



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM E PBO, VACUUM-SEALED, FROZEN - COHO SALMON

PRODUCT  
Fillet Trim E, PBO

SPECIES  
Salmón Coho  
(*Onocorhynchus Kisutch*)

PRESENTATION  
Vacuum Sealed IVP

CONSERVATION  
Frozen

SIZES  
900-1200 grs / 1200-1500 grs /  
1500-1800 grs / 1800-up grs

QUALITY  
Premium - Industrial A -  
Industrial B

CONSUMING FORM  
Cooked - raw.

CODE FT-SGC-33
VERSION 1
REVIEW 0.0
LAST UPDATES 09-09-2020

PACKAGING - MOLDING

- ◆ The product will be individually vacuum sealed in a continuous machine or manually. Each IVP package has a lithograph (next page - Figure N°1).
- ◆ Traceability Information can be lithographed or labeled, depending on the destination (next page – Figure N°2). It must always be bar-coded.
- ◆ A label with additional information will be added (next page - figure N°4).
- ◆ The sealed and labelled product must be deposited in clean and dry plates with a transparent sheet.
- ◆ 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°3)

**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°5)



COLOR (SALMOFAN COLOR SCALE)

GAPPING

CRACKING

LOOSE SCALES

LOOSE SPINES

TEXTURE

SKINNING

WOUNDS

DEFORMATION

BRUISES

MELANOSIS

BILE STAINS

CARTILAGE

BLOOD SPOTS

CUTS AND TRIMMINGS

PREMIUM

Color 27 Salmofan, accepted under color at tail level (up to 8 cm).

2 cm long x 0.5 cm accepted deep-seated

One 7 cm long x 0.5 cm deep-seated

Accepts up to 5 scales on the fish meat

Not accepted

Firm and elastic (typical of the species)

Accepts from 3cm to 10cm of brown fat, according to commercial requirement

Not accepted

Accepted, if it does not affect the appearance of the fillet.

Slight rebates are accepted as a result of complete extraction

Slight rebates are accepted as a result of complete extraction

Not accepted

Accepted in the tail up to 4 cm

Accepts up to 3 spots

Trimming is accepted, without affecting the appearance of the fillet

INDUSTRIAL A

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Accepts from 3cm to 10cm of brown fat, according to commercial requirement

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Rebates are accepted without restriction

INDUSTRIAL B

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

AYSÉN COHO



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10 Kilos (9,90 - 10,10 kilos)

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Variable according to size

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**BANDS**  
2

**PACKAGING TEMPERATURE**  
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**CONSUMING DATE**  
24 months from the production date

**LABELS OR LOGOS**  
Variable according to commercial requirements

**LABELS**  
Master label 100x150 mm. (Figure N°5)



PRODUCT DESCRIPTION

1. Without Skin
2. Pin Bone Out (PBO)
3. Without collar
4. Straight tail cutting
5. Partial cut of belly, without membrane and without grease in the belly.
6. No dorsal or ventral fins
7. No back fat from collar to tail
8. No spines in the belly
9. Grating with the grease side towards the plate.

FIGURE N°5

SPECIES/PRODUCT COHO SALMON FILLET TRIM E PBO IVP		
INGREDIENTS COHO SALMON (FARMED FISH)		
PACKED FOR SALMONES AYSÉN S.A.		
Size 1200-1500 GR	PIECES 8	NET WEIGHT 10,00 KG
QUALITY PREMIUM	CONSERVATION FROZEN	L. Emp. LE-9 152248838 T : T
PRODUCTION DATE DD/MM/YYYY 11-09-2020		CONSUMING DATE DD/MM/YYYY 11-09-2022
PACKED BY: SALMONES AYSÉN S.A. FARMED SALMON WITH COLOR ADDED PLANT N° 10655 - PRODUCT OF CHILE MAY CONTAIN BONE & THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C		
 SAY0720980910		


★ Processor ★ Farm ★ Feed
CERT # P10683
<a href="http://bapcertification.org">bapcertification.org</a>
PRODUCT ALLERGEN FISH
LOT NUMBER : N3O2009232 BOX N° : SAY0720980910 OT : CFTEIVP

FIGURE N°1



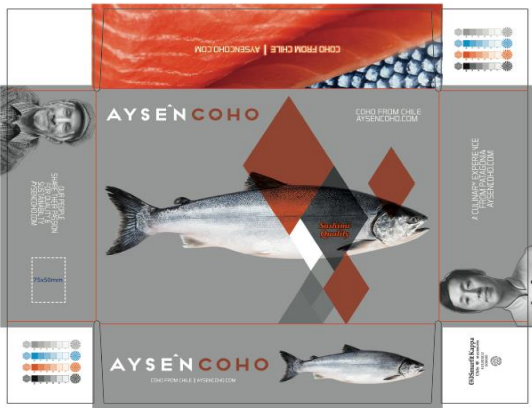
FIGURE N°2

FILLET 
Country of Origin : CHILE N° PLANT - 10655 ALLERGEN : FISH 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
LOT : N3O2009232 PRODUCTION DATE : 11/09/2020 CONSUMING DATE : 11/09/2022

FIGURE N°4

900 -1200
973 grs/2: Lb

FIGURE N°3



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

