

 Acuapesca <small>Premium Scallops</small>	FORMAT	Code	F-07-01-01
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NAME OF PRODUCT	HALF SHELL SCALLOPS IQF FROZEN		
ORIGEN	PERU, scallops are raised on farms with suspended long lines		
SCIENTIFIC NAME	<i>Argopecten purpuratus</i>		
INGREDIENTS	SCALLOPS		
ORGANOLEPTIC FEATURES	COLOUR	White flesh, bright orange roe	
	ODOUR	Frozen product: Odorless Defrost product: Characteristic	
	FLAVOUR	No any unusual flavour	
BIOCHEMICAL FEATURE	ASP	< 20 mg domoique acide/ kg	
	PSP	< 0.8 mg/ kg	
	DSP	< 0.16 mg okadaique acide/ kg	
	AZASPIRACIDS	< 0.16 mg/kg	
	YESSOTOXINS	< 3.75 mg/kg	
MICROBIOLOGICAL FEATURES	Germs	m (Standard value)	M(Limit)
	Aerobic microorganisms at 30°C (CFU/g)	< 500000	1000000
	Enumeration of Escherichia coli (MPN/ g)	1	10
	Enumeration of Staphylococcus aureus coagulase (+) (UFC/g)	< 100 UFC	1000 UFC
	Salmonella (/25 g)	Absence	
	Hepatitis A Virus	Absence	
	Vibrio cholerae (/25 g)	Absence	
METROLOGICAL FEATURES	Shell diameter	75 – 80 mm (10-20 /kg)	
	Glazing	5-10%	

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NUTRITIONALS VALUES (g/100g)	Energetic Value (KJ) 413 (Kcal) 99 Fats 1.6 of which Saturated fat acid 0.8 Carbohydrates 6.0 of which Sugars 0.6 Proteins 15.0 Salt 0.6 Fibers 0.0
ADDITIVES	Exempt from additives and polyphosphates products
ALLERGENS	Scallops are Shellfish (Bivalve mollusks)
GMO	None
STORAGE AND DISTRIBUTION	Product to be stored and distributed at < -18°C
USE	As a fresh product. (In the case of consumption by a sensitive population, it is recommended a cooking at heart)
FARMS CERTIFICATIONS	ASC Certification: Control Union (ASC-C-00385) ORGANIC PRODUCT Certification: Control Union (PE-BIO-149)
PLANT CERTIFICATIONS	IFS, BRC, HACCP, MSC CoC, ISO 9001-2015, BASC
OPTIMUM DURATION OF CONSERVATION	24 months

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SCIENTIFIC NAME	<i>Argopecten purpuratus</i>		
INGREDIENTS	SCALLOPS		
ORGANOLEPTIC FEATURES	COLOUR	White flesh, bright orange roe	
	ODOUR	Frozen product: Odorless Defrost product: Characteristic	
	FLAVOUR	No any unusual flavour	
BIOCHEMICAL FEATURE	ASP	< 20 mg domoique acide/ kg	
	PSP	< 0.8 mg/ kg	
	DSP	< 0.16 mg okadaique acide/ kg	
	AZASPIRACIDS	< 0.16 mg/kg	
	YESSOTOXINS	< 3.75 mg/kg	
MICROBIOLOGICAL FEATURES	Germs	m (Standard value)	M(Limit)
	Aerobic microorganisms at 30°C (CFU/g)	< 500000	1000000
	Enumeration of Escherichia coli (MPN/ g)	1	10
	Enumeration of Staphylococcus aureus coagulase (+) (UFC/g)	< 100 UFC	1000 UFC
	Salmonella (/25 g)	Absence	
	Hepatitis A Virus	Absence	
	Vibrio cholerae (/25 g)	Absence	
METROLOGICAL FEATURES	Shell diameter	70 – 75 mm (20-30/kg)	
	Glazing	5-10%	

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ADDITIVES	Exempt from additives and polyphosphates products
ALLERGENS	Scallops are Shellfish (Bivalve mollusks)
GMO	None
STORAGE AND DISTRIBUTION	Product to be stored and distributed at < -18°C
USE	As a fresh product. (In the case of consumption by a sensitive population, it is recommended a cooking at heart)
FARMS CERTIFICATIONS	ASC Certification: Control Union (ASC-C-00385) ORGANIC PRODUCT Certification: Control Union (PE-BIO-149)
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SCIENTIFIC NAME	<i>Argopecten purpuratus</i>		
INGREDIENTS	SCALLOPS		
ORGANOLEPTIC FEATURES	COLOUR	White flesh, bright orange roe	
	ODOUR	Frozen product: Odorless Defrost product: Characteristic	
	FLAVOUR	No any unusual flavour	
BIOCHEMICAL FEATURE	ASP	< 20 mg domoique acide/ kg	
	PSP	< 0.8 mg/ kg	
	DSP	< 0.16 mg okadaique acide/ kg	
	AZASPIRACIDS	< 0.16 mg/kg	
	YESSOTOXINS	< 3.75 mg/kg	
MICROBIOLOGICAL FEATURES	Germs	m (Standard value)	M(Limit)
	Aerobic microorganisms at 30°C (CFU/g)	< 500000	1000000
	Enumeration of Escherichia coli (MPN/ g)	1	10
	Enumeration of Staphylococcus aureus coagulase (+) (UFC/g)	< 100 UFC	1000 UFC
	Salmonella (/25 g)	Absence	
	Hepatitis A Virus	Absence	
	Vibrio cholerae (/25 g)	Absence	
METROLOGICAL FEATURES	Shell diameter	65 – 70 mm (30-40 /kg)	
	Glazing	5-10%	

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GMO	None
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