

Frozen Mackerel – Fillets

Technical specification sheet

Product	Frozen Mackerel
Scientific name	<i>Scomber Japonicus</i>
Family	<i>Scombridae</i>
Origin	Northwest Pacific (FAO 61)
Getting way	Purse seine
Presentation	Fillet



Detailed specifications

Product frozen in freezing cameras at a maximum temperature of -18 C

Shell life	18 months
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Size available

Plastic bag: 1kg. Calibre: 60 - 90, 90 – 120 y 120 +gr

Granel 5kg. Calibre: 60 - 90, 90 – 120 y 120 +gr

Package and label

Product frozen with 15-20% glaze
Cardboard boxes, labelled and in pallets. Each pallet contains 117 boxes (9 x 13)

*flexible as per customer requirements

Nutritional Information

Typical values	Per 100g
Energy kcal	182 Kcal
Protein	18.6g
Carbohydrates	<0.5g
Fat content	12g

*PROTEIN: Total Nitrogen (Kjeldahl).
CARBOHYDRATES: Chromatography.
FATS: Extraction Soxhlet.
ENERGY: By Royal Decree 930/1992

Microbiological Features

(Reg. CE # 1441/2007)

UFC/g	Mesophilic microbe content < 1x 10 ⁶ Enterobacteriaceae count < 1x 10 ³ <i>Staphilococcus. Aureus</i> < 2x 10 ¹ Salmonella-Shigella: absence / 25g
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Sensory features

Features	Remarks
Look outside	Pigmentation of the skin sui generis, mucus normal
Smell	Optimal
Colour	Natural
Texture	No sign of mark
Parasites	Absence

Terms of payment

30% prepayment / 70% against copy of B/L
Other arrangements can be discussed