
Frozen Mackerel

Technical specification sheet

Product	Frozen Mackerel
Scientific name	<i>Scomber japonicus</i>
Family	<i>Scombridae</i>
Origin	Southeast Pacific (FAO 87) - Peru
Getting way	Purse seine
Presentation	Whole fish



Nutritional Information

Typical values	Per 100g
Energy kcal	180 Kcal
Protein	24.2g
Carbohydrates	<0.5g
Fat content	2.78g

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PROTEIN: Total Nitrogen (Kjeldahl).
CARBOHYDRATES: Chromatography.
FATS: Extraction Soxhlet.
ENERGY: By Royal Decree 930/1992

Microbiological Features

(Reg. CE # 1441/2007)

UFC/g	Mesophilic microbe content < 1×10^6 Enterobacteriaceae count < 1×10^3 <i>Staphylococcus. Aureus</i> < 2×10^1 Salmonella-Shigella: absence / 25g
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Physical and chemical characteristics

Parameters	Value
Heavy metals, benzo(a)pyrene, dioxins and furans (Reg. 629/2008), and pesticides (Reg. 396/2005)	Admissible levels
Substance Pharmacologically Active (Reg. CE 37/2010 and the alterations)	Admissible levels
Veterinary Medicine Waste (Reg. CE 2377/90 & alt)	Admissible levels

Detailed specifications

Shell life	18 months
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Size available

200 – 300gr

Package and label

- Product frozen in freezing cameras at a maximum temperature of -18 C
- Product frozen in blocks, glazing 0%
- Packing: 20kg blocks packed in boxes and labelled.

Terms of payment

30% prepayment / 70% against copy of B/L
Other arrangements can be discussed

Sensory features

Features	Remarks
Look outside	Pigmentation of the skin sui generis, mucus normal
Smell	Optimal
Colour	Natural
Texture	No sign of mark
Parasites	Absence