## FROZEN SABLEFISH

Product name : Frozen sablefish
Scientific name : Anoplopoma fimbria
Presentation : Headed and gutted, frozen
Ingredient : Sablefish
Method of catch : Wild caught
Catching area : Pacific, Northeast (FAO 67)
Fishing gear : Hooks and lines
Storage temperature : -18°C
Shelf life : 24 months
Size : U/2lg, 2/3lb, 3/4lb, 4/5lb, 5/7lb, 7+lb
Glazing : 3-4%
IUCN Red List Status : Not Evaluated

## PARAMETERS

**Criteri chimici :**

Lead : <0,3 mg/kg
Cadmium : <0,05 mg/kg
Mercury : <0,5 mg/kg

**Microbiological criteria:**

Aerobic plate count : <50 000 CFU/g
Escherichia coli : <10 CFU/g
Coagulase positive staphylococci : <100 CFU/g
Salmonella : absence in 25g

## ORGANOLEPTIC PROPERTIES

Visual aspect : Characteristic of the species, black to light grey color
Smell : Characteristic of the species, with no objectionable odor
Taste : Characteristic of the species
Texture : Characteristic of the species

## PACKAGING

Net weight : 22,67kg
Packaging type : Cardboard with polybag liner (polyethylene)
- Complies with amended EC regulation 1935/2004
- Complies with amended EC regulation 10/2011

**Nome commerciale:**

France : Charbonnier
Spain : Bacalao negro de Alaska
Italy : Carbonaro dell'Alaska