









## FROZEN RED DRUM (SCIAENOPS OCELLATUS)

Frozen Red Drum – SKIN ON / LESS

<b>Ingredient</b>	100% Red Drum (Sciaenops ocellatus)
<b>Farmed in</b>	Mauritius (FAO 51)
<b>Certifications</b>	     
<b>Storage</b>	Below -18°C
<b>Intended Use</b>	Suitable for raw consumption
<b>Shelf Life</b>	24 Months
<b>Possible Processed products</b>	Frozen Red Drum Skin on / less ( Scales on/off )





# RED DRUM SPECIFICATION

(SCIAENOPS OCELLATUS)

## 2. NUTRITIONAL Value

Per 100 g

<b>Energy</b>	99 kcal
<b>Fat</b>	1.1 g
<b>of which saturates</b>	0.46 g
<b>Carbohydrates</b>	< 0.2 g
<b>of which sugars</b>	< 0.2 g
<b>Protein</b>	21.9 g
<b>Salt</b>	0.141 g

## 3. Physical Characteristics

Characteristic	Standard	Tolerance
<b>Viable Parasites</b>	None	None
<b>Physical Contamination</b>	None	None
<b>Skin lesions</b>	None	None

## 4. Organoleptic Characteristics

Characteristic	Standard	Rejection
<b>Skin Color / appearance</b>	Bright, iridescent pigment save for Redfish or opalescent No discoloration. Freshness Category [A] Pigmentation bright but no Lustrous. [B] Pigmentation in the process of Becoming Discolored and dull.	Dull Pigmentation or totally white flesh.
<b>Flesh</b>	Firm and elastic, smooth surface. Slightly soft less elastic waxy (velvety) dull surface also accepted.	Soft (flaccid) easily detached from skin, surface rather wrinkled.
<b>Odor</b>	Seaweed no smell of seaweed also acceptable.	Sour



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## 5. Microbiological Characteristics

The frequency of microbiological analysis is as per the HACCP plan.

Microorganism	Standard	Tolerance
<b>Psychotropic (Total Viable Count)</b>	<10 <sup>6</sup> cfu/g	None
<b>Escherichia Coli</b>	<10 ufc/g	None
<b>Positive Coagulase Staphylococcus</b>	<1000 cfu	None
<b>Salmonella</b>	Absent/25g	None
<b>Enterobacteriaceae</b>	<10 <sup>3</sup> cfu/g	None

## 6. Chemical Characteristics

The frequency of chemical analysis is as per the HACCP plan.

Microorganism	Standard	Tolerance
<b>Lead</b>	<0.3mg/Kg	None
<b>Cadmium</b>	<0.05mg/Kg	None
<b>Mercury</b>	<0.5mg/kg	None
<b>Sum of Dioxins</b>	<4.0 pg/g	None
<b>Sum of Dioxins and PCB</b>	<8.0 pg/g	None

Regulations (CE) N° 1881/2006

## 7. Sizes Available

- 400-600gr
- 600-800gr
- 800-1000gr
- 1000-1200gr
- 1200-1400gr

## 8. Allergens

Allergen	Contain ( Yes/No)
<b>Cereals containing gluten</b>	No
<b>Crustaceans</b>	No
<b>Eggs</b>	No
<b>Fish</b>	Yes
<b>Peanuts</b>	No
<b>Soybeans</b>	No
<b>Milk</b>	No
<b>Nuts</b>	No
<b>Celery</b>	No
<b>Mustard</b>	No
<b>Sesame seeds</b>	No
<b>Sulphur dioxide and sulphites</b>	No
<b>Lupin</b>	No
<b>Molluscs</b>	No



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## 9. Packaging and sizing

Size Grading	Number of fish per box	Weight per box
*see point 7	As per net weight	12 kg ( $\pm$ 1kg)

### Packaging material

### Characteristics

#### **Styrofoam box**

Food grade packaging material according to the following EU Regulations:

- No. 2018/213 on the use of bisphenol A in varnishes and coatings intended to come in contact with food and amending regulation (EU) No. 10/2011 as regards to the use of that substance in plastic food contact materials
- No. 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/ECC and 89/109/ECC

## APPENDIX A LABEL

<b>WHOLE RED DRUM (RDM)</b>		
<i>Sciaenops ocellatus</i> - Farmed Fish Zone FAO 51		
SIZE - grams:	<b>3000-4000</b>	
PRODUCTION DATE: 26/01/2019		Allergen
USE BY DATE: 07/02/2019		Contains Fish
<b>ESTABLISHMENT NO. DVS/FP9/MU</b>		<b>ORIGIN MAURITIUS</b>
<b>INSTRUCTIONS: COOK THOROUGHLY BEFORE CONSUMPTION</b>		
<b>STORAGE TEMPERATURE: 0 – 2°C</b>		
PRODUCED AND EXPORTED BY :		
<b>FERME MARINE DE MAHEBOURG LTD</b>		<b>POINTE AUX FEUILLES - MAURITIUS</b>
<b>CONSIGNEE: NAME</b>		
Contact details		
BOX NO.:	NO. PCS	NET WEIGHT KG :
/100		