

PRODEMAR TURBOT

Scophthalmus maximus/ Psetta maxima



PRESENTATION

Frozen Fillets/portions
(according to client specification)

PACKAGING

Wrapped in transparent film in 10 Kg boxes.

LABELLING

According to legislation of destination country.

DISTRIBUTION

From the Port of Vigo to final destination.

ORGANOLEPTIC QUALITY

Upon cutting, the centre of the product has compact sides with no apparent signs of crystallized ice. After defrosting its aspect will be similar to that the product when fresh, with no signs of staleness or freezing. No signs of bruising other than the normal, no mould, no blood stains, no parasite infestation and no excessive residue. Its consistency, once defrosted, is the flexible, firm and normal texture, which characterizes this product. Appearance and smell typical of the fresh product with no foreign matter (seaweed, sand, etc.). Once frozen, it is to be consumed within 24 months.

PHYSICAL – CHEMICAL AND MICROBIOLOGICAL PARAMETERS

Parameters	Tolerated substances	Type of Analysis	Parameters	Tolerated substances	Type of Analysis
Vibrio parahaemolyticus (ufc/25 g)	Negative	C.E.N.A.N	Aerobics (31° + 1°C) (ufg/g)	Less than 10.000	C.E.N.A.N
Clostridium perfringens (ufc/g)	Less than 10	C.E.N.A.N	Total Coliforms (ufc/g)	Less than 10	C.E.N.A.N
Bacillus cereus (ufc/g)	Less than 100	C.E.N.A.N	Total Enterobacteriaceas	1 x 10 ²	C.E.N.A.N
Temperature in the center of a frozen piece (-18°C)	None	--	Salmonella – Shigella (ufc/ 25 g)	Negative	C.E.N.A.N
Staphylococcus aureus (ufc/g)	Less than 10	C.E.N.A.N			