

NAME OF PRODUCT	SCALLOPS ROE ON IQF		
ORIGEN	PERU (Scallops are farm raised)		
SCIENTIFIC NAME	<i>Argopecten purpuratus</i>		
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	Germes	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 p/lb.	
	Glazing	none	

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



NUTRITIONAL VALUES (g/100g)	Energetic Value	(KJ)	372
		(Kcal)	89
	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	
HEAVY METALS CONTENT	Lead (mg/Kg)		< 1,5
	Cadmium (mg/Kg)		< 1,0
	Mercury (mg/Kg)		< 0,5
ADDITIVES	Exempt from additives and polyphosphates products		
ALLERGENS	Scallops are Shelfish (Bivalve mollusk)		
GMO	None		
STORAGE AND DISTRIBUTION	Product to be stored and distributed at < - 18° C		
OPTIMUM DURATION OF CONSERVATION	24 months		