

<b>NAME OF PRODUCT</b>	HALF SHELL SCALLOPS ROE ON IQF		
<b>ORIGEN</b>	PERU Scallops are farm raised		
<b>SCIENTIFIC NAME</b>	<i>Argopecten purpuratus</i>		
<b>INGREDIENTS</b>	SCALLOPS		
<b>ORGANOLEPTIC FEATURES</b>	COLOUR	White flesh, bright orange roe	
	ODOUR	Frozen product: Odorless Defrost product: Characteristic	
	FLAVOUR	No any unusuak flavour	
<b>BIOCHEMICAL FEATURES</b>	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	
<b>MICROBIOLOGICAL FEATURES</b>	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	
<b>METROLOGICAL FEATURES</b>	Grade	10-20, 20-30, 30-40, 40-60 / Kg	
	Galzing	5-10 % compensated	

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<b>NUTRITIONAL VALUES</b> (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
<b>ADDITIVES</b>	Ecempt from additives and polyphosphates products		
<b>ALLERGENS</b>	Scallops are Shelfish (Bivalve mollusk)		
<b>GMO</b>	None		
<b>STORAGE AND DISTRIBUTION</b>	Product to be stored and disrtibuted at < - 18° C		
<b>OPTIMUM DURATION OF CONSERVATION</b>	24 months		