FROZEN US SCALLOPS

Product name : Frozen US scallops
Scientific name : Placopecten magellanicus
Presentation : IQF frozen, without roe
Ingredient : US scallops – No additive
Method of catch : Wild caught
Catching area : Atlantic, Northwest (FAO 21)
Fishing gear : Dredges
Storage temperature : -18°C
Shelf life : 24 months
Size : 10/20 pieces / lb
IUCN Red List Status : Not Evaluated

PARAMETERS

Chemical criteria:

Lead : <1,5 mg/kg
Cadmium : <1 mg/kg
Mercury : <0,5 mg/kg

Microbiological criteria:

Aerobic plate count : <1 000 000 CFU/g
Escherichia coli : <10 CFU/g
Coagulase positive staphylococci : <100 CFU/g
Listeria monocytogenes : absence in 25g
Salmonella : absence in 25g

ORGANOLEPTIC PROPERTIES

Visual aspect : White-off /white color
Smell : Characteristic of the species, with no objectionable odor
Taste : Sweet
Texture : Firm

PACKAGING

Net weight : Polybag 1 kg – Cardboard 10 kg
- Complies with amended EC regulation 1935/2004
- Complies with amended EC regulation 10/2011

Palletizing : 56 boxes (560kg) : 7 high with base of 8 /
Maximum : 180x80x120 (HxWxL)

LABEL

Frozen US scallops
Scientific name : Placopecten magellanicus Caught in Atlantic, Northwest (FAO 21)
Fishing gear : Dredges
Origin : USA
Keep refrigerated at -18°C

Commercial name:

France : Noix de Saint-Jacques
Spain : Vieira del Atlántico
Italy : Cappasanta americana

ELAFOOD