



Document code:
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PRODUCT SPECIFICATIONS

COOKED MUSSEL MEAT I.Q.F. - BLUE SHELL BRAND

| | | | | | | |
|----|-----------------------------|--|---|----------------------------|-------------------------|-------------------|
| 1 | Product name: | COOKED MUSSEL MEAT I.Q.F. - BLUE SHELL BRAND | | | | |
| 2 | Product picture: |   | | | | |
| 3 | Scientific name: | Mytilus chilensis | | | | |
| 4 | Ingredient List | Mussels | | | | |
| 5 | Origin | Product of Aquaculture, Pacific Ocean, FAO ZONE 87 Chile | | | | |
| 6 | Processing Plant | Blue Shell S.A. , Reg. N° 10754 Camino a Teguel km 1,2 , Dalcahue, Chiloé | | | | |
| 7 | Description of the process: | The raw material comes from certificate farms. Once received it is stored in the holding room while waiting to be processed. Product will be washed and declumped. Then byssus removal will be done by a machine. Next step is classifying the raw material by sizes depending on the final product required. Product is cooked in an automatic cooker. After cooking the product are submitted to showers of cold water to cool down and clean it. Then another machine unshell the mussels separating the meat and shells by a vibration system. After a quality inspection the clean product is frozen by a continuous tunnel, reaching a temperature of -18°C in its thermal centre. Finally the product will be graded by sizes, glazed, weighted, packed, labelled and storage at -18°C waiting to be loaded to the final destination. | | | | |
| 8 | Product grading (units/kg) | Size | Target | Tolerance | | |
| | | L | 100-200 | 0 | | |
| | | M | 200-300 | 0 | | |
| | | MS | 300-500 | 0 | | |
| 9 | Glazing | 8 to 12% | Not compensated | | | |
| 10 | Quality parameters | Parameter | Description | Target | Limit | |
| | | Broken mussels | When there is more than 25% of the meat missing | <10% | 15% | |
| | | External Byssus | Byssus that can be seen once the product is frozen | <10% | 15% | |
| | | Shell pieces | Pieces of broken shells that appears with the meat | 0 | 4 pieces in a 10 kg box | |
| | | Foreign bodies or other species | Extrange bodies or species that appear mixed with the mussel in the boxes | 0 | 5% | |
| | | Frozen Blocks | Several pieces stick to each other | 0 | 3 blocks in a 10kg box | |
| | | Dehydration | Lack of water in the product surface | <10% of the surface | <10% | |
| 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 31°C | | 500.000 | 5 | 0 |
| | | Salmonella | Absent in 25g | | 5 | 0 |
| | | E. coli (MPN/g) | 3 | 10 | 5 | 2 |
| | | Lysteria monocytogenes (cfu/g) | <100 | | 5 | 0 |
| | | Fecal Coliform (MPN/100g) | 4 | | 5 | 0 |
| | | Stpahylococcus coagulase + (cfu/g) | 100 | 1.000 | 5 | 2 |
| | | | | | | |
| 13 | Chemical criteria | Criteria | Maximun | sample size | acceptance | |
| | | Cadmium | 1,0 mg / kg fresh weight | 10 | 0 | |
| | | Mercury | 0,5 mg/ kg fresh weight | 10 | 0 | |
| | | Lead | 1,5 mg / kg fresh weight | 10 | 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) | 97g | Energy (Kj) | 409g |
| | | Fat total | 2,0g | Cholesterol (mg) | 46 |
| | | Saturated fat | 1,5g | Sodium (mg) | 488 |
| | | Carbohydrate total | 0,8g | Proteins | 18,9g |
| | | of wich sugars | >0,5g | Fibre | >0,5g |
| | | Salt | 1,12g | Ash (g) | 2,0g |
| 16 | Packaging | Product is pacaked following client instructions | | | |
| | | Pre-printed bag | Barcode | 900 g drained net weight | BLUE SHELL BRAND |
| | | | Dimensions | 530x250 mm | |
| | | Master carton | Dimensions interior | 390x230x150 mm | 6X1 pc |
| 17 | Date coding | Lot: PPCJJY | | | |
| | | PP | Supplier | | |
| | | C | Truck Number | | |
| | | JJJ | Day Julian Calendar | | |
| | | Y | Year | | |
| | | Production Date: | dd/mm/yyyy | | |
| Best Before: | 24 months from production date | | | | |
| 18 | Packing Information requirements | Lot | FAO Zone 87 | | |
| | | Factory Reg N° 10754 | Aquaculture Product | | |
| | | Production date | Cooked | | |
| | | Best Before: | Product Name | | |
| | | Origin CHILE | Scientific Name: Mytilus Chilensis | | |
| | | Net Weight | Storage conditions: Keep under 18° C | | |
| 19 | Container packing | Type container | 40ft | | |
| | | 6 kg carton, 1 kg bag | | | |
| | | N. master per container | 3.558 ctns. | | |
| | | Total net weight | 21.348 kg | | |
| | | Total gross weight | 22.500 kg | | |