



SEACORP

**TECHNICAL DATA SHEET**

**PRODUCT: HALF SHELL ROE OFF**  
**SPECIE: ARGOPECTEN PURPURATUS**

**Product:**

Half shell without frozen IQF coral, only naturally attached meat.

**Processing Plant:**

Name: Peruvian Sea Food S.A.C.  
 EU Authorization Number: P166-PAI- PRSA  
 U.S. FDA Registration N°: 16659345558



DATA FOR LABELLING:			
Shelf Life:	36 months		
Identification and meaning of the lot number:	DER number (Declaration of extraction or collection of bivalve mollusks).		
Process type:	Frozen		
Recommendations for use:	Defrost and cook		
Conditions of conservation:	Frozen at - 18° C		
Origin:	Peru		
Capture area (FAO):	Breeding, FAO Zone 87		
Fishing gear category:	Aquaculture		
Plant authorization number:	P166- PAI- PRSA		
SIZING:			
Pcs/ kg	15/25	25/35	35/45
Average weight/ unit (g)	50	33	25
Valve length / und. mm	75-80	70-75	65-70
Equivalence approx. pcs/ lb	(7-12)	(12-16)	(16-20)
Weight/ unit g range	40-66	28-40	22-28
Meat + coral (pcs/lb)	20/30	30/ 40 - 40/ 60	60/80
	Sachet	Bulk	1k x Cavalier
Weight x net unit / container (g) (kg)	0.470- 0.580 kgs	30 lb (13.61 kg)	1.0 kg
Net drained weight / unit (g) (kg)	0.470- 0.580 kgs	30 lb (13.61 kg)	1.0 kg
Box	144 pcs (5.7- 7.0 kgs)	1x 30 lb (13.61 kg)	10 x 1 kg
ADDITIVES:		YES	NO
Genetic Modified Organisms (GMO's)			X
Antibiotics			X
Hormones			X
Hydration			X
Chemicals Azoic			X
Colorants			X
Hydrogenated Fats			X
Partially Hydrogenated Fats			X
Gluten			X
Organic	X		
Glazing: 4-20% as per customer request.			

**ORGANOLEPTIC CHARACTERISTICS:**

General Aspect:	Fresh
Colour	White, gonad, reddish-orange flesh
Odour:	
❖ Frozen product:	Odorless Characteristic
❖ Thawed product:	Odour Characteristic
Taste:	Characteristic
Texture:	Firm and elastic
Valve	Free of organic matter, foreign bodies or biofouling

**NUTRITIONAL VALUE:**

Energetic value:	375 Kj (89kal)
Fat:	0.9% (saturated: 0.2%)
Carbohydrates:	0% (sugar 0%)
Protein:	19%
Salt:	0.67%

PACKAGING SPECIFICATIONS:			
Presentation	Sachet (12 pcs)	Bulk (10 kg)	1 kg w/ raider
Bags	Low density Polyethylene, unprinted 35.5 cm x 50.8 cm x 0.003"	Low density Polyethylene, unprinted 90 cm x 80 cm x 0.002"	Low density Polyethylene, unprinted 23.5 cm x 40.5 cm x 0.003"
Master Carton	Corrugated cardboard, flap closure, glued, corrugation 48.1 39x29x20 cm	Corrugated cardboard, flap closure, glued, corrugation 48.1 39x29x20 cm	Corrugated cardboard, flap closure, glued, corrugation 48.1 39x29x20 cm

PHYSICAL - CHEMICAL ANALYSIS:			
Parameter	Value	Methodology	Certifying Entity
DSP AO eq/ Kg	160 ug okadaic acid/ Kg	Chemical	Sanipes
DSP AZA eq/ Kg	160 ug of azaspiracids/ Kg	Chemical	Sanipes
DSP YTX eq/ Kg	3.75 mg of yessotoxins/ Kg	Chemical	Sanipes
PSP	<800 Qg STX eq/ Kg	BiBioassay	Sanipes
ASP	<20 mg AD/ Kg	HPLC	Sanipes
Heavy metals: Mercury, Cadmium and Lead	Cd<1.0 mg/Kg; Pb<1.5 mg/Kg; Hg <0.5 mg/Kg	Chemical	Sanipes / Bureau Veritas

MICROBIOLOGICAL ANALYSIS:				
Parameter	Value	Tolerance	Methodology	Certifying Entity
Escherichia Coli	1 MNP/g	1 MPN/g	According to ISO/ TS 16649-32015	Bureau Veritas
Positive Staphylococcus coagulase	<100 CFU/g	<100 CFU/g	ISO 6888-1: 1999/ Amd 1:2003	Bureau Veritas
Salmonella	Abscense	Abscense	ISO 6579: 2002/ Cor 1: 2004	Bureau Veritas
Hepatitis A	Abscense	Abscense	ISO/TS 15216-2: 2013 (E)	Bureau Veritas
Vibrio Cholerae	Abscense/ 25g	Abscense/ 25g	FDA/ CESAN	Bureau Veritas
Aerobic mesophilic	10 UFC/ g	10 UFC/ g		Bureau Veritas

**CERTIFICATIONS:**

