

Frozen Salmon Trout

Technical specification sheets

Product	Frozen Salmon Trout
Scientific name	<i>Oncorhynchus mykiss</i>
Family	<i>Salmonids</i>
Origin	Spain
Getting way	Aquiculture
Presentation	Whole without guts (W/H) Fillets
Trading brand	Piscifactorías Andaluzas



Nutritional Information

Typical values	Per 100g
Energy kcal	90.9 Kcal
Protein	15.7g
Carbohydrates	<0.5g
Fat	4.3g

*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 < 1×10^6 Enterobacteriaceae count < 1×10^3 <i>Staphylococcus. Aureus</i> < 2×10^1 Salmonella-Shigella: absence / 25g
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Physical and chemical characteristics

Parameters	Value
pH	6.2-6.6
Heavy metals, benzo(a)pyrene, dioxins and furans (Reg. 629/2008), and pesticides (Reg. 396/2005)	Admissible level
Substance Pharmacologically Active (Reg. CE 37/2010 and the alterations)	Admissible level
Veterinary Medicine Waste (Reg. CE 2377/90 & alt)	Admissible level
Courage k	60% approx.
Hypoxanthine	3 nmol/g
Total volatile basic nitrogen (TVB-N)	33
Redox potential	Positive
Rate of refractive eye	Low