



THANH HOA FISHERY IMPORT - EXPORT J.S.C
LOT E, LE MON INDUSTRIAL ZONE, THANH HOA CITY, VIETNAM
TEL: 84 37 3911395 FAX: 84 37 3915057

TECHNICAL SPECIFICATION RAW MATERIALS

FROZEN COOKED CLAM WHOLE SHELL

1. PRODUCT DESCRIPTION

Presentation	Parts provided with both valves closed, with water intervalvar and have undergone a process of pasteurization or similar agreement with European standards established for molluscs extracted from zone B
Scientific name	Meretrix lyrata
Fish zone	Pacific Ocean FAO 61
Preservation method	Ultrafreezing -18 ⁰ C

2. ORGANOLEPTIC CHARACTERISTICS

Colour	Meat of the characteristic color. No strange colors in shell. A minimum permitted blackish coloration about 1/3 of the surface of the shell.
Flavor	Characteristic, without extraneous flavor. Sea flavor
Odor	Characteristic, without extraneous odor. Sea odor
Aspect	Characteristic

3. PHYSICAL CHARACTERISTICS

Foreign bodies	Absence
Semi-open pieces	Max 3%
Emty shells	Absence
Pieces with sand	Max. 5% of pieces with minor sand content (up to 5 grains of sand under the mantle per unit
Pieces with gravel	Absence
Uniformity factor	Absence
Broken shell	Max 3%
Shell weight	Max 65%
Liquid	Max. 20% ± 2%
Size (pcs/kg)	20/40, 40/60, 60/80, 80/100, 100/120

4. CHEMICAL CHARACTERISTICS

Additives	Absence
Heavy metals	Cadmium: Max. 1ppm Mercury: Max. 0.5 ppm Lead: Max.1.5 ppm
Toxins	According to current EU legislation

5. GENETICALLY MODIFIED ORGANISMS (GMO'S)

Permitted	None of them.
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6. ALERGENICS

Permitted	Molluscs
Permitted traces	None of them

7. MICROBIOLOGICAL CHARACTERISTICS

Species	Microcolony/1gam products
TPC	< 10 ⁶
Coliforms	< 2x10 ²
Staphylococcus Coagulase positive	< 10
E.Coli	Not detected
Salmomella spp(Microcolony/25gam products)	Not detected
Shigella(Microcolony /25gam products)	Not detected
Vibrio cholerae/paraeohemolyticus (Microcolony /25gam products)	Not detected

8. REQUIREMENT OF USEFUL LIFE

Life to delivery in store	Minimum 6 months.
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9. PRESENTATIONS AND LOGISTICS

Primary packaging	Interior blue plastic
Secondary packaging	Master carton box type flap.

The containers and packaging are made with materials allowed for food use, does not provide the food tastes, odors or strange colors. The packages are present at the time of the delivery a perfect state and the absence of dirt. The labeling complies with existing legislation.

10. TRANSPORT CONDITIONS

Temperature	Max. -18 ⁰ C
Vehicle	Authorized to transport food.Clean and dry.

11. OBSERVATIONS

The delivery or document accompanying the goods shall specify the lots that contain the delivery, the quantities of each and the date of consumption preferential treatment.