



TECHNICAL PROCESS SPECIFICATIONS

COHO SALMON FROZEN HEAD OFF (HG)

PRODUCT

Salmon head off, gutted, frozen IQF

SPECIES

Coho Salmon
(*Onorochynchus Kisutch*)

CONSERVATION

Frozen - Glazed

SIZES

0-2 / 2-4 / 4-6 / 6-9 / 9 – up Lbs.

QUALITIES

Premium / Grade 1 / Industrial A / Industrial B / **No Quality for 0-2 lbs.**

CONSUMING FORM

Cooked - crude

CODE
FT-SGC-01

VERSION
1

REVIEW
0.0

LAST UPDATES
07-24-2020

MOLDING

- ◆ The HG product must be molded into clean, water-free plates.
- ◆ The units per plate will depend on the type of cart and size of the product. Do not overload parts to facilitate the opening of belly.
- ◆ Mold the parts on the trolley so that the backs are facing into the wind (tunnel)
- ◆ No molded or bent parts are accepted in any quality.

PACKAGING

BOX TYPE

25 kg box with Salmones Aysén logo, for all qualities. (next page - Figure N°1)

NET BOX WEIGHT

Fixed-weight

WEIGHT RANGE

24,75 - 25,25 kilos, for sizes 6-9 and 9 up, ask for authorization of weight ranges.

GLAZED

2% to 3% (water-ice mixture)

BOX MOLDING

Each unit must be packed in an individual bag of 25x75 cm or 30x80 cm depending on the size. Arrange the pieces in an orderly manner, without deforming the box.

UNTIS PER BOX

Variable according to the size

BANDS

2

PACKAGING TEMPERATURE

-18 °C

CONSUMING DATE

24 months from production date

LABELS OR LOGOS

Variable according to commercial requirement

MASTER LABEL

Master label (measures 100 x 150 mm). (next page - Figure N°3)

NOTE

For sizes 6-9 pounds, must have a 50x50 mm label indicating the nominal weight and units per box. (next page - Figure N° 2)



SKIN COLOR

PREMIUM

Dark backs (grey, black or blue). Belly white and silver under the side line, at least 2 cm of white must be kept in the Belly.

BLUSH

Doesn't accept

FLAKING

It accepts dispersed flaking of 20% (considering 100% of the fish) and targeted flaking of 10%.

EXTERNAL WOUNDS

Doesn't accept

SCARS

Doesn't accept

LESIONS-EROSION

Doesn't accept

TAIL AND FIN INJURIES

Acceptable tail and fin injuries are do not affect the base of the skin (see ANNEX 1)

PETECHIAE

Maximum 10 points, less than 2 mm each, not involving the meat (red points)

TEXTURE

Firm and elastic texture (no marks on the ventral walls when pressed), firm and consistent ventral walls

DEFORMATION

Accepts slight internal deformation, which does NOT affect their outward appearance

INTERNAL CUTS

Accepts cuts no longer than 2 cm

BRUISING

A linear or circular hematoma up to 1 cm is acceptable.

MELANOSIS

Mild melanosis, up to 2 cm peppery or linear, is accepted. On one side.

VENTRAL CAVITY CLEANING

No remaining organs or clots (100% cleanliness), no remaining gills and oesophagus.

BILE STAINS

Doesn't accept

PARASITES

Doesn't accept

FLESH COLOR (COLLAR)

Over 27 on the Salmofan scale

Outstanding qualities in black can NOT be exported to UEE and Brazil

GRADE 1

Dark backs (grey, black or blue). Less than 2 cm of White Belly is accepted, accepting under the side line grey colour.

Accepts slight band of redness, 2 cm of width in the middle of the piece

It accepts dispersed flaking of 20% (considering 100% of the fish) and targeted flaking of 15%.

Accepts 2 red wounds up to 0.5 cm (5 mm)

Accepts up to 3 white scars of 1 cm.

Erosion (peeling), up to 3 cm, is accepted..

The base (skin) of the fin and tail with slight redness are accepted. With generation of wounds maximum of 0.5 cm

Maximum 15 points, less than 5 mm each, not involving the meat (red points)

Firm and elastic texture (no marks on the ventral walls when pressing), slight thinning of the ventral walls

It accepts medium internal deformations, that does NOT affect your external appearance

Accepts cuts no longer than 3 cm

A linear or circular hematoma up to 3 cm is acceptable.

Mild melanosis is accepted, up to 4 cm pepper type or linear. On both sides.

No remaining organs or clots (100% cleanliness), no remaining gills and oesophagus.

Accepts up to 2 cm

Doesn't accept

Over 27 on the Salmofan scale

INDUSTRIAL A

Dark backs combined with greenish ones. Belly dark reddish coloration

Unrestricted

Unrestricted

Maximum 5 non-purulent wounds (no size restriction)

No restriction, just white scars.

Sin restricción

Unrestricted

Unrestricted

Firm and elastic (no mark when pressed). Thin bellies that tend to go inwards.

Accepts slight deformations that DO affect external appearance

Accepts cuts no longer than 7 cm Long

A linear or circular hematoma up to 8 cm is acceptable.

Mild melanosis is accepted, up to 7 cm pepper type or linear. On both sides.

No remaining organs or clots (100% cleanliness), no remaining gills and oesophagus.

Accepts up to 6 cm

Doesn't accept

Minimum 24 on the Salmofan scale

INDUSTRIAL B

Unrestricted

Unrestricted

Unrestricted

No restriction. Does not accept wounds. festering

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

No remaining organs or clots (100% cleanliness), no remaining gills and oesophagus.

Unrestricted

Doesn't accept

Unrestricted



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CONSUMING DATE

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LABELS OR LOGOS

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MASTER LABEL

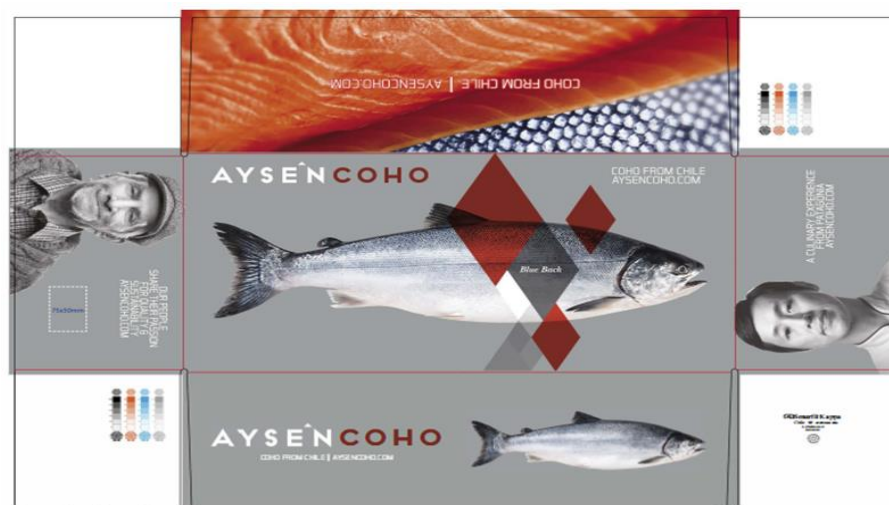
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FIGURE 1




ADDITIONAL LABEL (FIGURE N°3)



Nominal weight - Units

FIGURE 2

SPECIES/PRODUCT COHO SALMON HEAD OFF			
INGREDIENTS COHO SALMON (FARMED FISH)			
PACKED FOR SALMONES AYSÉN S.A.			
Size	PIECES	NET WEIGHT	
9-UP	6	25,00 KG	
QUALITY	CONSERVATION	L. Emp. CP2	
PREMIUM	FROZEN	133359613 T: D	
PRODUCTION DATE DD/MM/YYYY 30-06-2020		CONSUMING DATE DD/MM/YYYY 30-06-2022	
ELABORATED BY SALMONES AYSÉN S.A. FARMED SALMON WITH COLOR ADDED PLANT N° 19866 - PRODUCT OF CHILE THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C			
 SAY0723997725			



★ Processor

CERT # P10683

bapcertification.org

PRODUCT ALLERGEN FISH
LOT NUMBER : N1A2006002
BOX N° : SAY0723997725
OT : CHGIQF

NOTE: The BAP logo changes depending on the BAP stars on the product batch



★ Processor

CERT # P10683

bapcertification.org



★ Processor
★ Farm
★ Feed

CERT # P10683

bapcertification.org

ANNEX 1 / TAIL AND FIN INJURIES (PREMIUM QUALITY)

