



## Cooked and Frozen Mussels Meat IQF (Premium) – Jan 2018

### Company

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- 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

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- Specie: Mejillones/Chilean Mussels (*Mytilus chilensis*). Farm Raised Zone FAO 87
- Product: Fully Cooked Mussels Meat IQF
- Glaze: 10% +/- 2%
- Presentation: Bulk & Retail
- Plant: Chile 10217 Salmones Aucar Ltda.- Quemchi Plant  
Chile 10752 St Andrews S.A.- Chonchi Plant
- Size/kg: : 100 – 200 / 200 – 300 / 300 – 500 / 500 – 800

### Packaging Description

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- Bulk / Retail
- Frozen IQF
- Packed in 10 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

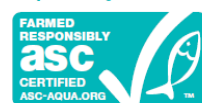
### Certifications & Documents

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- 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 Meat (90%) Water (10%)
GENETICALLY MODIFIED PRODUCTS (GMO)	NO
IRRADIATED INGREDIENTS	NO
MANDATORY AND ADVISORY WARNING STATEMENTS	Allergens, Contains Shellfish (Mussels), No chemicals treatment, no added polyphosphates.
DATE CODING / TRACEABILITY	Production Date and BB date: DD/MM/YYYY The batch number has the following structure for bulk products: 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/25g	Absence
Listeria monocytogenes/g	Less than 10 cfu/g
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

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- Shell pieces: (may content pieces < 5mm)

100-200	1 / kg	> 5 mm
200-300	2 / kg	> 5 mm
300-500	3 / kg	> 5 mm
500-800	4 / kg	> 5 mm

- Broken meats: 10% +/- 2%
- External Byssus: 10% (frozen)

## Shelf life & Handling information

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

## Nutritional Facts

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Typical Value per 100 grs

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



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Product Images

Bulk Presentation Size 100-200



Bulk Presentation 200-300



Retail Presentation



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