



SEACORP

### TECHNICAL DATA SHEET

**PRODUCT: IQF ROE ON SCALLOPS**  
**SPECIE: ARGOPECTEN PURPURATUS**

**Product:**

IQF Frozen scallops, meat + gonad.

**Processing Plant:**

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



**ORGANOLEPTIC CHARACTERISTICS:**

**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/ lb                  | 10/ 20 | 20/ 30 | 30/ 40 | 40/ 60  | 60/ 80   |
|--------------------------|--------|--------|--------|---------|----------|
| Average weight/ unit (g) | 30     | 18     | 13     | 9       | 65       |
| Pcs/ kg                  | 20/ 40 | 40/ 60 | 60/ 80 | 80/ 120 | 120/ 160 |
| Weight / unit g range    | 24-45  | 16-23  | 11-15  | 8-11    | 6-8      |

|  | Bulk      | 1k x Cavalier |
|--|-----------|---------------|
| Weight x net unit / container (g) (kg) | 10 kg     | 1 kg          |
| Net drained weight / unit (g) (kg)     | 10 kg     | 1 kg          |
| Box                                    | 1 x 10 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   | X  |
| Gluten                             |     | X  |
| Organic                            |     | X  |

Glazing: 4-20% as per customer request.

|                   |  |
|-------------------|--|
| 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                              | Bioassay    | Sanipes                  |
| ASP                                     | <20 mg AD/ Kg                                   | HPLC        | Sanipes                  |
| Heavy metals: Mercury, Cadmium and Lead | Cd<1.0 mg/Kg;<br>Pb<1.5 mg/Kg;<br>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:**

