



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM D PBO, WITH SCALES, VACUUM-SEALED, FROZEN - COHO SALMON

PRODUCT

Fillet Trim D, PBO, with scales

SPECIES

Salmón Coho
(*Oncorhynchus kisutch*)

PRESENTATION

Vacuum Sealed IVP

CONSERVATION

Frozen

SIZES

1-2 / 2-3 Lb

QUALITY

Premium

CONSUMING FORM

Cooked - raw.

CODE
FT-SGC-11

VERSION
1

REVIEW
0.2

LAST UPDATES
08-04-2020

PACKAGING - MOLDING

- ◆ The product will be individually vacuum sealed in a continuous machine or manually. Each IVP package has a lithograph (Figure N°1).
- ◆ Paste "Antibiotic Free" logo (Figure N°3), next to the rhombus printed on the film (Figure N°2), provided that the raw material is Antibiotic Free. (USA - CANADA)
- ◆ Traceability Information can be lithographed or labeled, depending on the destination (Figure N°4a and 4b). It must always be bar-coded.
- ◆ The Product destination USA must have a Primary label of 100*150 (Figure N°4b), with nutritional information. This label must be stuck on the side of the skin in the collar sector (back) as indicated on the following page. (Figure N°5).
- ◆ The sealed and labelled product must be deposited in clean and dry plates with a transparent sheet (measures 80*95*30), the fillet moulding must go with the skin towards the plate.
- ◆ Once the cart is complete, it must be labeled and moved to a tunnel walkway for freezing.

PACKAGING

BOX TYPE

10 kg cardboard box with Salmones Aysén logo. (next page - Figure N°6)

NET BOX WEIGHT

Fixed Weight 10 Kg

WEIGHT RANGE

10 Kilos (9,90 - 10,10 kilos)

BOX MOLDING

Arrange the steaks in an orderly way, without deforming the box. Interleave polystyrene sheets between the fillets.

UNITS PER BOX

Variable according to size

POLYSTYRENE FOAM SHEETS

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

BANDS

2

PACKAGING TEMPERATURE

-18°C

CONSUMING DATE

24 months from the production date

LABELS OR LOGOS

Variable according to commercial requirements

LABELS

Master label 100x150 mm. (next page - Figure N°7A and 7B)



PREMIUM

COLOR (SALMOFAN COLOR SCALE)

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

GAPPING

2 cm long x 0.5 cm accepted deep-seated

CRACKING

One 7 cm long x 0.5 cm deep-seated

LOOSE SCALES

Accepts up to 5 scales on the fish meat

LOOSE SPINES

Not accepted

TEXTURE

Firm and elastic (typical of the species)

WOUNDS

Not accepted

SCARS

Accepts 1 scar up to 1 cm

DEFORMATION

Accepted, if it does not affect the appearance of the fillet.

BRUISES

Not accepted

MELANOSIS

Not accepted

BILE STAINS

Not accepted

CARTILAGE

Accepted in the tail up to 6 cm

BLOOD SPOTS

Accepts up to 3 spots

PETECHIAE

Accepts up to 10 red spots not larger than 3 mm

CUTS AND TRIMMINGS

Trimming is accepted, without affecting the appearance of the fillet

ORIGINAL

FIGURE 1



FIGURE 2



FIGURE 3



FIGURE 4A – Generic Primary



FIGURE 4B – Primary USA

COHO SALMON FILLET

Nutrition Facts	
7 Servings per Container	
Serving size 5oz(ca. 1 cup) (140 g)	
Amount per serving	
Calories	330
% Daily Value*	
Total Fat 25 g	32%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 65 mg	22%
Sodium 105 mg	5%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugar 0 g	
Includes 0 g Added Sugars	0%
Protein 25 g	
Vitamin D 1.5 mcg	8%
Calcium 9.7 mg	0%
Iron 0.5 mg	2%
Potassium 520 mg	11%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet of 2,000 calories a day. It is used for general nutrition advice.

LOT: 20083A001N
PRODUCTION DATE: 07-31-2020
CONSUMING DATE: 07-31-2022

INGREDIENTS:
COHO SALMON(FARMED FISH).
ASTAXANTHIN(COLOR ADDED TO FEED)
PRODUCT ALLERGEN FISH

ELABORATED: AGREEMENT N° 10718
PRODUCT OF CHILE

KEEP FROZEN -18°C (-0,4°F)
THAW AT REFRIGERATION TEMPERATURE

EVERY EFFORT HAS BEEN MADE TO REMOVE ALL BONES FROM OUR SALMON, HOWEVER SOME MAY REMAIN

★ Processor
★ Farm
★ Feed

CERT # P10565
bapcertification.org

7 804668 920136



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PACKAGING

BOX TYPE

10 kg cardboard box with Salmenes Aysén logo. (Figure N°6)

NET BOX WEIGHT

Fijo 10 Kg

WEIGHT RANGE

10 Kilos (9,90 - 10,10 kilos)

BOX MOLDING

Arrange the steaks in an orderly way, without deforming the box. Interleave polystyrene sheets between the fillets.

UNITS PER BOX

Variable according to size

POLYSTYRENE FOAM SHEETS

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

BANDS

2

PACKAGING TEMPERATURE

-18°C

CONSUMING DATE

24 months from the production date

LABELS OR LOGOS

Variable according to commercial requirements

LABELS

Master label 100x150 mm. (Figure N°7A and 7B)



FIGURE 5



FIGURE 6

PRODUCT DESCRIPTION

- W/ Skin
- W/ Scales
- Pin Bone Out (PBO)
- Circular cut collar (similar TC)
- Straight tail cutting
- No dorsal or ventral fins
- Membrane trimming, no fat on the belly
- No back fat from collar to tail
- No spines in the belly
- Rest of cartilage in tail (max. 6 cm).
- All the degradation of this product will be destined to generic Trim C Industrial Fillet (see FT-SGC-08).

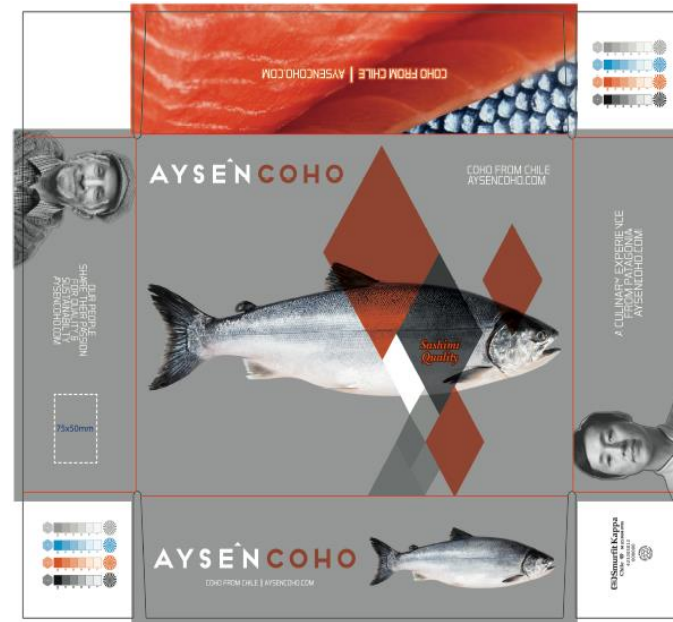


FIGURE 7A – Generic Master Label

SPECIES/PRODUCT COHO SALMON FILLET TRIM D PBO IVP			
INGREDIENTS COHO SALMON (FARMED FISH)			
PACKED FOR SALMONES AYSÉN S.A			
SIZE	PIECES	NET WEIGHT	
1 - 2	9	LB	10,00 KG
QUALITY	CONSERVATION	L: L- T: B D: 0308201833	
PREMIUM	FROZEN		
PRODUCTION DATE DD/MM/YYYY 31-07-2020		CONSUMING DATE DD/MM/YYYY 31-07-2022	
PACKED BY SEA FLAVORS S.A. FARMED SALMON WITH COLOR ADDED PLANT N°10718 PRODUCT OF CHILE MAY CONTAIN BONES THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C			
SF01144225			
★ Processor ★ Farm ★ Feed			
CERT # P10565			
bapcertification.org			
LOT NUMBER : 20073A991N			
BOX N° : SF01144225			
OT : TDIVPC			
PRODUCT ALLERGEN FISH			

FIGURE 7B – Master USA Label

SPECIES/PRODUCT COHO SALMON FILLET TRIM D PBO IVP			
INGREDIENTS: COHO SALMON (FARMED FISH), ASTAXANTHIN (COLOR ADDED TO FEED)			
Size	PIECES	NET WEIGHT	NET WEIGHT
2 - 3 LB	8	10,00 KG	22.04 LB
QUALITY	CONSERVATION	L: L-6 T: C D: 2701202533	
PREMIUM	FROZEN		
PRODUCTION DATE MM/DD/YYYY 07-31-2020		CONSUMING DATE MM/DD/YYYY 07-31-2022	
PACKED BY/FOR: SALMONES AYSÉN S.A. AGREEMENT N° 10718 PRODUCT OF CHILE FARMED RAISED - MAY CONTAIN BONES KEEP FROZEN AT -18°C // THAW AT REFRIGERATION TEMPERATURE PRODUCT ALLERGEN FISH			
SF01106288			
★ Processor ★ Farm ★ Feed			
CERT # P10565			
bapcertification.org			
Nutrition Facts 56 Servings per Container Serving size 5oz (ca. 1 cup) (140 g)			
Amount Per Serving			
Calories 330			
% Daily Value*			
Total Fat	25 g	32 %	
Saturated Fat	5 g	25 %	
Trans Fat	0 g	0 %	
Cholesterol	65 mg	22 %	
Sodium	105 mg	5 %	
Total Carbohydrate	0 g	0 %	
Dietary Fiber	0 g	0 %	
Total Sugar	0 g	0 %	
Includes	0 g Added Sugars	0 %	
Protein	26 g	52 %	
Vitamin D	1.5 mcg	8 %	
Calcium	9.7 mg	0 %	
Iron	0.5 mg	2 %	
Potassium	520 mg	11 %	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			
LOT NUMBER 20013A076			
BOX N° SF01106288			
OT CFTDIVP11K			

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



bapcertification.org