



Cooked and Frozen Whole Shell Mussels Vacuum Packed – Aug 2019

Company

- Company Name: Saint Andrews Smoky Delicacies S.A.
- Central Offices: Av. Apoquindo 4501, of. 1603, Las Condes, Santiago, Chile
Phone numb: +56227825499
- Salmenes 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 Vacuum Pack Mussel
- Presentation: 1 – 2 lb & 500 -1000 gr. Plain / Retail Bag
- Flavors: Natural and with Sauces (Butter & Garlic – Tomato & Garlic, White Wine)
- Plant: Chile 10217 Salmenes Aucar Ltda., Quemchi Plant
Chile 10752 St Andrews S.A., Chonchi Plant
- Size/kg : 40-60 / 50-70 / 60 – 80

Packaging Description

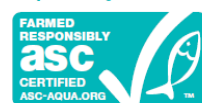
- Pre printed bag and plain bag
- Packaging: 5 kg, 10 Lb, 12 Lb Master Carton box. (10x1lb/5x2 lb/6x2 lb/5x1kg/10x500 g)
- Food Grade in accordance with the EU regulation 1935/2004 that sets up general requirements for all food contact materials & EU regulation 10/2011 and its amendments relating to plastic materials and articles intended to come into contact with food

Certifications & Documents

- HACCP / IFS / BRC / FOS / HALAL
- Optional Certifications: BAP / ASC / OIA-Organic



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Product Details

INGREDIENT	Mussels (<i>Mytilus chilensis</i>)
CHARACTERISING INGREDIENTS	VP Natural: Whole Chilean Mussels (100%) VP With Sauces: Approx. Whole Chilean Mussels (95%), Sauce (5%)
GENETICALLY MODIFIED PRODUCTS (GMO)	NO
IRRADIATED INGREDIENTS	NO
MANDATORY AND ADVISORY WARNING STATEMENTS	Allergens: Contains Shellfish (Mussels). Sauces contain diary.
DATE CODING / TRACEABILITY	Production Date and BB date: DD/MM/YYYY The batch number has the following structure: 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.)

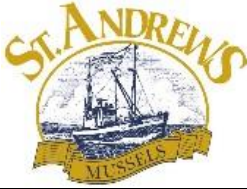
Analytical Criteria

CHEMICAL	CRITERIA
Arsenic (total)	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 100 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



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Foreign Objects	No foreign objects permitted
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General Specifications

- Leakers: 10 % Tolerance
- Shell pieces: 3-4 unit 1 lb bag & 5-6 unit 2 lb bag
- Unopened Shell: 10%
- External Byssus: 10%
- Strange Bodies Marine 10%
- Strange Bodies, Non Marine Absence

Shelf life & Handling information

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

Nutrition Facts

Typical Value per 100 g meat – NATURAL

Energy	83 Kcal
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

Typical Value per 100 g meat – BUTTER AND GARLIC SAUCE

Energy	79 Kcal
Fats	2,8 g
Saturated Fats	0,51 g
Cholesterol	40 mg
Carbohydrates	3,8 g
Sugar	0 g
Protein	9,7 g
Sodium	580 mg
Salt	1,45 g



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Typical Value per 100g meat–TOMATO AND GARLIC SAUCE

Energy	68 Kcal
Fats	1,3 g
Saturated Fats	0,57 g
Cholesterol	46,8 mg
Carbohydrates	5,1 g
Sugar	0 g
Protein	8,9 g
Sodium	544 mg
Salt	1,36 g

Typical Value per 100 g meat – WHITE WINE SAUCE

Energy	82 Kcal
Fats	2,7 g
Saturated Fats	0,51 g
Cholesterol	73,2 mg
Carbohydrates	4,7 g
Sugar	0 g
Protein	9,8 g
Sodium	497 mg
Salt	1,24 g





Sauces Composition

ST Andrews White Wine Sauce

Ingredients	Natural	Allergens	Function	Concentration in sauce	Concentration in end-product	Supplier	Country Origin
Sunflower oil without antioxidant	yes	No	Structure	437,76 g/kg	10,94 g/lb	Prosud	Argentina
Butter	yes	yes	Taste / texture	250 g/kg	6,25 g/lb	Soprole	Nueva Zelanda
White wine	yes	yes	Taste	219 g/kg (sulfitos: 24,87 ppm (mg/kg))	5,48 g/lb (sulfitos: 0,62 mg/lb)	Viña San Pedro	Chile
Onion	yes	No	Taste / texture	54 g/kg	1,35 g/lb	Sinochem	China
Parsley	yes	No	Taste/Color	19,2 g/kg	0,48 g/lb	Hela	Alemania
Sugar	yes	No	Taste	10 g/kg	0,25 g/lb	Iansa	Chile
Garlic	yes	No	Taste	5,0 g/kg	0,13 g/lb	Hela	Chile
Tocopherols	yes	No	Antioxidant	0,04 g/kg	0,001 g/lb	Roche	EEUU

St. Andrews Butter and Garlic

Ingredients	Natural	Allergens	Function	Concentration in sauce	Concentration in end-product	Supplier	Country Origin
Sunflower oil without antioxidant	yes	No	Structure	602,66 g/kg	15,1 g/lb	Prosud	Argentina
Butter	yes	yes	Taste / texture	200 g/kg	5 g/lb	Soprole	Nueva Zelanda
Palm Oil	yes	No	Viscosity	81 g/kg	4,025 g/lb	Camilo Ferron	Singapur
White wine	yes	No	Taste	21 g/kg (sulfitos: 2,35 ppm (mg/kg))	0,525 g/lb (sulfitos: 0,06 mg/lb)	Viña San Pedro	Chile
Cream	yes	yes	Taste	27 g/kg	0,675 g/lb	Hela	Alemania
Onion	yes	No	Taste/texture	30 g/kg	0,75 g/lb	Sinochem	China
Paprika	yes	no	Taste/texture	19 g/kg	0,475 g/lb	Sinochem	China
Parsley	yes	No	Taste/Color	8,8 g/kg	0,22 g/lb	Hela	Alemania
Garlic	yes	No	Taste	10,5 g/kg	0,26 g/lb	Hela	Chile
Tocopherols	yes	No	Antioxidant	0,04 g/kg	0,001 g/lb	Roche	EEUU



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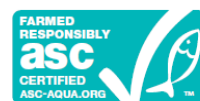


St. Andrews Tomato and Garlic Sauce

Ingredients	Natural	Allergens	Function	Concentration in sauce	Concentration in end-product	Supplier	Country Origin
Tomato Sauce	yes	No	Structure	385 g/kg	9,6 g/lb	Hela	Chile
Sunflower oil without antioxidant	yes	No	Structure	152,4 g/kg	3,81 g/lb	Prosud	Argentina
Butter	yes	yes	Taste / texture	100 g/kg	2,5 g/lb	Soprole	Nueva Zelanda
White wine	yes	No	Taste	45 g/kg (sulfitos: 4,94 ppm (mg/kg))	1,12 g/lb (sulfitos: 0,124 mg/lb)	Viña San Pedro	Chile
Onion	yes	No	Taste / texture	3,3 g/kg	0,083 g/lb	Sinochem	China
Basil	yes	No	Taste/Color	0,85 g/kg	0,021 g/lb	Hela	Egipto
Tomato	yes	no	Taste/ texture	93 g/kg	2,325 g/lb	Sinochem	China
Sugar	yes	No	Taste	123 g/kg	3,075 g/lb	Iansa	Chile
Cream	yes	yes	Taste	40 g/kg	1,0 g/lb	Hela	Alemania
Garlic	yes	No	Taste	8,5 g/kg	0,22 g/lb	Hela	Chile
Oregano	yes	No	Taste/texture	5,0 g/kg	0,13 g/lb	Gaston Arancibia	Chile
Natural Extract of paprika	yes	no	Taste/Color	4,1 g/kg	0,1 g/lb	Synthite	India
Bay	yes	no	Taste	0,43 g/kg	0,01 g/lb	Hela	Chile
Sodium Lactate	yes	no	Preservative	40 g/kg	1 g/lb	Jindan Lactic	China



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Product Images

2 and 1 Pounds Clear Bags



Open Bag



Just Cooked



Tomato and Garlic Sauce



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White Wine Sauce



Butter and Garlic Sauce



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