

SENEGALESE SOLE

Solea senegalensis

COMMERCIAL NAME

Senegalese Sole.

GENUS AND SPECIES

Solea senegalensis.

CATCH AREA

Spain, France.

CATCH METHOD

Aquaculture.

ALPHA-3 CODE

OAL.

CHARACTERISTICS

Whole or eviscerated fresh sole.

SIZE

200/300 g/piece.
300/400 g/piece.
400/500 g/piece.
500/600 g/piece.
600/800 g/piece.
800/1000 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 1×10^3 UFC/g.
Salmonella absent in 25 g.
Escherichia coli ≤ 10 UFC/g.
Staphylococcus coagulans $\leq 1 \times 10^2$ 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.

"Specialisti del VIVO"



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE 915/2023, 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.

SHIPPING

Shipped refrigerated from 0° C to 4° C

PACKAGING

Polystyrene box with ice:
3 kg variable weight 40x30x12,5 cm.

UPDATED

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

