

## WHOLE RED DRUM

Product name : Whole red drum  
Scientific name : *Sciaenops ocellatus*  
Presentation : Whole  
Ingredient : Red drum  
Method of catch : Farmed  
Catching area : Farmed in Mauritius  
Storage temperature : 0°C to 2°C  
Size : 0-800g, 800-1000g, 1000-1500g, 1200-1800g,  
1800-2500g, 2500-3000g, 3000-4000g IUCN Red List  
Status : Least Concern

## PARAMETERS

### Chemical criteria :

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

### Microbiological criteria :

Escherichia coli : 10 CFU/g  
Coagulase positive staphylococci : <100 CFU/g  
Salmonella : absence in 25g

## ORGANOLEPTIC PROPERTIES

Visual aspect : Coloration can range from a deep dark cooper, reddish-bronze to an almost silvery sheen. The ventral is usually a lighter color to almost white.  
Smell : Characteristic of the species  
Taste : Characteristic of the species  
Texture : Characteristic of the species

## PACKAGING

Net weight : 5kg, 15kg  
Gross weight : 7kg, 17,5kg  
Packaging type : Styrofoam box  
- Complies with amended EC regulation 1935/2004  
- Complies with amended EC regulation 10/2011  
Refrigerant : Gel packs



## LABEL

Whole red drum  
Scientific name : *Sciaenops ocellatus*  
Farmed in Mauritius  
Origin : Mauritius  
Keep refrigerated at 0°C to 2°C

### Commercial name:

France : Ombrine ocellée  
Spain : Corvinón ocelado  
Italy : Ombrina ocellata