



Tehcnical sheet:
Tuna Loins 3 kg+, 20
kg/ bax
SASHIMI grade, AAA

PRODUCT INFORMATION

Product name : Yellowfin tuna LOINS, Sashimi grade , skinless, boneless, bloodline out, 20kg (net weight), minimal diameter 10 cm at both ends of the loin, center cut

Scientific name : Thunnus albacares

Origin of product/fishing area : FAO71/ Hooks and Lines (LLD)

PRODUCT DESCRIPTION

Size : 3KG +

Glazing : protective

Brand : Groenlanda

Ingredients : Yellowfin tuna / Thon albacares

BBD : production day + 24 months

LOGISTIC DATA

Master carton net weight : 20 kg

Size of the carton : 60*41*19cm

Barcode master carton 20 kg : 5949096036591

Barcode unit (variable) : NO

Conditions of preservation : Frozen product; Keep frozen at -18°C; never refreeze a defrosted product .

QUALITY

Foreign bodies	: Absence
Texture	: Firm
Taste	: Characteristic
Colour	: Red
Odor	: Natural

NUTRITIONAL VALUE (per 100g)

Energy	: 114 kcal / 482 kJ
Protein	: 26.4 g
Lipid	: 0.9 g
Of which saturated	: 0.3 g
Carbohydrates	: <0.01 g
Of which sugars	: <0.01 g
Salt	: 1 g

INDICATIONS ON LABEL

According EU regulations / GMO free / Allergens : fish

Regulations, Requirements , Compliance

Industry standards of Vietnam QCVN 02-01:2009/ BNNPTNT, QCVN 02-02:2009/BNNPTNT, QCVN8-3:2012/BYT, QCVN 8-2:2011/BYT.

Decision Number 1471/QĐ-BNN-QLCL dated 20/6/2012

Decision Number 2864/QĐ-BNN-QLCL dated 24/11/2011

EU Standards: (EC) No 852 / 2004; (EC) No 853 / 2004; 98/83/EC

FDA Standards: (21CFR-123)

BRC Standards (version 08)

FDA Document (Edition 04, Aug, 2019)

TEHNOLOGICAL PROCESS

1 Product Name : Frozen Yellowfin Tuna Loin/ Steak

2 Scientific Name of Raw Material : Thunnus albacares

3 Transportation and Storage of Raw Materials: Frozen raw material: imported by frozen container $\leq -18^{\circ}\text{C}$ by vessel.

4 Description of The Finished Product: Frozen Yellowfin Tuna Loin/ Steak

5 Processing Description :

Step 1: Loin

Receiving raw material, frozen - Preservation by cold storage -18°C -Receiving raw material from cold storage -Washing and Cutting the loin -Trimming - Defrosting by cold water-Trimming.

Step 2: Freezing

Chilling 48 hrs in chilling room -Trimming -Grading. Vacuuming-Freezing.

Step 3: Finished product

Cutting loin/steak -Packing PA -Vacuuming- Detect metal- Carton packing - Preservation by cold storage -Loading.





Done at : Vietnam

Date : 12.02.2023