



Cooked and Frozen IQF Half Shell Mussels – DEC 2017

Company

- Company Name: Saint Andrews Smoky Delicacies S.A.
- Central Offices: Av. Apoquindo 4501, of. 1603, Las Condes, Santiago, Chile
Phone numb: +56227825499
- Salmones Aucar Ltda. - Quemchi Plant: Aucar S/N, Quemchi, Chiloé, Chile
Phone numb: +56 65 2691494
- St. Andrews S.A. - Chonchi Plant: Huitauque S/N, Chonchi, Chiloé, Chile
Phone numb: +56 65 2671308

Product Characteristics

- Specie: Mejillones/Chilean Mussels (*Mytilus chilensis*) Farm Raised. Zone FAO 87
- Product: Fully Cooked Half Shell Mussels
- Glaze: 10% +/- 2%
- Presentation: Bulk & Retail
- Plant: Chile 10217 Salmones Aucar Ltda., Quemchi Plant
Chile 10752 St Andrews S.A., Chonchi Plant
- Size/kg: : 40 – 60 / 60 – 80 / 80 – 100 / 100 – 120

Packaging Description

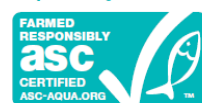
- Bulk / Retail
- Frozen IQF
- Primary packed in 1 kg or 2lbs retail box or bag.
- Packed on 9 kg (bulk) and 10 kg (retail) master carton box
- Food Grade in accordance with the EU regulation 1935/2004 that sets up general requirements for all food contact materials & EU regulation 10/2011 and its amendments relating to plastic materials and articles intended to come into contact with food

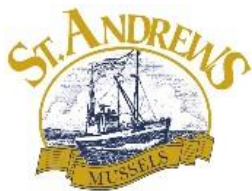
Certifications & Documents

- HACCP / IFS / BRC / FOS / HALAL /
- Optional Certifications: BAP / ASC / IMO (only Quemchi Plant)



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Product Details

INGREDIENT	Mussels (<i>Mytilus chilensis</i>), water as glaze
CHARACTERISING INGREDIENTS	Chilean Mussel in Half Shell (90%) Water (10%)
GENETICALLY MODIFIED PRODUCTS (GMO)	NO
IRRADIATED INGREDIENTS	NO
MANDATORY AND ADVISORY WARNING STATEMENTS	Allergens, Contains Shellfish (Mussels)
DATE CODING / TRACEABILITY	Production Date and BB date: DD/MM/YYYY The batch number has the following structure for bulk product: XXDDMMAA Where: XX: Letters that identifies the Farm, according to internal list of certificate farms. DDMMAA: Corresponds to the month and year of the freezing process (it is assigned on the labels, package printing, of finished product primary, secondary, tertiary packages.)

Analytical Criteria

CHEMICAL	CRITERIA
Arsenic (inorganic)	Less than or equal to 5mg/kg
Lead	Less than or equal to 1,5mg/kg
Mercury	Less than or equal to 0.5mg/kg
Cadmium	Less than or equal to 1mg/kg
ASP (Domoic Acid)	Less than or equal to 20mg/kg
DSP (Lipofilic toxins)	1.- Summation of okadaic acid (OA), dinofisistoxins (DTX1 y DTX2) and pectenotoxins (PTX1 y PTX2), all together over 160ug equivalent to okadaico acid/kg of meat. 2.- Summation of yestoxins (YTX, homo YTX, 45 OH YTX and 45 OH homo YTX) over 3,75mg equivalent to yesotoxina acid/kg of meat. 3.- Summation of azaspirácids (AZA1, AZA2 y AZA3) over 160ug equivalent to azaspirácid/kg of meat.
PSP	Less than or equal 80 ug/100 g meat
MICROBIOLOGICAL	CRITERIA
E. coli/g	Less than 10 NMP
Listeria monocytogenes/g	Less than 10 cfu/g
Listeria monocytogenes/25g	Absence
Salmonella/25g	Absence
TPC/g	Less than 500 000
Vibrio parahaemolyticus	Less than 10 cfu/g
S. aureus	Less than 100 cfu/g
PHYSICAL	CRITERIA
Foreign Objects	No foreign objects permitted



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General Specifications

- Shells pieces: 3-4 unit/kg bulk and 5-6 Retail.
- External Byssus: 5%
- Broken Shells: 5%
- Empty Shells: 5%

Shelf life & Handling information

- Frozen: 24 months from production date
- After being thawed, Do not refreeze

Nutrition Facts

Typical Value per 100 grs meat

Energy	83 Kcalj
Fats	2,9 g
Saturated Fats	0,68 g
Cholesterol	46 mg
Carbohydrates	0,1 g
Sugar	0 g
Protein	14,2 g
Sodium	240 mg
Salt	0,6 g

Product Images

Bulk Presentation



Retail Presentation



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