

PRODEMAR TURBOT

Scophthalmus maximus/ Psetta maxima

PRESENTATION

Fresh fillets



PACKAGING

Wrapped in transparent film.. Covered with ice in 6 kg polystyrene boxes.

ICE (> 30% of the products net weight).

LABELLING

Standard label: R.D. 331/1999 and Regulation (CE) n° 2065/2001

DISTRIBUTION

NATIONAL destinations (WITHIN THE IBERIAN PENINSULA) in less than 48 hours.

INTERNATIONAL destinations and OUTSIDE THE IBERIAN PENINSULA up to 4 days.

SHELF LIFE: 8 days from packing date (suitable for human consumption)

PHYSICAL – CHEMICAL PARAMETERS:

PARAMETERS		VALUE	ANALYTIC TECHNIQUE
Temperature:		<4°C.	Thermometry
Heavy metals:	Cadmium (ppm)	≤0,05	According to Regulation (CE)n° 466/2001 ¹
	Copper (ppm)	≤20	According to Order 2nd August 1991
	Mercury (ppm)	≤0,5	According to Regulation (CE)n°

¹ Applicable from 1st of July 2002.

			466/2001
	Lead (ppm)	≤0,2	According to Regulation (CE)n° 466/2001
Freshness Indicators:	Histamine (ppm) (only in fillets)	<100	H.P.L.C
	NBVT (mg N/100g):	<30	Antonacopoulos
Dioxins		≤4 pg EQT PCDD/F-OMS/g weight when fresh ²	According to Regulation (CE)n° 466/2001
Medication residues ³		legislation	Specific
Halogenous compositions:		Negative	Specific
Foreign matters :		Negative	Visual Inspection

MICROBIOLOGICAL PARAMETERS :

PARAMETER		VALUE	ANALYTIC TECHNIQUE
Parasites :		Negative infestation	Visual inspection
Fungus:		Negative growth	Visual inspection
Microbiology	Aerobics (Ufc/g) (31°C ±1°C)	< 1 x 10 ⁶	C.E.N.A.N
	<i>Enterobacteriaceae</i> total (ufc/g)	< 1 x 10 ³	C.E.N.A.N
	<i>Salmonella- Shigella</i> (ufc/25g)	Negative	C.E.N.A.N

² Dioxin (sum of polychlorinated-dibenzo-p-dioxins [PCDD] and polychlorinated-dibenzo-furans [PCDF] according to toxic equivalents from the World Health Organization (EQT-OMS), using the toxic equivalent factors from the same organization [FET-OMS, 1997]

³ “Quarantine” periods are carried out after its application.

NUTRITIONAL COMPOSITION GUIDELINE (per 100 g portion according to bibliographical data):

PARAMETER	VALUE ⁴	PARAMETER	VALUE	PARAMETER	VALUE
Energy / Calories (KJ)	427,0	Magnesium (mg)	20,0	Riboflavin (B ₂) (mg)	0,14
Energy / Calories (Kcal)	102,0	Zinc (mg)	0,5	Eq. de niacin (mg)	5,5
Proteins (g):	20	Sodium (mg)	110,0	Folic Acid (µg)	16,0
Carbohydrates (g):	1,3	Potassium (mg)	290,0	Vit B ₁₂ (µg)	0,8
Fats (g):	2,6	Phosphorus (mg)	164,0	Ac. ascorbic (mg)	Traces
Calcium (mg)	22,0	Pyridoxine (B ₆) (mg)	0,15	Vit. A(eq. retinol) (µg)	14,0
Iron (mg)	1,0	Thiamine (B ₁) (mg)	0,06	Cholesterol (mg)	60,0
Chloride (mg)	0,07	Ash (mg)	1,17	Saturated Fat (mg)	0,31

QUOTED LEGISLATION

Royal Decree 1521/1984, passed 1st of August, Technical – Health Regulation of establishments, fish products and aquaculture products destined for human consumption.

Order dated the 2nd of August 1991, approving the microbiological regulations, *the limits of heavy metal content and the analytical methods used for the determination of heavy metals in fish and aquaculture products*.

Royal Decree 1437/1992, passed 27th of November, by which the health regulations applicable to the production and marketing of fish and aquaculture products are set (revised by the RD 1840/97 y RD 1977/99).

Royal Decree 331/1999, passed 26th of February, the standardization and classification of fish products, fresh, refrigerated or cooked.

Regulation (CE) n° 466/2001 of the Committee passed 8th of March 2001, whereby the maximum content of certain contaminants in food products are regulated.

⁴ According to bibliographical data