

PERUVIAN PECTEN	TECHNICAL SPECIFICATION	CODE HSAC-008 V. 12
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Number	: 10	Date	: 05/2020																					
Product	: Scallops Roe On (Argopecten Purpuratus)																							
Origin	: Peru (Aquaculture)	Factory:	P166-Pai-PRSA																					
Composition	: 100% Scallops - Chemical Free	FAO 87	Sechura Bay																					
General	: The product is produced from fresh sound raw material that is free from all toxic residues and chemical products. The final product shall comply with all current EC Food Legislation.																							
Processing	: Scallops are harvested and delivered to the factory. Each load is sampled and assessed for foreign material, freshness and physical defects on the shell. The scallops are then cleaned, eviscerated, sanitized, graded, frozen and glazed. The scallops frozen are sampled and assessed against the following specifications.																							
Glazing:	20%																							
Packing	: During packing, the scallops are inspected before weighing and filling into plastic bags. Cartons are labeled, sealed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to wait despatch.																							
Organoleptical Characteristics	: Colour : White (muscle) typical of Peruvian Scallops. Flavour : Full characteristic scallops flavour (sweet) Texture : Fairly uniform, flesh may be slightly soft but good texture																							
Microbiological & Toxin Characteristics	: <table border="1"> <thead> <tr> <th>Organism</th><th>Target</th><th>Maximum</th></tr> </thead> <tbody> <tr> <td>TPC</td><td>3.8×10^4</td><td>1×10^6</td></tr> <tr> <td>Escherichia coli</td><td>< 20</td><td>230 NPM/100g</td></tr> <tr> <td>Staphylococcus aureus</td><td>< 10</td><td>1×10^3</td></tr> <tr> <td>Salmonella</td><td>Absent in 25g</td><td>Absent in 25g</td></tr> <tr> <td>Hepatitis A</td><td>not detected</td><td>not detected</td></tr> <tr> <td>Toxin DSP, ASP, PSP</td><td>Negative</td><td>Negative</td></tr> </tbody> </table>			Organism	Target	Maximum	TPC	3.8×10^4	1×10^6	Escherichia coli	< 20	230 NPM/100g	Staphylococcus aureus	< 10	1×10^3	Salmonella	Absent in 25g	Absent in 25g	Hepatitis A	not detected	not detected	Toxin DSP, ASP, PSP	Negative	Negative
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Bags with rider (provided)	: Food grade bags, art rider provided by customer.																							
Cartons	: Corrugated cardboard of glued construction. no metal staples to be used. Shall be sealed using adhesive tape.																							
Storage Conditions, Boarding and Distribution	: The product has to be stored, boarded and distributed at -18°C. If thawed do not refreeze.																							
Shelf Life	: 24 months																							

15.07.20
