

NAME OF PRODUCT	SCALLOPS ROE ON IQF		
ORIGEN	PERU Scallops are farm raised (ASC certified)		
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 unusuak flavour	
BIOCHEMICAL FEATURES	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	Germes	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	Grade	10-20, 20-30, 30-40, 40-60, 60-80 / Lb.	

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NUTRITIONAL VALUES (g/100g)	Energetic Value	(KJ)	372
		(Kcal)	89
	Fats		0.7
	of which Saturated fat acid		0.10
	Carbohydrates		5.5
	of which Sugars		1.0
	Proteins		15
	Salt		0.3
	Sodium		0.1
Fibres		0.5	
ADDITIVES	Exempt from additives and polyphosphates products		
ALLERGENS	Scallops are Shelfish (Bivalve mollusk)		
GMO	None		
STORAGE AND DISTRIBUTION	Product to be stored and disrtibuted at < - 18° C		
USE	As a fresh product . (In the case of consumption by a sensitive population, it is recommended a cooking at heart)		
PLANT CERTIFICATIONS	IFS, BRC, HACCP, MSC CoC, ISO 9001-2015, BASC		
OPTIMUM DURATION OF CONSERVATION	24 months		