

# Product Specification


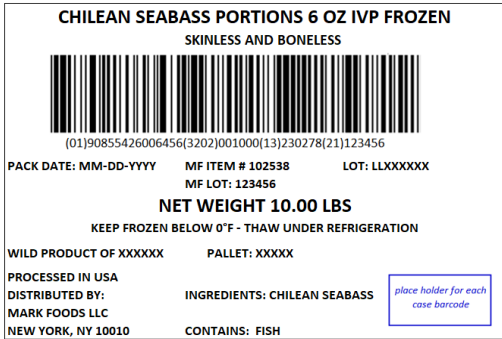
## Chilean Seabass Portions, 6 oz

General Information				Photos																																																					
Description: Chilean Seabass Portions, 6 oz, IVP, Frozen Latin name: <i>Dissostichus eleginoides</i> , or <i>Dissostichus mawsoni</i> Product code: 102538 Catch method: Wild caught Comments: non-MSC																																																									
Product Information							Nutritional Information																																																		
Skin-off, pin bones removed, minimal belly trim, blood spots removed. Portions are co-products generated during processing larger size portions. Max portions length - 5 in. No "hockey" sticks shaped portions.				<table border="1"> <thead> <tr> <th>Serving size</th> <th>100</th> <th>4.0</th> </tr> <tr> <th>Unit of Measure</th> <th>GRAMS</th> <th>oz</th> </tr> </thead> <tbody> <tr><td>Calories</td><td>197.90</td><td>223.63</td></tr> <tr><td>Total Fat (g)</td><td>14.86</td><td>16.79</td></tr> <tr><td>Saturated Fat (g)</td><td>2.70</td><td>3.05</td></tr> <tr><td>Trans Fat (g)</td><td>0.22</td><td>0.25</td></tr> <tr><td>Cholesterol (mg)</td><td>53.30</td><td>60.23</td></tr> <tr><td>Sodium (mg)</td><td>93.50</td><td>105.66</td></tr> <tr><td>Total Carbohydrates (g)</td><td>0.60</td><td>0.68</td></tr> <tr><td>Dietary Fiber (g)</td><td>0.00</td><td>0.00</td></tr> <tr><td>Total Sugars (g)</td><td>0.00</td><td>0.00</td></tr> <tr><td>Added Sugars (g)</td><td>0.00</td><td>0.00</td></tr> <tr><td>Protein (g)</td><td>15.45</td><td>17.46</td></tr> <tr><td>Vitamin D (mcg)</td><td>0.00</td><td>0.00</td></tr> <tr><td>Calcium (mg)</td><td>6.10</td><td>6.89</td></tr> <tr><td>Iron (mg)</td><td>0.00</td><td>0.00</td></tr> <tr><td>Potassium (mg)</td><td>257.00</td><td>290.41</td></tr> </tbody> </table>			Serving size	100	4.0	Unit of Measure	GRAMS	oz	Calories	197.90	223.63	Total Fat (g)	14.86	16.79	Saturated Fat (g)	2.70	3.05	Trans Fat (g)	0.22	0.25	Cholesterol (mg)	53.30	60.23	Sodium (mg)	93.50	105.66	Total Carbohydrates (g)	0.60	0.68	Dietary Fiber (g)	0.00	0.00	Total Sugars (g)	0.00	0.00	Added Sugars (g)	0.00	0.00	Protein (g)	15.45	17.46	Vitamin D (mcg)	0.00	0.00	Calcium (mg)	6.10	6.89	Iron (mg)	0.00	0.00	Potassium (mg)	257.00	290.41
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Ready to Eat:		No																																																							
Product will be cooked prior to consumption:		Yes																																																							
High Risk:		No																																																							
Attribute	Descrip	Specification	UOM																																																						
Weight	target	6.0	oz																																																						
Weight	range	5.0 - 7.0	oz																																																						
Thickness	min.	0.50	in																																																						
Length	max.	5.00	in																																																						
Organoleptic Characteristics																																																									
1. Odor:	No off odor	3. Color:	White to off white (creamy white)																																																						
2. Texture:	Firm	4. Appearance:	Firm, white flesh																																																						
Raw Material Information																																																									
H & G fish, 2.0 kg & up. Caught by longline or demersal trawl. Fish is frozen at sea and labeled.																																																									
Processing Steps																																																									
<ul style="list-style-type: none"> <li>Receiving raw material (H&amp;G)</li> <li>Tempering</li> <li>Filleting</li> <li>Skinning</li> <li>Pin bone removal</li> </ul>	<ul style="list-style-type: none"> <li>Trimming</li> <li>Fillet loining</li> <li>Portioning</li> <li>Portions selection for bagging &amp; vacuuming</li> <li>Bagging</li> </ul>		<ul style="list-style-type: none"> <li>Vacuuming</li> <li>Freezing</li> <li>Metal detection</li> <li>Packing in master carton</li> <li>Labeling master carton</li> </ul>																																																						

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Defects																					
Decomposition:	There shall be no decomposition in the product.																				
Dehydration:	There shall be no dehydration in the product.																				
Other:	No decomposition, dehydration, foreign material, off flavors, off odors, off colors. No "hockey stick" shaped portions.																				
Ingredients																					
Ingredients:	Chilean Seabass ( <i>Dissostichus eleginoides</i> or <i>Dissostichus mawsoni</i> )																				
Allergens:	Fish (Chilean Seabass)																				
Microbial Standards																					
	<table border="1"> <thead> <tr> <th></th> <th>n</th> <th>c</th> <th>m</th> <th>M</th> </tr> </thead> <tbody> <tr> <td>Aerobic Plate Count (APC)</td> <td>5</td> <td>3</td> <td>5.0 x 10<sup>5</sup></td> <td>1.0 x 10<sup>6</sup></td> </tr> <tr> <td>Coliform</td> <td>5</td> <td>3</td> <td>500</td> <td>1000</td> </tr> <tr> <td><i>Escherichia coli</i></td> <td>5</td> <td>2</td> <td>&lt;10</td> <td>50</td> </tr> </tbody> </table>		n	c	m	M	Aerobic Plate Count (APC)	5	3	5.0 x 10 <sup>5</sup>	1.0 x 10 <sup>6</sup>	Coliform	5	3	500	1000	<i>Escherichia coli</i>	5	2	<10	50
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Coliform	5	3	500	1000																	
<i>Escherichia coli</i>	5	2	<10	50																	
<i>Note: above micro results are indicative of HACCP &amp; GMP/sanitation practices</i>																					
General Product Information																					
Storage conditions	Below 0°F (-18°C)																				
Transportation conditions	Below 0°F (-18°C)																				
Thawing instructions	Thaw under refrigeration and store below 38°F. Do not refreeze.																				
Shelf life	18 months																				
Target group	General public; product will be fully cooked prior to consumption																				
Packaging Information																					
Inner Packing:	IVP, plain film																				
Food Grade:	Yes																				
Net Weight:	10.0 lb																				
Gross Weight:	13.0 lb																				
External packing:	Corrugated cardboard																				
	10 lbs no-name clamshell box																				
Labeling:	White label master carton (MC) only																				
MC dimensions: Length: 20.062 in Width: 9.375 in Height: 4.875 in Case Cube: 0.531 ft <sup>3</sup> Pallet: Tie: 8 High: 13 Total: 104																					
																					
 <p style="text-align: center;"><i>case label layout</i></p>																					
Labeling Information																					
Product description	Net weight	OW Lot #	<b>Barcode GS1-128</b> - to include AI:																		
Size of product	Pack Date	Distributor name & address (01) - to identify individual cases																			
Catch method (Wild)	MF Item Number	Processing Country	(3202) - net wt in pounds																		
Country of origin	MF Lot #	Bar code	(13) - Pack Date as YYMMDD																		
<i>Keep Frozen -Thaw Under Refrigeration</i>		Pallet #	(21) - Case serial number																		
<i>Ingredients: Chilean Seabass</i>		Unit barcode																			
<i>Contains: Fish</i>			GTIN-14: 90855426006456																		