

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