



BSI Standards Publication

Frozen surimi — Specification

National foreword

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The UK participation in its preparation was entrusted to Technical Committee AW/6, Chemical analysis of meat and meat products.

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Published by BSI Standards Limited 2021

ISBN 978 0 539 05875 8

ICS 67.120.30

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 September 2021.

Amendments/corrigenda issued since publication

Date	Text affected
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INTERNATIONAL STANDARD

ISO
23855

First edition
2021-09-08

Frozen surimi — Specification

Surimi congelé — Spécifications



Reference number
ISO 23855:2021(E)
Documents
Document Sharing Hub
© ISO 2021



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Foreword

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