



Fresh Chilled Aquacultured Sea bass (*Dicentrarchus labrax*)

Doküman No	P13-ÜT01
Yayın Tarihi	02.03.2015
Revizyon No	00
Revizyon Tarihi	00
Sayfa No	1/2

Product Description: Fresh Chilled Aqua cultured Sea bass

Latin Name: *Dicentrarchus labrax*

Aqua cultured Sea bass

Breeding / grown to market size under Human Control and packed as whole round in a controlled seafood packing plant Sea bass Fish.

Origin of Raw Material

Raw material is supplied by farms (located Aegean and Mediterranean Sea) that are approved and certified by Ministry of Agriculture and Rural Affairs

Shelf Life

Products that are kept in its original pack and under appropriate conditions and 0 / +4 °C temperature can be stored intact 14 days

GRADE/SIZE

It is graded to depending on customers need (i.e. 200-300g 300-400g)

Consumption Method

To be consumed only after cooking.

Storing Conditions

Fresh goods kept under 0/+4° C temperature can be stored intact 14 days.

Purpose of Use:

Can be consumed by consumers groups from all ages, however fish cannot be consumed by consumers that have fish allergy due to allergenic effects of fish. Also salt water fish should not be consumed by consumers that suffer hypertension.

Alternative Use:

Consumed as cooked, there is not any alternative use.

Distribution Requirements

Graded and packed according to inquiries of customers and distributed with refrigerated trucks.

Packing

Regarding to the customers needs packing can vary to 10 kg or 6 kg net fish in styropor boxes. Boxes should be clean and should be filled with enough ICE. Each Box should be labeled.

Packing ICE : Ice to be made from potable water and conform to relevant food safety legislation.

Label Information,

Customer;
Type of Fish
Size
Lot no,
Production and Expiry
Production method
Exporter
Packing plant and EU approval Number
Importer

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GIDA GÜVENLİĞİ EKİP LİDERİ

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GENEL MÜDÜR

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Physical Specs:

1. Appearance : Transparent Mucous
2. Aroma: Fresh fish smell
3. Texture: Firm and elastic flesh

Microbiological Standards:

	n	c	m	M
Salmonella spp.	5	0	Cannot be found in 25 g	
Staphylococcus aureus(kob/g)	5	2	10 ³	5X10 ³
Escherichia coli (kob/g)	5	1	9	12
E. coli O157:H7	5	1	Cannot be found in 25 g	
Yeast and Mold (kob/g)	5	3	1,0X10 ²	1,0X10 ³
Mesophilic aerobic bacteria (kob/g)	5	2	1,0X10 ⁶	1,0X10 ⁷
Listeria spp.	5	0	Cannot be found in 25 g	

n :Number of Samples

c :Number of Microorganisms that can be found between "m" and "M"

m:Number of Microorganisms that can be found Maximum on all samples.

M:Number of Microorganisms that can be found Maximum on "c" number of samples

Picture of Sea Bass



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