



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM C PBO SCALES OFF FROZEN VACUUM SEAL

PRODUCT

Fillet Trim C, PBO, Scale off

SPECIES

Coho salmon
(*Onocorhynchus Kisutch*)

PRESENTATION

Vacuum sealing (IVP)

CONSERVATION

Frozen

SIZES

700-900 gr / 900-1200 gr /
1200-1500 gr / 1500-1800 gr /
1800-up gr.

QUALITIES

Premium / Industrial A /
Industrial B

CONSUMING FORM

Cooked-crude

CODE
FT-SGC-09

VERSION
1

REVIEW
0.0

LAST UPDATES
07-24-2020

PACKAGING AND MOLDING

- Product sealed under vacuum individually in continuous machine or manually. Premium and Industrial Quality A, pack in film or lithographic bag (next page - Figure N°1). Industrial Quality B, pack in film or transparent bag 26*59cm
- Industrial Quality A, must carry a yellow logo, attached to the bag or film.
- Industrial Quality B, must have a green logo, attached to the bag or transparent film. The destination of this quality will depend on commercial requirements.
- Traceability information can be printed (lithographic) or on a label. (next page - Figure N°2)
- Only to Premium quality fillets, individual weight label must be incorporated (bizerva sizing machine). (next page - Figure N°3)
- The sealed and labelled product must be deposited on clean, dry plates. The molding of the fillet must go with the skin towards the plate.
- Once the cart is complete, it must be labeled and then moved to a tunnel walkway for subsequent freezing.

PACKAGING

BOX TYPE

10 kilo box with Salmenes Aysén logo, Premium and Industrial Quality A (Figure N°4). Industrial Quality B White Box.

NET BOX WEIGHT

Fixed 10 kilos. 11 and 12 kilos only with Manager's authorization

WEIGHT RANGE

(10 kilos) 9,90 - 10,10 kilos; (11 kilos) 10,90 - 11,10 kilos; (12 kilos) 11,90-12,10 kilos

UNITS PER BOX

Variable according to size

BOX MOLDING

Arrange the fillets in an orderly way, without deforming the box.

POLYSTYRENE FOAM SHEETS

Use 3 sheets, which must be inserted between the fillets, do not place sheets on the bottom of the box.

BANDS

2

PACKAGING TEMPERATURE

-18 °C

CONSUMING DATE

24 months from production date.

LABELS OR LOGOS

Industrial Quality A, must have a yellow logo on the box next to the Master label. Industrial Quality B, must have a green logo on the box next to the Master label

MASTER LABEL

100x150mm Master Label. (next page - Figure N°5)

ORIGINAL



COLOR (SALMOFAN COLOR SCALE)

PREMIUM

Color 27 Salmofan, accepted under color at tail level (up to 8 cm).

INDUSTRIAL A

Unrestricted

INDUSTRIAL B

Unrestricted

GAPPING

Accepts 2 cm long x 0.5 cm deep

Unrestricted

Unrestricted

CRACKING

1 x 7 cm long x 0.5 cm deep is acceptable

Unrestricted

Unrestricted

ADHERING SCALES

Accepts diffused or concentrated adhesive scales up to 10%.

Accepts diffused or concentrated adherent scales up to 10%.

Unrestricted

LOOSE SCALES

Accepts up to 5 scales on fish meat

Unrestricted

Unrestricted

TEXTURE

Firm and elastic (typical of the species)

Unrestricted

Unrestricted

WOUNDS

Not accepted

Not accepted

Unrestricted

SCARS

1 scar of up to 1 cm is acceptable

Scars are accepted without restriction

Unrestricted

DEFORMATION

Accepted, without affecting the appearance of the fillet

Unrestricted

Unrestricted

BRUISES

Not accepted

Unrestricted

Unrestricted

MELANOSIS

Not accepted

Unrestricted

Unrestricted

BILE STAINS

Not accepted

Unrestricted

Unrestricted

CARTILAGE

Accepted in the tail, up to 6 cm

Unrestricted

Unrestricted

BLOOD SPOTS

Accepts up to 3 points

Unrestricted

Unrestricted

PETECHIAE

Accepts up to 10 red spots not larger than 3 mm

Unrestricted

Unrestricted

REDUCTIONS / CUTS

Reductions are accepted, without affecting the appearance of the fillet

Unrestricted

Unrestricted

AYSÉNCOHO



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REVIEW 0.0
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- ◆ Industrial Quality A, must carry a yellow Logo, attached to the bag or film.
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DESCRIPCIÓN DEL PRODUCTO

1. W/ Skin
2. Scale off
3. Pin Bone Out (PBO)
4. Collar cut (no cartilage)
5. Straight tail cutting
6. Not cut belly diagonally
7. No dorsal or ventral fins
8. With fat on the back up to the dorsal fin
9. No belly bone
10. Rest of cartilage in tail (max 6 cm).

FIGURE 1



FIGURE 2



FIGURE 4



FIGURE 3

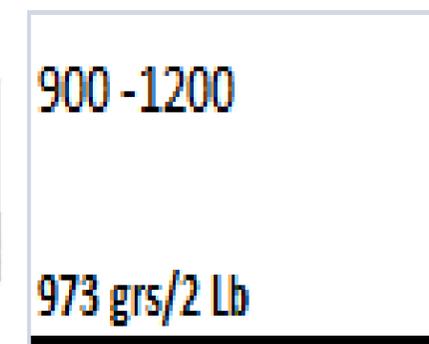
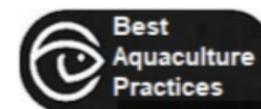


FIGURE 5

SPECIES/PRODUCT COHO SALMON FILLET TRIM C PBO IVP SCALES OFF		
INGREDIENTS COHO SALMON (FARMED FISH)		
PACKED FOR SALMONES AYSÉN S.A.		
Size 900-1200 GR	PIECES 11	NET WEIGHT 10,00 KG
QUALITY PREMIUM	CONSERVATION FROZEN	L. Emp. CP2 134707225 T: D
PRODUCTION DATE DD/MM/YYYY 30-06-2020	CONSUMING DATE DD/MM/YYYY 30-06-2022	
<small>PACKED BY SALMONES AYSÉN S.A. FARMED SALMON WITH COLOR ADDED PLANT N° 10866 - PRODUCT OF CHILE MAY CONTAIN BONES THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C</small>		



- ★ Processor
- ★ Farm
- ★ Feed

CERT # P10683

bapcertification.org

PRODUCT ALLERGEN FISH

LOT NUMBER : N3A2006001
BOX N° : SAY0723999810
OT : CFIVP

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



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