



**COZZE C/G CILE BANTRY BAY 6X1**

WHOLE COOKED MUSSEL IN VACUUM PACKED						
1	Product name	WHOLE COOKED MUSSEL In vacuum packed Natural				
2	Product picture					
3	Scientific name:	Mytilus chilensis				
4	Ingredient List	Mussels				
5	Allergens	Mussels				
6	Origin	Product of Aquaculture, Pacific Ocean, FAO ZONE 87 Chile				
7	Processing Plant	Blue Shell S.A. . Rca. N° 10754 Camino a Tegal km 1,2 , Dalcavie, Chile				
8	Processing details	<p>The raw material comes from certified farms. Once received it is stored in a holding room. Product will be washed and declassified. Then byssus will be removed by machine. After that the mussels are classified by size depending on the final product. Then it passes through brushes and fall onto an inspection table where mussels will be inspected. Broken mussels will be removed. Once the raw material complies with the required standard, they are weighed automatically and deposited into a thermoforming machine. Once the bags are properly sealed and vacuum packed, they are cooked in a continuous cooker. After that they are rapidly chilled before frozen in a continuous freezer. Finally they are packed into a master carton</p> <p>Note: The product is submitted to metal detection</p>				
9	Product gradina (units/kg)	Target		Tolerance		
		1 kg package: 50/75 units/ package 450 grs / 500 grs / 1 lb package: 23/26 units / package		45-85 20-29		
10	Quality parameters	Parameter	Description	Target	Limit	
		Broken mussels	Once cooked, there are mussels where the shell is fully broken	nil	package 23/26: 3 unit package 50/75: 6 unit	
		% Meat fill	Ratio: weight meat / weight shell	≥6	0.5	
		Uniformity of Size	Product should be homogeneous	< 1,3	1,8	
		Closed mussels	Mussels should open after cooking	nil	package 23/26: 3 unit package 50/75: 6 unit	
		Vacuum	No vacuum	nil	20%	
11	Organoleptic criteria	Criteria	Target			
		Texture	Firm, not soft or gritty			
		Smell	Seaweed, Specific of frozen product			
		Colour meat	Orange to pale yellow			
12	Microbiological criteria	Criteria	limit m (lower)	limit M (superior)	sample size	acceptance
		Total count 35°C	100.000	500.000	5	3
		Salmonella	Absent in 25g		5	0
		E. coli (MPN/g)	1	10	5	2
		Listeria monocytogenes (cfu/g)	100		5	0
		Staphylococcus coagulase + (cfu/g)	10	100	5	1
		13	Chemical criteria	Criteria	Maximum	sample size
Cadmium	according to market regulate	1	0			
Mercury	0,5 mg/ kg fresh weight	1	0			
Lead	1,5 mg / kg fresh weight	1	0			
14	Biological Criteria	Criteria	Maximum	sample size	acceptance	
		DSP	Absent	5	0	
		PSP(saxitoxine)	<800 ug/kg	5	0	
		ASP ( ac. Domeic)	<20 mg/kg	5	0	

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15	Nutritional information per 100gr:	Energy (kcal) 84,6 Carbohydrate total (g) 5,1 Fat total (g) 1,4 Saturated fat (g) 0,39 Monounsaturated fat (g) 0,24 Polyunsaturated fat (g) 0,63 Energy (kJ) 357,8 Proteins (g) 12,9 Cholesterol (mg) 1,4 Sodium (mg) 541,5 Fibre <0,5 Ash (g) 2,2	
16	Packaging	Product is packaged following client instructions Barcode (under client requirement) Bag Dimensions 1 kg bag 335x285 345x297 1 lb bag 230x187 230x190 450 grs bag 230x187 230x190 Material 7 layered poliamida/ PE 100 µ PA/ PE 180 -190 µ Master carton The product is available in packs of client (optional) Dimensions 6 x 1kg Internal 330x265x185 External 338x273x207 10 x 1lb 390x230x150 396x230x162 10 x 450gr 390x230x150 396x230x162 6 x 900gr 380x230x203 388x245x215 	
17	Date coding	Lot: ABBBCC A Year (last number of production year) BBB Day Julian Calendar CC Extraction area code number Production Date: dd-mm-yyyy (under client requirement) Best Before: dd-mm-yyyy (under client requirement) 24 months from production date	
18	Packing information requirements	Lot Factory Ref N° Production date Best Before: Origin CHILE Net Weight FAO Zone 87 Aquaculture Product Cooked Product Name Mytilus chilensis Keep under -18° C	
19	Container packing	Type container 40R 6 x 1kg boxes N. master per container 3.168 un Total net weight 19.008 kg Total gross weight 21.067 kg 10 x 1lb boxes N. master per container 3.920 un Total net weight 17.796,8 kg Total gross weight 20.854,4 kg 10x 450gr boxes N. master per container 3.920 un Total net weight 17.640 kg Total gross weight 20.498 kg 6x 900gr boxes N. master per container 2.900 un Total net weight 16.660 kg Total gross weight 19.604 kg	