

Pre-cooked tuna loins vacuum sealed and frozen

Technical specification sheet

Product	Pre-cooked tuna loins vacuum sealed and frozen
Scientific name	<i>Thunnus Albacares, Thunnus obesus, Katsuwonus pelamis</i>
Family	<i>Scombridae</i>
Origin	Ecuador
Getting way	Wild caught (RSW/coastal fishing)
Frozen process	Land frozen
Presentation	Vacuum sealed and frozen



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	5.5-6.5
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
Mercury	< 1,0 ppm.
Lead	<0,3 ppm
Cadmium	<0,1 ppm
Histamine	Max 3 mg/100g o 30 pm
Salt	Average 2%

Sensory features

Features	Remarks
Flavour	Nice, typical of the species
Smell	Optimal
Colour	Uniform, absence of orange or strong brown
Texture	Firm, Juicy
Parasites	Absence

Simple cleaning	Value	Intermediate cleaning	Value
Type of cleaning	Yellow surface typical of cooking, absence of caramelized surface	Type of cleaning	Presence of yellow surface 25%, absence of caramelized surface
Scales	< 10	Scales	< 8
Skin	< 10	Skin	< 8
Blood-Bruises	< 10	Blood-Bruises	< 8
Veins	< 10	Veins	< 8
Spine	< 10	Spine	< 8
Total Defects	< 60	Total Defects	< 48

*1 Defect is equivalent to: Spines 1 cm, Scales, Skin, blood 0,5 cm



Double cleaning	Value
Type of cleaning	Absence of Yellow surface, bones, viscera
Scales	< 5
Skin	< 5
Blood-Bruises	< 5
Veins	< 5
Spine	< 5
Total Defects	< 30

*1 Defect is equivalent to: Spines 1 cm, Scales, Skin, blood 0,5 cm