

TECHNICAL SPECIFICATION

1.PRODUCT DESCRIPTION

1.1 MONKTAILS SKIN ON

2. FAO AREA

2.1 CAUGHT IN ANTLANTIC, SOUTHEAST : 47

3. SIZE GRADING

3. 1 MONKTAILS SKIN ON SUPER SMALL	:	-100 GR
3. 2 MONKTAILS SKIN ON SMALL	:	100-250 GR
3. 3 MONKTAILS SKIN ON MEDIUM	:	250-500 GR
3. 4 MONKTAILS SKIN ON LARGE	:	500-1000 GR
3. 5 MONKTAILS SKIN ON XLARGE	:	1000-2000 GR
3. 6 MONKTAILS SKIN ON XXLARGE	:	2000+ GR

4. METHOD OF PROCESSING

TRAWLED HEADED AND GUTTED , WASHED, AND TAIL TRIMMED, AND GRADED TO VARIOUS SIZE GRADING, PACKED TO RANDOM MASSES, BLASTFROZEN AND PLACED IN REFRIGERATED FISH HOLD.

5. PACKAGING MATERIALS

5. 1 PLASTICS

- 5.1.1 CLEAR TAPE 48MMX100M
- 5.1.2 CLEAR BAG LD 110X300X25 MIC
- 5.1.3 CLEAR BAG LD 180X400X25 MIC
- 5.1.4 CLEAR BAG LD 170X300X25 MIC
- 5.1.5 CLEAR BALER BAG LD 420+150X450X30 MIC
- 5.1.6 CLEAR BAG LD 200X650X22 MIC
- 5.1.7 CLEAR BAG LD 110X200X25 MIC
- 5.1.8 CLEAR BAG LD 200X300X150 MIC
- 5.1.9 CLEAR SHEET 700X1400X35 MIC
- 5.1.10 CLEAR SHEET LD 500X700X25 MIC

6. CARTONS

ITEM	DIMENSIONS (MM)	STYLE	PRINT	MATERIAL
N3 TRAY	630X405X90	DIECUT	PLAIN	175KL/125FS B*/175KL WAX
N3 LID – 2 COL	655X412X90	DIECUT	2 COLS	140WT/125FS B*/140KL

7. TEMPERATURE

7.1 MAXIMUM TEMPERATURE AFTER BLASTFREEZING IS BELOW –18 C OR MORE.

7.2 MAXIMUM TEMPERATURE OF PRODUCT IN FISH HOLD/COLD STORAGE AND DURING TRANSPORTATION IS KEPT BELOW –18C OR MORE.

8. INTEDED USE AND CONSUMPTION

TO BE FULLY COOKED BEFORE CONSUMTIOM BY THE GENERAL PUBLIC

9. TESTS.

COMPETENT AUTHORITIES PER PRODUCT LANDING PERFORMS THE FOLLOWING TEST;

9.1 MICROBIOLOGICAL TEST E.G TOTAL BACTERIA COUNTS, E.COLI, and STAPH. AUREUS ETC

9.2 CHEMICAL TEST E.G MERCURY TEST

BENGUELLA FISHING COMPANY PTY) LTD

BEN AMATHILA AVE P.O BOX 272 WALVIS BAY, NAMIBIA

Product Technical Specifications

1. Name of Product : SKIN-ON MONK TAILS SEA FROZEN (LOPHIUS VOMERINUS)
CODE DI RANA PESCATRICE OCEANICA

2. Geographical (FAO) Area: Caught in Atlantic Ocean: Area No. 47

2.1 Fishing Gear : (Reti da traino)

3. Microbiological Analysis

MICROBIOLOGICAL ASSESSMENT	LIMIT
Total Count of Viable micro-organisms	1000,000 cfu/g
E.Coli	Absent /10cfu/g
Salmonella	Absent/25g
Entrobacteriacease	1000cfu/g

Criteria	Description	Tolerance
3.1 Parasites	Any noticeable parasite count as defect	3/kg

4. Chemical Analysis/Heavy Metal

CRITERIA	LIMIT
Mercury	1.0mg/kg
Cadium	<0.05ppm
Lead	<0.30ppm

5. Nutritional Information

Energy	78kcal/328kJ	Carbohydrates	0,5g
Proteins	17g	Total Fat	<0.9g

6. Allergens

Fish to be considered allergen

7. Temperature requirements

7.1 After blast freezing -18°C or below.

7.2 During Storage and Transportation to a designated place –18°C or below.

8. Product Shelf Life : 24 Months from the Date of Production.

9. Size and Weight : No specified weights , Product is IWP and packed random weight. Sizes Super Small (-100 gr), Small (100-250 gr), Medium (250-500 gr), Large (500-1000 gr), XLarge (1000-2000 gr), XXLarge (2000+gr).

10. Ingredients : No additives.

11. Quality Factors : Organoleptic checks on appearance, odour and flavour, texture
Any defects and blemishes

12. Packaging Materials : N3 Export Trays (550x310x90mm),
N3 Export Lids (570x320x90mm),
5kg Export Trays (379x276x75mm)
5kg Sea frozen Export Lids (399x286x75mm)
Clear bags (110x300x25mic, 170x300x25
mic, 180x400x25mic, 200x650x22mic), Clear sheets (700x
1400x35mic).

13. Vessel EU Codes: **LYNETTE (3X) BIANCA (0R) ZEEAREND (5X)**

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