

PACIFIC GREATER AMBERJACK

Seriola lalandi

COMMERCIAL NAME

Pacific Greater Amberjack.

GENUS AND SPECIES

Seriola lalandi.

CATCH AREA

Holland.

CATCH METOD

Aquaculture.

ALPHA-3 CODE

YTC.

CHARACTERISTICS

Whole or eviscerated fresh amberjack.

SIZE

1500/2000 g/piece.

2000/2500 g/piece.

3000/4000 g/piece.

CHEMICAL CRITERIA

Cadmium $\leq 0,05$ mg/kg.

Mercury $\leq 0,50$ mg/kg.

Lead $\leq 0,30$ mg/kg.

Reg. UE 1169/2011.

MICROBIOLOGICAL CRITERIA

Aerobi mesofili 1×10^6 UFC/g.

Enterobacteriaceae $< 10^2$ UFC/g.

Salmonella absent in 25 g.

Escherichia coli ≤ 10 ufc/g.

Staphylococcus coagulasi $\leq 1 \times 10^2$ UFC/g.

Listeria monocytogenes absent in 25 g.

Vibrio cholerae absent in 25 g.

Vibrio parahaemolyticus absent in 25 g.

Reg. UE 1169/2011.

ALLERGENS

Fish and **fish products**.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

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del VIVO”



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE915/2023, CE1441/2007.

On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

PACKAGING

6 or 10 kg with variable weight.

Polystyrene box with ice: 50x30x14 cm (6 kg crates), 60x40x16 cm (10 kg crates).

UPDATED

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

