

### **Cooked and Frozen Mussels Meat IQF (Premium) – January 2020**

#### **Product Characteristics**

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- Specie: Mejillones/Chilean Mussels (*Mytilus chilensis*). Farm Raised Zone FAO 87
- Product: Fully Cooked Mussels Meat IQF
- Glaze: 10% +/- 2%
- Presentation: Bulk & Retail
- Plant: Chile 10217 Salmenes Aucar Ltda.- Quemchi Plant  
Chile 10752 Chonchi Plant
- Size/kg: 100 – 200 / 200 – 300 / 300 – 500 / 500 – 800

#### **Packaging Description**

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- Bulk / Retail
- Frozen IQF
- Packed in 10 kg (bulk) and 10 kg (retail) master carton box.
- Food Grade in accordance with the EU regulation 1935/2004 that sets up general requirements for all food contact materials & EU regulation 10/2011 and its amendments relating to plastic materials and articles intended to come into contact with food

#### **Certifications & Documents**

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- HACCP / IFS / BRC / FOS / HALAL / BAP / ASC / OIA-ORGANIC / BSCI
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#### Product Details

INGREDIENT	Mussels ( <i>Mytilus chilensis</i> ), water as glaze
CHARACTERISING INGREDIENTS	Chilean Mussel Meat (90%) Water (10%)
GENETICALLY MODIFIED PRODUCTS (GMO)	NO
IRRADIATED INGREDIENTS	NO
MANDATORY AND ADVISORY WARNING STATEMENTS	Allergens: Contains Shellfish (Mussels)
DATE CODING / TRACEABILITY	Production Date and BB date: DD/MM/YYYY The batch number has the following structure for bulk products: XXDDMMAA Where: XX: Letters that identifies the Farm, according to internal list of certificate farms. DDMMAA: Corresponds to the month and year of the freezing process (it is assigned on the labels, package printing, of finished product primary, secondary, tertiary packages.)

#### Analytical Criteria

CHEMICAL	CRITERIA
Arsenic (total)	Less than or equal to 5mg/kg
Lead	Less than or equal to 1,5mg/kg
Mercury	Less than or equal to 0.5mg/kg
Cadmium	Less than or equal to 1mg/kg
ASP (Domoic Acid)	Less than or equal to 20mg/kg
DSP (Lipofilic toxins)	1.- Summation of okadaic acid (OA), dinofisistoxins (DTX1 y DTX2) and pectenotoxins (PTX1 y PTX2), all together over 160ug equivalent to okadaico acid/kg of meat. 2.- Summation of yestoxins (YTX, homo YTX, 45 OH YTX and 45 OH homo YTX) over 3,75mg equivalent to yesotoxina acid/kg of meat. 3.- Summation of azaspirácids (AZA1, AZA2 y AZA3) over 160ug equivalent to azaspirácid/kg of meat.
PSP	Less than or equal 80 ug/100 g meat
MICROBIOLOGICAL	CRITERIA
E. coli/g	Less than 10 NMP
Listeria monocytogenes/25g	Absence
Listeria monocytogenes/g	Less than 100 cfu/g
Salmonella/25g	Absence
TPC/g	Less than 500 000
Vibrio parahaemolyticus	Less than 10 cfu/g
S. aureus	Less than 100 cfu/g
PHYSICAL	CRITERIA
Foreign Objects	No foreign objects permitted

## General Specifications

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- Shell pieces: (may content pieces < 5mm)

100-200	1 / kg	> 5 mm
200-300	2 / kg	> 5 mm
300-500	3 / kg	> 5 mm
500-800	4 / kg	> 5 mm

- Broken meats: 10% +/- 2%
- External Byssus: 10% (frozen)

## Shelf life & Handling information

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- Frozen: 24 months from production date
- After being thawed, Do not refreeze

## Nutritional Facts

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Typical Value per 100 grs meat

Energy	80 Kcal
Fats	3 g
Saturated Fats	1 g
Cholesterol	50 mg
Carbohydrates	0 g
Sugar	0 g
Protein	14 g
Sodium	240 mg
Salt	0,6 g

## Product Images

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Bulk Presentation Size 100-200



Bulk Presentation 200-300



Retail Presentation

