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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OPTIMUM DURATION OF 24 months						
24 months	PLANT CERTIFICATIONS	IFS, BRC, HACCP, MSC CoC, ISO 9001-2015, BASC				
24 months						
CONSERVATION	OPTIMUM DURATION OF	24 months				
	CONSERVATION					