronically keyed to the unit IDs.

6 Requirements

6.1 Identification of the units traded

Businesses that bring in supplies of captured molluscan products from outside of the domain of the specifications and trade them onwards shall identify each unit traded and record associated information elements as indicated in [Table 3](#) to [Table 10](#).

6.2 Recording of information

To distinguish between the different categories of information, all information elements are classified as either “shall”, “should”, or “may”, with definition (see [Table 1](#)).

Table 1 — Classification of informative elements

	Definition	Explanation
“shall”	This category contains recordings related to identifiers and transformations that are necessary in order to trace the history, application, or location of an entity. This means the unique identity of trade and logistic units, as well as the dependencies between the identifiers of inputs and outputs in a process.	“shall” elements are data elements that are deemed necessary to record to ensure that traceability is possible. Data elements relating to product properties are not in this category, even if these properties are essential for other purposes like product documentation or food safety.
“should”	This category contains parameters that describe and provide supporting information on the units being traced. Common parameters required by law, commercial requirements or good manufacturing practises are recorded, but only where an established international format or data list for the value exists.	This includes parameters like “species”, “production date”, etc. If certification according to this International Standard is to happen in the future, the “should” parameters are to be considered.
“may”	This category contains parameters that describe and provide supporting information on the units being traced. It contains parameters that are not part of the “should” category, but that might still be useful or relevant to record. It also contains parameters that might be deemed important, but where no established international format or data list exists.	The “may” category is informative only, and it is included to enable use and uptake of the International Standard. If certification according to this International Standard is to happen in the future, the recording of “may” parameters are not to be considered when evaluating adherence. The list of “may” elements is not definitive or exclusive, it is by design extendible, and the threshold for including new elements in this category is low.

Businesses that physically trade in molluscan products shall generate and hold the required information, appropriate to the type of business, for each of the units traded. The detailed information requirements are tabulated in [Table 2](#).

Table 2 — Information requirements to be recorded by the different businesses

Food Business Operator (FBO) type	Table	Data prefix ^a	Receive	Transform	Create/Produce	Dispatch
Capture	3	MFV	—	Yes	TU/LU	TU/LU
Landing businesses and first sale centre	4	MLA	TU	—	TU/LU	TU/LU
Processors	5	MPR	TU/LU	Yes	TU/LU	TU/LU
Live molluscan transporters	6	MTR	TU/LU	Yes	TU/LU	TU/LU
Transporters and cold store operators for molluscs other than live	7	MTS	TU/LU	No	LU	TU/LU
Traders and wholesalers	8	MTW	TU/LU	No	TU/LU	TU/LU
Retailers and caterers	9	MRC	TU/LU	Yes	TU/LU	—
Bringing in materials from outside the domain	10	MOT	TU/LU	—	TU/LU	TU/LU

^a For the purpose of unique identification to establish an extendable framework for data element identification, each table has been identified with a three letter alphanumeric code. This code plus three digits is used to give a unique number to each data element.

The information specifications separately tabulate the information to be recorded by each of these types of business. Some businesses may carry out the functions of more than one of the types listed,

for example, distribution businesses may act as wholesalers and as transporters in which case, those businesses shall record the relevant information requirements for each of the functions carried out.

NOTE 1 This International Standard is limited in scope to the distribution for human consumption of molluscs and their products. The captured molluscs information specifications are substantially the same from processing onward.

Pragmatically, it is recognized that some supplies of molluscan products and supplies of ingredients, etc., will come from outside of the domain and may lack the required IDs and information records. To accommodate this, a business that brings in molluscs and materials from outside of the domain is required to generate and hold the key information necessary for the traceability of the units brought in, and if they are to be traded on, to label those units with the required IDs.

NOTE 2 These specifications are designed with electronic representation and communication of data in mind, but this is not a requirement when using the International Standard. The specifications can also be met by paper systems.

Note that the specification is for data to be generated, recorded, and stored at the respective link. For all links, relevant data shall be generated in a previous link in the supply chain and passed along with the trade unit/logistic unit.

NOTE 3 In these tabulations, there is no repetition of the information originally recorded to describe the units created and their history, although businesses receiving those units later in the distribution chain will often need some of that information. The information is keyed to the unit IDs and can be supplied by commercial agreement between the businesses without having to re-input the data.

6.3 Controlled relaying and depuration

Bivalve molluscs concentrate contaminants from the water column in which they grow. These contaminants might then cause illness to humans when the bivalves are eaten. Depuration is effective in removing many contaminants from shell fish. Relay systems (natural or in containers) and land-based depuration establishments are efficient methods of achieving microbiologically-safe bivalve molluscs that are harvested from approved areas. Each registered facility that depurates or relays molluscs should follow their Quality Management Program and appropriate documentation should be maintained for the process. The details of traceability of depuration process are shown in [Table 3](#).

6.4 Capture

For the purposes of this International Standard, *capture* means commercial fishing activities with or without vessel which can be motorized or not with mechanized or manual devices that catch molluscs and transport it to the point of discharge. Molluscs may also be frozen on fishing vessels. Fishing vessels may carry out their own discharging operations that may include grading, weighing, and boxing, prior to dispatch to the next food business. Alternatively, the food business operator may discharge from the fishing vessel.

The trade units created by capture operators can range from single mollusc or boxes of graded molluscs including live molluscs that have been individually/collectively harvested by the operators, for passing on to the next food business.

In practice, some of the information elements specified below may be recorded linked to the trips and fishing grounds/location. The information so recorded shall be linked to the trade unit (UTUI) from the capture operators.

Fishing vessels such as factory vessels or freezer vessels that carry out further processing operations such as pre-processing or freezing shall be considered both as capture operators and processors.

Table 3 — Detailed information requirements for capture operators

Data element		Description	Examples	Categorization		
				Shall	Should	May
CAPTURE OPERATORS						
MFV101	Food business ID	Unique national identification number for the organization plus country prefix, as well as name and address of the food business that operates the vessel and/do artisanal fishing	CIFNET, Foreshore road, Cochin-16, Kerala, India	x		
MFV102	Vessel ID/capture operator ID	Flag state, name, and registration number of the vessel/registration number of the fisher	St. Antony. No.1075, Chellanam, Kerala, India	x		
MFV103	GMP certification	Names of fish quality or food safety GMP schemes by which vessel is certified	Vessel HACCP			x
MFV150	(unassigned)	Further information elements that describe the vessel, linked to vessel ID				x
FOR EACH TRADE UNIT CREATED						
Identity						
MFV201	Trade unit ID	UTUI	500653005555555565	x		
Description						
MFV202	Type of unit	Description of physical type of unit (single molluscs, box, tank, hold, block or package of molluscs, etc.)	Box		x	
MFV203	Net weight or number	Recorded as a weighed or estimated quantity of molluscs (kg)	Estimated u/1, 1/2, 2/4, 5/7, 10/20 per kg		x	
MFV204	Species	LAT — followed by Latin name, or FAO — followed by FAO 3alpha code, or TSN — followed by Taxonomic Serial Number (may be repeated if several species)	LAT - <i>Perna viridis</i> FAO code: MSV TSN: 3161003202		x	
MFV205	Area/country of origin	FAO area/RFMO area for marine fish or country of origin for fish from inland waters or more specific location	51 or 57	x		
MFV206	Product form	Whole, shucked meat, whole cleaned, chunked, pieces, etc.	Clam meat, mussel meat, Squid whole cleaned, oyster meat		x	
MFV207	Size grade	Nominal weight (kg) or length (cm) range, or ungraded or count	u-10, 10-20, 20-40, per kg or 12 nos per box			x
MFV208	Product condition	Live, chilled, or frozen	Frozen/chilled/live			x
Production history						
MFV209	Date of capture in the case of factory vessels or date of landing in the case of other vessels or first sale	Preferably recorded as date when molluscs were captured (ISO 8601 format)	Captured 2010-10-29 or Landed 2010-11-05	x		
MFV210	Fishing method/Capture fishing	Trawl, lines, or net, etc. including capture method (FAO alpha code)	OTB		x	
MFV211	Catch certification scheme	Name of scheme by which fishery is certified	Catch certificate by National Competent Authority			x

Table 3 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MFV212	Certification scheme identifier	Identifier within the scheme that refers to this catch (chain of custody identifier for this catch)	1122334455			x
MFV213	Depuration (bivalves)	Unique national identification number of the harvester/depuration unit and tank number	430 Malabar Arabian foods Quilon Xyz (Depuration tank number)	x		
MFV214	Size grading method	Manual or mechanical, done at sea or on landing (only applicable if graded)	Manual			x
MFV215	Weighing method	Done at sea or on landing (only applicable if weighed)	Done at sea			x
MFV216	Stowage method	Boxed, bulked, seawater tanks, brine tanks or cold storage, etc.	Boxed			x
MFV217	Storage temperature control method	None, iced, iced and refrigerated, or refrigerated	None			x
MFV218	Storage temperature record	Temperature/time log (manual/automatic) of the stowage area (molluscs room, tank or cold store, etc.)	Series of temperature (°C)/ date and time points in ISO 8601 format			x
Additional data						
MFV250	(unassigned)	Further information elements that describe the created trade unit, linked to UTUI				x
FOR EACH LOGISTIC UNIT CREATED						
Identities						
MFV301	Logistic unit ID	ULUI	400653005555555567	x		
MFV302	Trade unit IDs	List of UTUIs of the trade units that make up the logistic unit	500653005555555565 500653005555555566 500653005555555567	x		
Additional data						
MFV350-	(unassigned)	Further information elements that describe the created logistic unit, linked to ULUI				x
FOR EACH UNIT DISPATCHED (either as a logistic unit or a separate trade unit)						
Identity						
MFV401	Unit ID	ULUI if dispatched as a logistic unit or UTUI if dispatched as a trade unit	500653005555555567	x		
Destination						
MFV402	Next food business ID	Unique national identification number for the organization plus country prefix, as well as name and address of the food business to whom the unit is dispatched (landing business, transporter, first sale or processor, etc.)	M/s.The Fish First sale Company, Munambam Kerala, India	x		
MFV403	Date and time of dispatch	Date and time of transfer to next food business, ISO 8601 format	2010-06-28T04:00			x
MFV404	Place of dispatch	Unique national identification number for the organization plus country prefix, as well as name and address of place of landing or GLN or international ID code of the port or approximate latitude and longitude if transferred at sea	M/s.Fish first sale centre Kalamukku Kochi, Kerala, India		x	
Additional data						

Table 3 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MFV450	(unassigned)	Further information elements that describe the dispatched trade/logistic unit, linked to UTUI/ULUI			x	

6.5 Vessel landing businesses and first sale

For the purpose of this International Standard, *vessel landing businesses* are considered to be businesses that discharge vessels and/or carry out basic molluscs handling operations such as shucking, sorting, grading and weighing molluscs on landing. They may combine the catches of several vessels.

First sales are considered to be businesses that hold molluscs for sale by competitive bidding. Vessels also discharge their catch and sort, grade, and weigh molluscs prior to sale.

Vessel landing businesses and first sales may land and auction intact trade units or even separate logistic units but commonly create new trade units.

Table 4 — Detailed information requirements for vessel landing businesses and first sale

Data element		Description	Examples	Categorization		
				Shall	Should	May
LANDING BUSINESS OR FIRST SALE						
MLA101	Landing or first sale establishment ID	Unique national identification number for the landing businesses and first sale plus country prefix, as well as name and address of the food business that operates landing business or first sale	Fish first sale centre Kalamukku Kochi, Kerala, India	x		
MLA102	GMP and SSOP certification	Names of the food safety implementation schemes GMP and SSOP schemes recommended by National/International agencies	BIS standards on GMP and SSOP or Codex guidelines for GMP and SSOP IS 2491			x
MLA150-	(unassigned)	Further information elements that describe the organization, linked to landing or first sale establishment ID				x
FOR EACH UNIT RECEIVED						
Identities						
MLA201	Unit ID	ULUI if received as a logistic unit or UTUI if received as a separate trade unit	400653005555555567	x		
MLA202	Trade units IDs in logistic unit	List of UTUIs of the trade units that make up the logistic unit (required only if received as a logistic unit and it is to be broken down or transformed by the landing business or first sale)	500653005555555565 500653005555555566 500653005555555567	x		
Source						
MLA203	Previous food business ID	Unique national identification number for the vessel plus country prefix or name and address of the food business from whom the unit was received (vessel or transporter, or fisher)	Vidhyasagar, JFD: 145, Gujarat India	x		
MLA204	Date and time of reception	Date and time of transfer from previous food business, ISO 8601 format	2010-11-28T04:00		x	
Control checks (related to the logistic or separate trade units, as appropriate)						
MLA205	Temperature of unit when received	Temperature of unit, °C	+1,0 °C		x	

Table 4 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MLA206	Unit temperature record	Temperature/time log (manual/automatic) (if there is a recording device affixed to the unit)	Series of temperature (°C)/date and time points in ISO 8601 format		x	
Transformation information (for each trade unit that is transformed by landing business or first sale)						
MLA207	Related created trade unit IDs	List of the UTUIs of the created trade units that may incorporate part of the received trade unit	50065300555555568 50065300555555569 50065300555555570	x		
Additional data						
MLA250-	(unassigned)	Further information elements that describe the received trade/logistic unit, linked to UTUI/ULUI				x
FOR EACH NEW TRADE UNIT CREATED BY LANDING BUSINESS OR FIRST SALE						
Identity						
MLA301	Trade unit ID	UTUI	40065300555555567	x		
Description						
MLA302	Type of unit	Description of physical type of unit (box, crates, etc.)	Boxes (50 kg)		x	
MLA303	Net weight	Recorded as either a weighed or estimated weight of molluscs (kg)	Weighed 20 kg		x	
MLA304	Species	LAT — followed by Latin name, or FAO — followed by FAO 3alpha code, or TSN — followed by Taxonomic Serial Number (may be repeated if several species)	LAT- Perna indica FAO-MSV TSN-3161003202		x	
MLA305	Primary production method	Captured	Captured	x		
MLA306	Area/country of origin	FAO area/RFMO area for captured molluscs, or country of origin for captured molluscs from inland waters or more specific location	51	x		
MLA307	Product form	Whole, whole cleaned, stuffed, rings, etc.	Whole, whole cleaned, stuffed, rings			x
MLA308	Size grade	Count per kg or ungraded	10 to 20, 20 to 30 per kg			x
MLA309	Condition of product	Live, chilled, or frozen	Chilled		x	
Production history (related to the logistic or separate trade units, as appropriate)						
MLA310	Size grading method	Manual or mechanical (applicable only if graded by the landing business or first sale)	Manual			x
Transformation information						
MLA311	Related received trade unit IDs	List of the UTUIs of the received trade units that may be input to the created trade unit	50065300555555568 50065300555555569 50065300555555570 978817525.0766.000010132	x		
Additional data						
MLA350	(unassigned)	Further information elements that describe the created trade unit, linked to UTUI				x
CREATED BY FIRST SALE						
Identity						
MLA401	Unit ID	ULUI if auctioned as a logistic unit or UTUI if auctioned as a separate trade unit	10065300555555569	x		
Description						

Table 4 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MLA402	Freshness grade	Freshness grade or ungraded	Grade A, Grade B, etc.			x
Additional data						
MLA450	(unassigned)	Further information elements that describe the auctioned trade/logistic unit, linked to UTUI/ULUI				x
FOR EACH LOGISTIC UNIT CREATED BY LANDING BUSINESS OR FIRST SALE						
Identities						
MLA501	Logistic unit ID	ULUI	400653005555555568	x		
MLA502	Trade unit IDs in logistic unit	List of UTUIs of the trade units that make up the logistic unit	500653005555555568 500653005555555569 500653005555555570	x		
Additional data						
MLA550-	(unassigned)	Further information elements that describe the created logistic unit, linked to ULUI				x
FOR EACH UNIT DISPATCHED (either as a logistic unit or a separate trade unit)						
Identity						
MLA601	Unit ID	ULUI if dispatched as a logistic unit or UTUI if dispatched as a trade unit	500653005555555568	x		
Production history						
MLA602	Landing or first sale temperature control method	Live (bivalves), iced, iced and refrigerated, or refrigerated	Iced and refrigerated			x
MLA603	Landing or first sale temperature record	Temperature/time log (manual/automatic) of fish holding area for period between reception and dispatch	Series of temperature (°C) and time points 2°C to 4°C/6 h			x
Destination						
MLA604	Next food business ID	Unique national identification number for the transporter plus country prefix	M/s. VRL logistics Market road, Kochi, Kerala, India	x		
MLA605	Date and time of dispatch	Date and time of transfer to next food business, ISO 8601 format	2010-11-18T07:20		x	
Additional data						
MLA650	(unassigned)	Further information elements that describe the dispatched trade/logistic unit, linked to UTUI/ULUI				x

6.6 Processors

For the purposes of this International Standard, *processors* are considered to be businesses that change the nature of molluscan products by carrying out operations such as shucking, cutting, or by treatments such as blanching or cooking. This includes both primary and secondary processors.

However, fishing vessels that carry out basic operations on the molluscs, retailers and caterers who prepare molluscan products for the consumer are not considered to be processors.

Processors create new trade units. Those units may incorporate ingredients other than molluscan products.

Shucking is a heat shock method of preparing molluscs not intended to open, kill, blanch, or cook but rather to cause the molluscs to relax its adductor muscles and contract its body so that it can be more easily shucked. High-pressure processing can also be adopted as this process kills microbes. There should be an operable schedule prepared by qualified hands or authorities and the establishment unit should retain all records of the heat/pressure shock process.

Table 5 — Detailed information requirements for processors

Data element		Description	Examples	Categorization		
				Shall	Should	May
PROCESSOR						
MPR101	Food business ID	Unique national identification number for the processor plus country prefix, as well as name and address of the food business that operates processing establishment	M/s. Chemmeens Karuvelipady Kochi, Kerala, India	x		
MPR102	Processing establishment ID	Unique national identification number for the organization plus country prefix, as well as name and address or GLN of processing establishment	M/s. Chemmeens Karuvelipady Kochi, Kerala, India	x		
MPR103	HACCP/GMP certification	Names of molluscs quality or food safety GMP schemes by which processor is certified	ISO 22000:2005			x
MPR150-	(unassigned)	Further information elements that describe the organization, linked to processing establishment ID				x
FOR EACH UNIT RECEIVED						
Identities						
MPR201	Unit ID ^a	ULUI if received as a logistic unit or UTUI if received as a separate trade unit	50065300555555568	x		
MPR202	Trade unit IDs in logistic unit	List of UTUIs of the trade units that make up the logistic unit (if received as a logistic unit)	50065300555555568 50065300555555569 50065300555555570	x		
Source						
MPR203	Previous food business ID	Unique national identification number for the pre-processor/first sale plus country prefix, as well as name and address of the food business from who the unit was received (vessel, first sale or transporter, etc.)	M/s. Fish first sale centre Kalamukku Kochi, Kerala, India	x		
MPR204	Date and time of reception	Date and time of transfer from previous food business, ISO 8601 format	2010-10-28T06:30		x	
Control checks (related to the logistic or separate trade units, as appropriate)						
MPR205	Temperature of unit when received	Temperature of unit, °C	<5 °C		x	
MPR206	Unit temperature record	Temperature/time log (manual/automatic) (if there is a recording device affixed to the unit)	Series of temperature (°C)/date and time points in ISO 8601 format		x	
MPR207	Raw material supplier	Records of supplier	Name and address of the supplier	x		
Production history (for all activities between reception and processing)						
MPR208	Raw material storage temperature control method	Iced, iced and refrigerated, or refrigerated	Iced and refrigerated			x
^a The same unique ID for raw material/product will continue if there is no transformation.						

Table 5 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MPR209	Raw material storage temperature record	Temperature/time log (manual/automatic) of storage area for period between reception and processing	Storage time and temperature (°C) -2 °C to 4 °C/6 h			x
Transformation information (for each trade unit)						
MPR210	Related created trade unit IDs	List of the UTUIs of the created trade units that may incorporate part of the received trade unit	60065300555555568 60065300555555569 60065300555555570	x		
Additional data						
MPR250-	(unassigned)	Further information elements that describe the received trade/logistic unit, linked to UTUI/ULUI				x
FOR EACH TRADE UNIT CREATED						
Identity						
MPR301	Trade unit ID ^a	UTUI	60065300555555570	x		
Description						
MPR302	Type of unit	Description of physical type of unit (box or case of 10 retail packs, etc.)	Master cartons			x
MPR303	Net weight	Weight of product (kg)	10 kg			x
MPR304	Name/type of product	Descriptive name of product (IQF octopus gutted, frozen oysters)	Frozen oyster, cooked clam meat			x
MPR305	Product specification	Records of further details of product specification (quality and size grades, etc.) are available in electronic or paper form	Paper form IQF clam meat, IQF mussel meat etc.			x
MPR306	Species	LAT — followed by Latin name, or FAO — followed by FAO 3alpha code, or TSN — followed by Taxonomic Serial Number (may be repeated if several species)	LAT- Perna viridis FAO-MSV TSN-3161003202		x	
MPR307	Primary production method	Captured	Captured	x		
MPR308	Area/country of origin	FAO area/RFMO area for captured marine molluscs or country of origin for captured molluscs from inland waters	51	x		
MPR309	Composition	List of names of ingredients and % by weight, including mollusc	90 % mussel meat, 10 % glaze			x
MPR310	Product condition	Ambient, chilled, or frozen	Frozen			x
MPR311	Shelf life	Best before or sell by date, as appropriate, ISO 8601 format	Sell by 2011-10-30		x	
Production history						
MPR312	Process specification	Records of process specification are available in electronic or paper form	Paper			x
MPR313	Date and time of production	Time of packing/labelling at end of line, ISO 8601 format	2010-08-20T11:20:46		x	
MPR314	HACCP	Records of hazard analysis and critical control point checks are available in electronic or paper form	Paper			x
MPR315	Hygiene checks	Records of hygiene checks (swab tests, etc.) are available in electronic or paper form	Paper			x
^a The same unique ID for raw material/product will continue if there is no transformation.						

Table 5 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MPR316	Process temperature records	Records of temperatures (processes and process area) are available in electronic or paper form	Paper			x
Transformation information						
MPR317	Related received trade unit IDs that goes into the created trade unit	List of the UTUIs of the received trade units that may be input to the created trade unit	60065300555555571 60065300555555572 60065300555555573	x		
Additional data						
MPR350-	(unassigned)	Further information elements that describe the created trade unit, linked to UTUI				x
FOR EACH LOGISTIC UNIT CREATED						
Identities						
MPR401	Logistic unit ID	ULUI	(00) 70065300555555570	x		
MPR402	Trade unit IDs in logistic unit	List of UTUIs of the trade units that make up the logistic unit	678817525.0766.000010166 678817525.0766.000010167 678817525.0766.000010268	x		
Additional data						
MPR450-	(unassigned)	Further information elements that describe the created logistic unit, linked to ULUI				x
FOR EACH UNIT DISPATCHED (either as a logistic unit or a separate trade unit)						
Identity						
MPR501	Unit ID ^a	ULUI if dispatched as a logistic unit or UTUI if dispatched as a trade unit	70065300555555570	x		
Production history (related to the logistic or separate trade units, as appropriate)						
MPR502	Product storage temperature control method	None, refrigerated, or frozen storage	Frozen			x
MPR503	Product storage temperature record	Temperature/time log (manual/automatic) of product holding area for period between processing and dispatch	Series of temperature (°C) -20 °C ± 2 °C/six months			x
Destination						
	Next food business ID	Unique national identification number for the transporter plus country prefix, as well as name and address of the food business to whom the unit is dispatched (transporter or wholesaler, etc.)	KTC, Market road Ernakulam, Kerala, India M/s.Xyz shipping company W.Island Kochi, Kerala, India M/s.Choice Canning Co Boston, USA	x		
MPR505	Date and time of dispatch	Date and time in ISO 8601 format	2010-10-29T16:30		x	
Additional data						
^a The same unique ID for raw material/product will continue if there is no transformation.						

Table 5 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MPR550-	(unassigned)	Further information elements that describe the dispatched trade/logistic unit, linked to UTUI/ULUI			x	
^a The same unique ID for raw material/product will continue if there is no transformation.						

6.7 Transporters and store operators

6.7.1 Live molluscs

For the purposes of this International Standard, *live molluscan transporters and store operators* are considered to be businesses that provide the service of transporting or storing goods. They may operate at various stages in distribution chains, transporting or storing raw materials or products. Transport may be by land, sea, or air.

Transporters and stores do not break down or create trade units but might break down or create logistic units.

Table 6 — Detailed information requirements for live molluscan transporters and store operators

Data element		Description	Examples	Categorization		
				Shall	Should	May
LIVE MOLLUSC TRANSPORTERS AND STORE OPERATORS						
MTR101	Food business ID	Unique national identification number for the organization plus country prefix, as well as name and address of the food business that operates transport vehicle or vessel establishment	Unique national identification number, M/S ABT Transports CPC Building, Cochin 682029 Kerala, India	x		
MTR102	Transport vehicle or vessel ID	Name (if vessel) and registration number of vehicle or vessel or unique national identification number for the organization plus country prefix, as well as name and address of establishment, or GLN number	KL 07 2257	x		
MTR103	Transporter GMP certification	Names of molluscan quality or food safety GMP schemes by which transporter is certified	HACCP certification			x
MTR150-	(unassigned)	Further information elements that describe the organization, linked to transport vehicle ID or vessel establishment ID				x
FOR EACH UNIT RECEIVED						
Identities						
MTR201	Unit ID ^a	ULUI (if received as a logistic unit) or UTUI (if received as a separate trade unit)	70065300555555560	x		
MTR202	Trade unit IDs	If received as a logistic unit, the IDs of the trade units within the logistic unit	60065300555555561 60065300555555562 60065300555555563	x		
Source						
MTR203	Previous Food Business ID	Unique national identification number for the organization plus country prefix, as well as name and address of the food business that operates establishment	583, M/S ABT Transports CPC Building, Cochin 682029 Kerala, India	x		
^a The same unique ID for raw material/product will continue if there is no information.						

Table 6 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MTR204	Date and time of reception	ISO 8601 format	2010-09-28T16.00		x	
Control checks (either on logistic or separate trade units)						
MTR205	Temperature check	Temperature in unit when received, °C	+2,0 °C		x	
MTR206	Temperature record	If recording device is affixed to batch, temperature/time record from creation of unit onward	Series of temperature (°C)/date and time points in ISO 8601 format		x	
Additional data						
MTR250	(unassigned)	Further information elements that describe the received trade/logistic unit, linked to UTUI/ULUI				x
FOR EACH NEW LOGISTIC UNIT CREATED BY TRANSPORTER						
Identities						
MTR301	Unit ID	ULUI	80065300555555560	x		
MTR302	Trade unit IDs	The IDs of the trade units within the logistic unit	70065300555555560 70065300555555561 70065300555555562	x		
Additional data						
MTR350-	(unassigned)	Further information elements that describe the created logistic unit, linked to ULUI				x
FOR EACH UNIT DISPATCHED (either as a logistic unit or a separate trade unit)						
Identity						
MTR401	Unit ID ^a	ULUI (if dispatched as a logistic unit) or UTUI (if dispatched as a separate trade unit)	80065300555555560	x		
Production history						
MTR402	Temperature control method	None, iced, iced and refrigerated, or refrigerated	Iced and refrigerated		x	
MTR403	Temperature record	Temperature/time (manual/automatic) log of the product holding area for the period between reception and dispatch	Series of temperature (°C)/date and time points in ISO 8601 format			x
MTR404	Disinfecting date	Date of last disinfecting and data of the boat/truck or indication if records are available in electronic form, on paper or not available, ISO 8601 format	2010-01-20			x
MTR405	Water parameter record	Water parameter record (names and values) in molluscan carrier tank water during transport or indication if records are available in electronic form, on paper or not available	Paper form			x
MTR406	Molluscan density	Molluscan density in transport tank, kg molluscan per cubic meter water	54 kg/m ³			x
Destination						
MTR407	Next Food Business ID	Unique national identification number for the organization plus country prefix, as well as name and address of the food business to whom the unit is dispatched (transporter etc.)	405 M/s ABAD caterers Ltd., Navi Mumbai Maharashtra, India	x		
^a The same unique ID for raw material/product will continue if there is no information.						

Table 6 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MTR408	Place of delivery	If not at receivers address	405,M/s ABAD caterers ltd., Navi Mumbai Maharashtra, India		x	
MTR409	Date and time of dispatch	ISO 8601 format	2010-09-25T20:00		x	
Additional data						
MTR450-	(unassigned)	Further information elements that describe the dispatched trade/logistic unit, linked to UTUI/ULUI				x
^a The same unique ID for raw material/product will continue if there is no information.						

6.7.2 Molluscs other than live

For the purposes of this International Standard, *transporters and store operators* are considered to be businesses that provide the service of transporting or storing goods. They may operate at various stages in distribution chains, transporting, or storing raw materials or products. Transport may be by land, sea, or air.

Transporters and stores do not break down or create trade units but might break down or create logistic units.

Table 7 — Detailed information requirements for transporters and cold store operators for molluscs other than live

Data element		Description	Examples	Categorization		
				Shall	Should	May
TRANSPORTERS OR STORE OPERATORS						
MTS101	Food business ID	Unique national identification number for the transporters/store operators plus country prefix or name and address of the food business that operates transport vehicle or storage establishment	M/s.CCI Reefer Corporation W. Island, Cochin 682029 Kerala, India	x		
MTS102	Transport vehicle or storage establishment ID	Unique national identification/registration number for the vehicle/storage establishment plus country prefix and name or GLN	KI- 07AF- 4302 – India M/s.Abad Frozen Store, Aroor	x		
MTS103	HACCP/ GMP certification	Names of the food safety GMP schemes by which transporter or store operator is certified	ISO 22000			x
MTS150-	(unassigned)	Further information elements that describe the organization, linked to transport vehicle ID or storage establishment ID				x
FOR EACH UNIT RECEIVED						
Identities						
MTS201	Unit ID ^a	ULUI if collected or received as a logistic unit or UTUI if received as a separate trade unit	70065300555555570	x		
^a The same unique ID for raw material/product will continue if there is no transformation.						

Table 7 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MTS202	Trade unit IDs in logistic unit	List of UTUIs of the trade units that make up the logistic unit (required only if received as a logistic unit and it is to be broken down or transformed by the transporter or store operator)	60065300555555571 60065300555555572 60065300555555570	x		
Source						
MTS203	Previous food business ID	Unique national identification number for the processor plus country prefix or name and address of the food business from who the unit was received (vessel, first sale, or processor, etc.)	751 M/s. Chemmeens Karuvelpady Kochi, Kerala, India	x		
MTS204	Date and time of reception	Date and time in ISO 8601 format	2010-07-29T16:00		x	
MTS205	Place of collection	Unique national identification number for the organization plus country prefix, as well as name and address or GLN or approximate latitude and longitude if transferred at sea (this is required only for transporters)	M/s. Chemmeens Karuvelpady Kochi, Kerala, India		x	
Control checks (related to the logistic or separate trade units, as appropriate)						
MTS206	Temperature of unit when received	Temperature of unit, °C	-20 °C ± 2 °C		x	
Additional data						
MTS250-	(unassigned)	Further information elements that describe the received trade/logistic unit, linked to UTUI/ULUI				x
FOR EACH NEW LOGISTIC UNIT PRODUCED BY TRANSPORTER OR STORE OPERATOR						
Identities						
MTS301	Logistic unit ID	ULUI	90065300555555570	x		
MTS302	Trade unit IDs in logistic unit	List of UTUIs of the trade units that make up the logistic unit	90065300555555570 90065300555555571 90065300555555572	x		
Additional data						
MTS350-	(unassigned)	Further information elements that describe the produced logistic unit, linked to ULUI				x
FOR EACH UNIT DISPATCHED (either as a logistic unit or a separate trade unit)						
Identity						
MTS401	Unit ID ^a	ULUI if dispatched as a logistic unit or UTUI if dispatched as a trade unit	90065300555555570	x		
Production history (related to the logistic or separate trade units, as appropriate)						
MTS402	Transporter or store operators temperature control method	Live/chilled/frozen molluscs	As appropriate		x	
MTS403	Transporter or store operator temperature record	Temperature/time log (manual/automatic) of the molluscs holding area for the period between reception and delivery	Series of temperature (°C) -20 °C ± 2 °C, 5 h		x	
Destination						
^a The same unique ID for raw material/product will continue if there is no transformation.						

Table 7 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MTS404	Next food business ID	Unique national identification number for the wholesaler or caterer plus country prefix, as well as name and address of the food business to whom the unit is dispatched (transporter or processor, etc.)	M/s. Joe patties seafoods, South A St. and Main St, Pensacola, Florida	x		
MTS405	Date and time of dispatch	Date and time in ISO 8601 format	2010-07-29 T20:00		x	
MTS406	Place of delivery	Unique national identification number for the organization plus country prefix, as well as name and address or GLN or approximate latitude and longitude if transferred at sea (this is required only for transporters)	M/s. Joe patties seafoods, South A St. and Main St, Pensacola, Florida M/s. Casmark seafoods Ltd, Toronto, Canada Amazon cold storages Aroor, P.O Kerala, India		x	
Additional data						
MTS450-	(unassigned)	Further information elements that describe the dispatched trade/logistic unit, linked to UTUI/ULUI				x
a The same unique ID for raw material/product will continue if there is no transformation.						

6.8 Traders and wholesalers

For the purpose of this International Standard, *traders and wholesalers* are considered to be merchants who buy, sell and physically trade molluscan products to other businesses. They may operate at various stages in distribution chains, trading raw materials or products. They include cash-and-carry type businesses supplying retailers and caterers.

Some traders and wholesalers may create new trade units, by breaking down trade units they have received into smaller units or by picking and mixing individual molluscan products from a number of trade units they have received, in order to meet the needs of particular customers. However, traders and wholesalers do not change the nature of the molluscan products they trade or they would be considered also to be processors.

Traders and wholesalers may also break down or create logistic units.

Table 8 — Detailed information for traders and wholesalers

Data element		Description	Examples	Categorization		
				Shall	Should	May
TRADERS OR WHOLESALERS						
MTW101	Food business ID	Unique national identification number for the traders and wholesalers plus country prefix or name and address of the food business that operates trading or wholesaling establishment	M/s. Joe patties seafoods, South A St. and Main St, Pensacola, Florida	x		
MTW102	Trader or wholesaler establishment ID	Unique national identification number for the organization plus country prefix or name and address or GLN of trading or wholesaling establishment	M/s Blue Water Fish Traders, 36/3505, Ernakulam Wholefish Market Market Road, Cochin 682031 Kerala, India	x		
a The same unique ID for raw material/product will continue if there is no transformation.						

Table 8 (continued)

Data element		Description	Examples	Categorization		
				Shall	Should	May
MTW103	GMP certification	Names of molluscs quality or food safety GMP schemes by which trader or wholesaler is certified	Codex GMP			x
MTW150-	(unassigned)	Further information elements that describe the organization, linked to trading or wholesaling establishment ID				x
FOR EACH UNIT RECEIVED						
Identities						
MTW201	Unit ID	ULUI (if received as a logistic unit) or UTUI (if received as a separate trade unit)	90065300555555570	x		
MTW202	Trade unit IDs	List of UTUI of the trade units that make up the logistic unit (required only if received as a logistic unit that is to be broken down by the trader or wholesaler)	70065300555555570 70065300555555571 70065300555555572	x		
Source						
MTW203	Previous food business ID	Unique national identification number for the processor/trader/vessel operator plus country prefix or name and address of the food business from whom the unit was received (first sale, processor or transporter, etc.)	M/s.CCI Reefer Corporation W. Island, Cochin 682029 Kerala, India M/s.Seafood store Pvt.Ltd 37 catalina drive Tullamarine, Victoria, Australia	x		
MTW204	Date and time of reception	Date and time in ISO 8601 format	2010-10-25T13:45		x	
Control checks (related to the logistic or separate trade units, as appropriate)						
MTW205	Temperature check	Temperature of unit, °C	-20°C ± 2°C		x	
MTW206	Temperature record	Temperature/time log (manual/automatic) (if there is a recording device affixed to the unit)	Series of temperature (°C), -20°C ± 2°C, 10 h		x	
Additional data						
MTW250-	(unassigned)	Further information elements that describe the received trade/logistic unit, linked to UTUI/ULUI				x
FOR EACH NEW TRADE UNIT PRODUCED BY TRADER OR WHOLESALER						
Identity						
MTW301	Trade unit ID	UTUI	978817525.0766.000010272	x		
Description						
MTW302	Type of unit	Description of physical type of unit (box or case of 10 retail packs, etc.)	Box		x	
MTW303	Product condition	Ambient or frozen	Frozen			x
For each different component part of trade unit						
MTW304	Received trade unit ID	The UTUI of the received trade unit from which the component was taken	100065300555555571 100065300555555572 100065300555555573	x		
MTW305	Type of molluscan product	Identifying description or name of molluscan product	IQF clam meat, squid cleaned			x
MTW306	Net weight	Weight of fishery product (kg)	3,6 kg			x
a The same unique ID for raw material/product will continue if there is no transformation.						

Table 8 (continued)

Data element	Description	Examples	Categorization		
			Shall	Should	May
Additional data					
MTW350-	(unassigned)	Further information elements that describe the produced trade unit, linked to UTUI			x
FOR EACH NEW LOGISTIC UNIT PRODUCED BY TRADER OR WHOLESALER					
Identities					
MTW401	Unit ID ^a	ULUI	100065300555555570	x	
MTW402	Trade unit IDs	List of UTUI of the trade units that make up the logistic unit	100065300555555571 100065300555555572 100065300555555573	x	
Additional data					
MTW450-	(unassigned)	Further information elements that describe the produced logistic unit, linked to ULUI			x
FOR EACH UNIT DISPATCHED (either as a logistic unit or a separate trade unit)					
Identity					
MTW501	Unit ID	ULUI (if dispatched as a logistic unit) or UTUI (if dispatched as a trade unit)	100065300555555570	x	
Production history (related to the logistic or separate trade units, as appropriate)					
MTW502	Trader or wholesaler temperature control method	Iced, iced and refrigerated, or refrigerated	Iced and refrigerated		x
MTW503	Trader or wholesaler temperature record	Temperature/time log (manual/automatic) of product holding area for period between reception and dispatch	Series of temperature (°C) –20 °C ± 2 °C, 10 h (frozen), 2 °C ± 2 °C, 2 h (chilled)		x
Destination					
MTW504	Next food business ID	Unique national identification number of the retailer/customer plus country prefix or name and address of the food business to whom the unit is dispatched (transporter, processor or retailer, etc.)	M/s Fresh Fish Traders, Chempumukku Jn Kakkanad, Cochin 682015 M/s.Surpass trading co.ltd. Hong Kong, China	x	
MTW505	Date and time of dispatch	Date and time of transfer to next food business, ISO 8601 format	2010-07-30T07:00		x
Additional data					
MTW550-	(unassigned)	Further information elements that describe the dispatched trade/logistic unit, linked to UTUI/ULUI			x
^a The same unique ID for raw material/product will continue if there is no transformation.					

6.9 Retailers and caterers

For the purposes of this International Standard, retailers and caterers are considered to be suppliers to the public, not to other businesses. They are likely to break down trade units received and may change the nature of fishery products by preparing them for their customers. Some may package and label the items sold. Retailers and caterers are encouraged to record information on their sales but the scope of this International Standard does not extend to sale to the public.