

AYSÉN COHO



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM D PBO, WITH SCALES, VACUUM-SEALED, FROZEN - COHO SALMON

PRODUCT
Fillet Trim D, PBO, with scales

SPECIES
Salmón Coho
(*Oncorhynchus Kisutch*)

PRESENTATION
Vacuum Sealed IVP

CONSERVATION
Frozen

SIZES
1-2 / 2-3 Lb

QUALITY
Premium

CONSUMING FORM
Cooked - raw.

CODE FT-SGC-11
VERSION 1
REVIEW 0.2
LAST UPDATES 08-04-2020

PACKAGING - MOLDING

- ♦ The product will be individually vacuum sealed in a continuous machine or manually. Each IVP package has a lithograph (Figure N°1).
- ♦ Paste "Antibiotic Free" logo (Figure N°3), next to the rhombus printed on the film (Figure N°2), provided that the raw material is Antibiotic Free. (USA - CANADA)
- ♦ Traceability Information can be lithographed or labeled, depending on the destination (Figure N°4a and 4b). It must always be bar-coded.
- ♦ The Product destination USA must have a Primary label of 100*150 (Figure N°4b), with nutritional information. This label must be stuck on the side of the skin in the collar sector (back) as indicated on the following page. (Figure N°5).
- ♦ The sealed and labelled product must be deposited in clean and dry plates with a transparent sheet (measures 80*95*30), the fillet moulding must go with the skin towards the plate.
- ♦ 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°6)

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°7A and 7B)



PREMIUM

COLOR (SALMOFAN COLOR SCALE)	Color 27 Salmofan, accepted under color at tail level (up to 8 cm).
GAPPING	2 cm long x 0.5 cm accepted deep-seated
CRACKING	One 7 cm long x 0.5 cm deep-seated
LOOSE SCALES	Accepts up to 5 scales on the fish meat
LOOSE SPINES	Not accepted
TEXTURE	Firm and elastic (typical of the species)
WOUNDS	Not accepted
SCARS	Accepts 1 scar up to 1 cm
DEFORMATION	Accepted, if it does not affect the appearance of the fillet.
BRUISES	Not accepted
MELANOSIS	Not accepted
BILE STAINS	Not accepted
CARTILAGE	Accepted in the tail up to 6 cm
BLOOD SPOTS	Accepts up to 3 spots
PETECHIAE	Accepts up to 10 red spots not larger than 3 mm
CUTS AND TRIMMINGS	Trimming is accepted, without affecting the appearance of the fillet

ORIGINAL

FIGURE 1



FIGURE 2



FIGURE 3



FIGURE 4A – Generic Primary



FIGURE 4B – Primary USA

Nutrition Facts

7 Servings per Container
Serving size 5oz(ca. 1 cup) (140 g)

Amount per serving	
Calories	330
% Daily Value*	
Total Fat 25 g	32 %
Saturated Fat 5 g	25 %
Trans Fat 0 g	
Cholesterol 65 mg	22 %
Sodium 105 mg	5 %
Total Carbohydrate 0 g	0 %
Dietary Fiber 0 g	0 %
Total Sugar 0 g	
Includes 0 g Added Sugars	0 %
Protein 26 g	
Vitamin D 1.5 mcg	8 %
Calcium 9.7 mg	0 %
Iron 0.6 mg	2 %
Potassium 520 mg	11 %

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2,000 calories a day is used for general nutrition advice.

LOT: 20083A001N
PRODUCTION DATE: 07-31-2020
CONSUMING DATE: 07-31-2022

INGREDIENTS:
COHO SALMON(FARMED FISH).
ASTAXANTHIN(COLOR ADDED TO FEED)
PRODUCT ALLERGEN FISH

ELABORATED: AGREEMENT N° 10718
PRODUCT OF CHILE

KEEP FROZEN -18°C (-0,4°F)
THAW AT REFRIGERATION TEMPERATURE

EVERY EFFORT HAS BEEN MADE TO REMOVE ALL BONES FROM OUR SALMON, HOWEVER SOME MAY REMAIN

7 8 0 4 6 6 8 9 2 0 1 3 6

Best Aquaculture Practices

★ Processor
★ Farm
★ Feed

bapcertification.org

CERT # P10565

AYSÉN COHO



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM D PBO, WITH SCALES, VACUUM-SEALED, FROZEN - COHO SALMON

PRODUCT
Fillet Trim D, PBO, with scales

SPECIES
Salmón Coho
(*Onorcorhynchus Kisutch*)

PRESENTATION
Vacuum Sealed IVP

CONSERVATION
Frozen

SIZES
1-2 / 2-3 Lb

GRADE
Premium

CONSUMING FORM
Cooked - raw.

CODE FT-SGC-11
VERSION 1
REVIEW 0.2
LAST UPDATES 08-04-2020

PACKAGING - MOLDING

- ♦ The product will be individually vacuum sealed in a continuous machine or manually. Each IVP package has a lithograph (Figure N°1)
- ♦ Paste "Antibiotic Free" logo (Figure N°3), next to the rhombus printed on the film (Figure N°2), provided that the raw material is Antibiotic Free. (USA - CANADA)}
- ♦ Traceability Information can be lithographed or labeled, depending on the destination (Figure N°4a and 4b). It must always be bar-coded.
- ♦ The Product destination USA must have a Primary label of 100*150 (Figure N°4 b), with nutritional information. This label must be stuck on the side of the skin in the collar sector (back) as shown in Figure N°5.
- ♦ The sealed and labelled product must be deposited in clean and dry plates with a transparent sheet (measures 80*95*30), the fillet moulding must go with the skin towards the plate.
- ♦ 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 Salmenes Aysén logo. (Figure N°6)

NET BOX WEIGHT
Fijo 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. (Figure N°7A and 7B)




PRODUCT DESCRIPTION

1. W/ Skin
2. W/ Scales
3. Pin Bone Out (PBO)
4. Circular cut collar (similar TC)
5. Straight tail cutting
6. No dorsal or ventral fins
7. Membrane trimming, no fat on the belly
8. No back fat from collar to tail
9. No spines in the belly
10. Rest of cartilage in tail (max. 6 cm).
11. All the degradation of this product will be destined to generic Trim C Industrial Fillet (see FT-SGC-08).

FIGURE 7A – Generic Master Label

SPECIES/PRODUCT COHO SALMON FILLET TRIM D PBO IVP			
INGREDIENTS COHO SALMON (FARMED FISH)			
PACKED FOR SALMONES AYSÉN S.A			
SIZE 1 - 2	LB	PIECES 9	NET WEIGHT 10,00 KG
QUALITY PREMIUM	CONSERVATION FROZEN		L: L- T: B D: 0308201833
PRODUCTION DATE DD/MM/YYYY 31-07-2020		CONSUMING DATE DD/MM/YYYY 31-07-2022	
PACKED BY SEA FLAVORS S.A. FARMED SALMON WITH COLOR ADDED PLANT N°10718 PRODUCT OF CHILE MAY CONTAIN BONES THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C			
 SF01144225			

**Best
Aquaculture
Practices**

- ★ Processor
- ★ Farm
- ★ Feed

bapcertification.org

CERT # P10565

LOT NUMBER : 20073A991N
BOX N° : SF01144225
OT : TDIVPC

PRODUCT ALLERGEN FISH

FIGURE 6

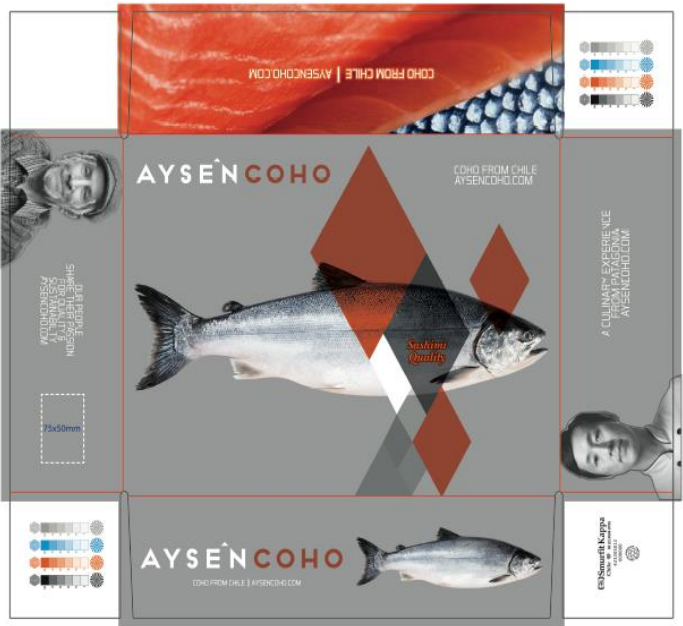


FIGURE 5



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



FIGURE 7B – Master USA Label

SPECIES/PRODUCT COHO SALMON FILLET TRIM D PBO IVP				 <div> ★ Processor ★ Farm ★ Feed </div> <div>bapcertification.org</div> <div>CERT # P10565</div>
INGREDIENTS: COHO SALMON (FARMED FISH), ASTAXANTHIN (COLOR ADDED TO FEED)				
Size 2 - 3 LB	PIECES 8	NET WEIGHT 10,00 KG	NET WEIGHT 22.04 LB	
QUALITY PREMIUM		CONSERVATION FROZEN		L : L-6 T : C D : 2701202533
PRODUCTION DATE MM/DD/YYYY 07-31-2020		CONSUMING DATE MM/DD/YYYY 07-31-2022		
PACKED BY/FOR: SALMONES AYSÉN S.A. AGREEMENT N° 10718 PRODUCT OF CHILE FARMED RAISED - MAY CONTAIN BONES KEEP FROZEN AT -18°C // THAW AT REFRIGERATION TEMPERATURE PRODUCT ALLERGEN FISH				
 SF01106288				
<div> <div> Nutrition Facts 56 Servings per Container Serving size 5oz (ca. 1 cup) (140 g) </div> <div> Amount Per Serving Calories <div>% Daily Value*</div> <div> Total Fat: 25 g32 % Saturated Fat: 5 g25 % Trans Fat: 0 g Cholesterol: 65 mg22 % Sodium: 105 mg5 % Total Carbohydrate: 0 g0 % Dietary Fiber: 0 g0 % Total Sugar: 0 g Includes: 0 g Added Sugars0 % Protein: 26 g </div> <div> Vitamin D: 1.5 mcg8 % Calcium: 9.7 mg0 % Iron: 0.5 mg2 % Potassium: 520 mg11 % </div> <div> *The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. </div> </div> </div> <div> LOT NUMBER 20013A076 BOX N° SF01106288 OT CFTDIVP11K </div>				