AYSENCOHO



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM E PBO, VACUUM-SEALED, FROZEN -COHO SALMON

PRODUCT
Fillet Trim E, PBO

SPECIES

Salmón Coho (Onocorhynchus Kisutch)

PRESENTATION

Vacuum Sealed IVP

CONSERVATION

Frozen

SIZES

900-1200 grs / 1200-1500 grs / 1500-1800 grs / 1800-up grs

QUALITY

Premium - Industrial A - Industrial B

CONSUMING FORM Cooked - raw.

CODE FT-SGC-33

VERSION 1

REVIEW 0.0

LAST UPDATES 09-09-2020

PACKAGING - MOLDING

- The product will be individually vacuum sealed in a continuous machine or manually. Each IVP package has a lithograph (next page - Figure N°1).
- Traceability Information can be lithographed or labeled, depending on the destination (next page – Figure N°2). It must always be bar-coded.
- A label with additional information will be added (next page figure N°4).
- The sealed and labelled product must be deposited in clean and dry plates with a transparent sheet.
- 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°3)

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°5)



PREMIUM



INDUSTRIAL A

INDUSTRIAL B

COLOR (SALMOFAN	Color 27 Salmofan, accepted under color at	l lo rectricte d	
COLOR SCALE)	tail level (up to 8 cm).	Unrestricted	Unrestricted
GAPPING	2 cm long x 0.5 cm accepted deep-seated	Unrestricted	Unrestricted
CRACKING	One 7 cm long x 0.5 cm deep-seated	Unrestricted	Unrestricted
LOOSE SCALES	Accepts up to 5 scales on the fish meat	Unrestricted	Unrestricted
LOOSE SPINES	Not accepted	Unrestricted	Unrestricted
TEXTURE	Firm and elastic (typical of the species)	Unrestricted	Unrestricted
SKINNING	Accepts from 3cm to 10cm of brown fat, according to commercial requirement	Accepts from 3cm to 10cm of brown fat, according to commercial requirement	Unrestricted
WOUNDS	Not accepted	Unrestricted	Unrestricted
DEFORMATION	Accepted, if it does not affect the appearance of the fillet.	Unrestricted	Unrestricted
BRUISES	Slight rebates are accepted as a result of complete extraction	Unrestricted	Unrestricted
MELANOSIS	Slight rebates are accepted as a result of complete extraction	Unrestricted	Unrestricted
BILE STAINS	Not accepted	Unrestricted	Unrestricted
CARTILAGE	Accepted in the tail up to 4 cm	Unrestricted	Unrestricted
BLOOD SPOTS	Accepts up to 3 spots	Unrestricted	Unrestricted
CUTS AND TRIMMINGS	Trimming is accepted, without affecting the appearance of the fillet	Rebates are accepted without restriction	Unrestricted

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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°5)



PRODUCT DESCRIPTION

- 1. Without Skin
- 2. Pin Bone Out (PBO)
- 3. Without collar
- 4. Straight tail cutting
- 5. Partial cut of belly, without membrane and without grease in the belly.
- 6. No dorsal or ventral fins
- 7. No back fat from collar to tail
- 8. No spines in the belly
- 9. Grating with the grease side towards the plate.

FIGURE N°2



LOT: N3O2009232 PRODUCTION DATE: 11/09/2020 CONSUMING DATE : 11/09/2022



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FIGURE N°4

900 -1200

|973 grs/2: Lb

FIGURE N°3

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Fillet | Sashimi Quality

FIGURE N°1

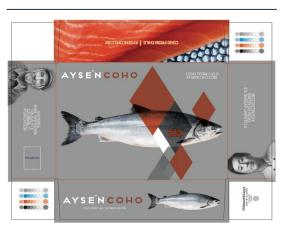
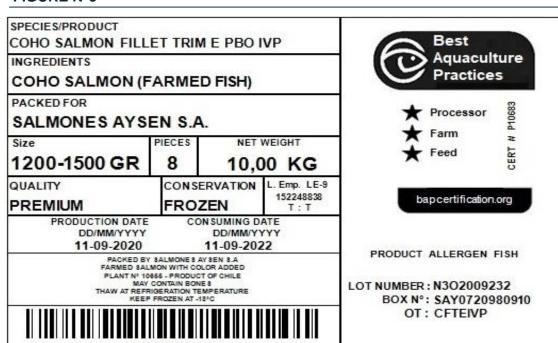


FIGURE N°5



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



★ Processor **CERT # P10565**

bapcertification.org



★ Processor **★** Farm

🖈 Feed

bapcertification.org