



**PRODUCT SPECIFICATIONS  
COOKED MUSSEL MEAT I.Q.F.**

1	Product name:	COOKED MUSSEL MEAT I.Q.F. - BANTRY BAY BRAND				
2	Product picture:					
3	Scientific name:	Mytilus chilensis				
4	Ingredient List	Mussels				
5	Origin	Product of Aquaculture, Pacific Ocean, FAO ZONE 87 Chile				
6	Processing Plant	Blue Shell S.A. , Reg. N° 10754 Camino a Teguel km 1,2 , Dalcahue, Chiloé				
7	Description of the process:	<p>The raw material comes from certificate farms. Once received it is stored in the holding room while waiting to be processed. Product will be washed and declumped. Then byssus removal will be done by a machine. Next step is classifying the raw material by sizes depending on the final product required. Product is cooked in an automatic cooker. After cooking the product are submitted to showers of cold water to cool down and clean it. Then another machine unshell the mussels separating the meat and shells by a vibration system. After a quality inspection the clean product is frozen by a continuous tunnel, reaching a temperature of -18°C in its thermal centre. Finally the product will be graded by sizes, glazed, weighted, packed, labelled and storage at -18°C waiting to be loaded to the final destination.</p>				
8	Product grading (units/kg)	Size	Target	Tolerance		
		L	100-200	0		
		M	200-300	0		
		MS	300-500	0		
9	Glazing	8 to 12%	Not compensated			
10	Quality parameters	Parameter	Description	Target	Limit	
		Broken mussels	When there is more than 25% of the meat missing	<10%	15%	
		External Byssus	Byssus that can be seen once the product is frozen	<10%	15%	
		Shell pieces	Pieces of broken shells that appears with the meat	0	4 pieces in a 10 kg box	
		Foreign bodies or other species	Extrange bodies or species that appear mixed with the mussel in the boxes	0	5%	
		Frozen Blocks	Several pieces stick to each other	0	3 blocks in a 10kg box	
		Dehydration	Lack of water in the product surface	<10% of the surface	<10%	
11	Organoleptic criteria	Criteria	Target			
		Texture	Firm, not soft or gritty			
		Smell	Seaweed, Specific of frozen product			
		Colour meat	Orange to pale yellow			
12	Microbiological criteria	Criteria	limit m (lower)	limit M ( superior)	sample size	acceptance
		Total count 31°C		500.000	5	0
		Salmonella	Absent in 25g		5	0
		E. coli (MPN/g)	3	10	5	2
		Lysteria monocytogenes (cfu/g)	<100		5	0
		Fecal Coliform (MPN/100g)	4		5	0
		Stpahylococcus coagulase + (cfu/g)	100	1.000	5	2
13	Chemical criteria	Criteria	Maximun	sample size	acceptance	
		Cadmium	1,0 mg / kg fresh weight	10	0	
		Mercury	0,5 mg/ kg fresh weight	10	0	
		Lead	1,5 mg / kg fresh weight	10	0	

14	Biological Criteria	Criteria	Maximun	sample size	acceptance
		DSP	Absent	5	0
		PSP(saxitoxine)	<800 µg/kg	5	0
		ASP ( ac. Domoic)	<20 mg/kg	5	0
15	Nutritional information per 100gr:	Energy (Kcal)	94	Energy (Kj)	397
		Carbohydrate total (g)	1,8	Proteins (g)	15,7
		Fat total (g)	2,7	Cholesterol (mg)	46
		Saturated fat (g)	0,7	Sodium (mg)	488
		Monoinsaturated fat (g)	0,6	Fibre	0
		Poliinsaturated fat (g)	1,4	Ash (g)	2
16	Packaging	Product is pacaked following client instructions			
	Pre-printed bag	Barcode	1.000 gr	BANTRY BAY BRAND	
		Dimensions	43x32 cm		
	Master carton	Dimensions		6X1 kg	
17	Date coding	Lot: PPCJJY			
		PP	Supplier		
		C	Truck Number		
		JJJ	Day Julian Calendar		
		Y	Year		
		Production Date:	dd/mm/yy		
		Best Before:	24 months from production date		
18	Packing Information requirements	Lot	FAO Zone 87		
		Factory Reg N° 10754	Aquaculture Product		
		Production date	Cooked		
		Best Before:	Product Name		
		Origin CHILE	Scientific Name: Mytilus Chilensis		
		Net Weight	Storage conditions: Keep under 18° C		
19	Container packing	Type container	40ft		
		<u>6 kg carton, 1 kg bag</u>			
		N. master per container	3.531		
		Total net weight	21.186 kg		
		Total gross weight	23.000 kg		