



WHOLE COOKED MUSSEL IN VACUUM PACKED

1	Product name	WHOLE COOKED MUSSEL in vacumm packed				
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. , Reg. N° 10754 Camino a Teguel km 1,2 , Dalcahue, Chiloé				
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 deplumped. 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 grading (units/kg)	Target		Tolerance		
		1 kg package: 45/65 units/ package				
10	Quality parameters	Parameter	Description	Target	Limit	
		Broken mussels	Once cooked, there are mussels where the shell is fully broken	nil	package 45/65: 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 50/75: 6 unit	
		Vacuum	No vacumm	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
		Lysteria monocytogenes (cfu/g)	100		5	0
		Staphylococcus coagulase + (cfu/g)	10	100	5	1
13	Chemical criteria	Criteria	Maximun	sample size	acceptance	
		Cadmium	1,0 mg / kg fresh weight	1	0	
		Mercury	0,5 mg / kg fresh weight	1	0	
		Lead	1,5 mg / kg fresh weight	1	0	
14	Biological Criteria	Criteria	Maximun	sample size	acceptance	
		DSP	Absent	5	0	
		PSP(saxitoxine)	<800 µg/kg	5	0	
		ASP (ac. Domoic)	<20 mg/kg	5	0	
15	Nutritional information per 100gr:	Energy (kcal)	78,8	Energy (kJ)	331,9	
		Carbohydrate total (g)	3,4	Proteins (g)	12,7	
		Fat total (g)	1,6	Cholesterol (mg)	32,2	
		Saturated fat (g)	0,46	Sodium (mg)	581,5	
		Monounsaturated fat (g)	0,39	Fibre	<0,1	
		Poliunsaturated fat (g)	0,75	Ash (g)	2,3	
		Trans fat (g)	0,04			

16	Packaging Bag Master carton	Product is packaged following client instructions Barcode (under client requirement) Dimensions 1 kg bag 335x285 345x297 Material PA / PE 180 -190 μ The product is available in packs of client (optional) Dimensions 6 x 1kg Internal 330x265x195 External 338x273x207 	
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 Reg 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 40ft <u>6 x 1kg boxes</u> N. master per container 3.168 un Total net weight 19.008 kg. Total gross weight 21.067 kg	
Elaborated by Position QC Manager Date 01/07/2008		Revised by Position Responsible for Management Date	Approved by Cristobal Salinas Position <i>Plant Manager</i> Date <i>28/12/16</i>