



TECHNICAL SHEET

Product

Name	<i>Tilapia fillets</i>
Scientific name	<i>Tilapia mossambica</i>
Characteristic	<i>Raw</i>
Origine	<i>land of aquaculture : China</i>
Description product	<i>Filleted, skinless, boneless</i>
Texture	<i>Fine</i>
Colour	<i>Red/brown flesh</i>
Flavour	<i>Neutral</i>
Smell	<i>Neutral</i>
Size	<i>3-5 oz, 5-7 oz (85-140gr, 140-196gr)</i>
Processteps	<i>Filleted, skinned, boneless, frozen</i>
Delivery Period	<i>All year around</i>

Packing

Glaze	<i>10 or 20%</i>
Netto weight	<i>3-5 oz, 5-7 oz (85-140gr, 140-196gr)</i>
Units/Carton	<i>10x 1 kg, 5 kg</i>
Technology	<i>lqf</i>
Master carton Specifications	<i>case Carton</i>
Labels	<i>Productiondate / specifications</i>

Ingredients

Fish fillets, water, E451

Allergens information

Fish

Preservation

Deliveries temperature	<i>-18 °</i>
Keepings temperature	<i>-18 °</i>
Keeping qualities	<i>1,5 year</i>

PRODUCTSPECIFICATION

Special product specifications

Toxicology	<i>Free of heavy metals, toxins and others chemicals residue</i>
Metals	<i>Free of metal parts</i>
Genetical modifications	<i>no</i>

MICROBIOLOGICAL CRITERIA (target values)

Fresh and frozen fish fillets, crustaceans-, shellfish and molluscs

Parameter	At delivery	Expiry date
Total bacterial count	≤500.000 cfu/g	≤10.000.000 cfu/g
Enterobacteriaceae	≤1.000 cfu/g	≤10.000 cfu/g
S.aureus	≤1.000 cfu/g	≤1.000 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
E-coli	≤ 100 cfu/g	≤ 1.000 cfu/g

Prepared fish (cooked,smoked, baked etc.)

Parameter	At delivery	Expiry date
Total bacterial count	≤100.000 cfu/g	≤1.000.000 cfu/g
Enterobacteriaceae	≤100 cfu/g	≤1.000 cfu/g
S.aureus	≤10 cfu/g	≤100 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
Listeria monocytogenes	Absent in 25 gram	≤100 cfu/g
E-coli	≤ 10 cfu/g	≤ 100 cfu/g

Instructions for the final user

Fish products of Ocean Fish B.V. are not suitable for direct consumption but should be heated above a core temperature of 75°C before consumption.