

## YELLOWTAIL

Product name : Yellowtail  
Scientific name : *Seriola lalandi*  
Presentation : Whole  
Ingredient : Yellowtail  
Method of catch : Wild caught  
Catching area : Atlantic, Southeast (FAO 47)  
Fishing gear : Hooks and lines  
Storage temperature : 0°C to 4 °C  
Size : 600+, 2/4kg, 4/6kg, 8/10kg, 10/15kg, 10kg+ 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 : Whole fish  
Smell : Characteristic of the species  
Taste : Characteristic of the species, with no objectionable odor  
Texture : Characteristic of the species

## PACKAGING

Net weight : Various  
Packaging type : Styrofoam



## LABEL

Yellowtail  
Scientific name : *Seriola lalandi*  
Caught in Atlantic, Southeast (FAO 47)  
Fishing gear : Hooks and lines  
Origin :  
Keep refrigerated at 0°C to 4°C

### Commercial name :

France : Sériole lalandi  
Spain : Medregal  
Italy : Ricciola del Pacifico