Le Panorama B - 57, rue Grimaldi - 98000 Monaco T. : +377 97 97 34 00 - F. : +377 97 97 34 19 www.atlas-maritime.com | atlas@atlas-maritime.com



NAME OF PRODUCT	SCALLOPS ROE ON IQF				
ORIGEN	PERU Scallops are farm raised (ASC certified)				
SCIENTIFIC NAME	Argopecten purpuratus				
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	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	Grade	10-20, 20-30, 30-40, 40-60, 60-80 / Lb.			

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NUTRITIONAL VALUES       Fats       0.7         of which Saturated fat acid       0.101         Carbohydrates       5.5         of which Saturated fat acid       0.101         Carbohydrates       5.5         of which Saturated fat acid       0.101         Carbohydrates       5.5         of which Saturated fat acid       0.101         Proteins       15         Salt       0.3         Sodium       0.1         Fibres       0.5    ADDITIVES Ecempt from additives and polyphosphates products ALLERGENS Scallops are Shelfish (Bivalve mollusk) GMO None STORAGE AND DISTRIBUTION Product to be stored and disrtibuited at < - 18° C USE As a fresh product . (In the case of consumation 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 24 months		Energetic Value	(KJ)	372		
NUTRITIONAL VALUES       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	NUTRITIONAL VALUES (g/100g)	_		89		
NUTRITIONAL VALUES       Carbohydrates       5.5         of which Sugars       1.0         Proteins       15         Salt       0.3         Sodium       0.1         Fibres       0.5		Fats		0.7		
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Sait       0.3         Sodium       0.1         Fibres       0.5         ADDITIVES       Ecempt from additives and polyphosphates products         ALLERGENS       Scallops are Shelfish (Bivalve mollusk)         GMO       None         STORAGE AND DISTRIBUTION       Product to be stored and disrtibuited at < - 18° C         USE       As a fresh product . (In the case of consumation 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       24 months		Proteins		15		
Fibres       0.5         ADDITIVES       Ecempt from additives and polyphosphates products         ALLERGENS       Scallops are Shelfish (Bivalve mollusk)         GMO       None         STORAGE AND DISTRIBUTION       Product to be stored and disrtibuited at <- 18° C         USE       As a fresh product . (In the case of consumation 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       24 months		Salt		0.3		
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24 months	PLANT CERTIFICATIONS	IFS, BRC, HACCP, MSC CoC, ISO 9001-2015, BASC				
24 months						
CONSERVATION	OPTIMUM DURATION OF	24 months				
	CONSERVATION					