

SWORDFISH LOIN SASHIMI IN ATM (SUPERFROZEN, DEFROSTED)

Xiphias gladius

COMMERCIAL NAME

Swordfish Loin.

GENUS AND SPECIES Xiphias gladius.

CATCH AREA

Central-Eastern Atlantic Ocean, FAO 34.
Western Indian Ocean, FAO 51.
Eastern Indian Ocean, FAO 57.
Central-Western Pacific Ocean, FAO 71.
Central-Eastern Pacific Ocean, FAO 77.
South-Eastern Pacific Ocean, FAO 87.
North-Western Pacific Ocean, FAO 61.
South-Western Atlantic Ocean, FAO 41.
North-Western Atlantic Ocean, FAO 21.
South-Eastern Atlantic Ocean, FAO 47.

CATCH METOD

Wild caught.

ALPHA-3 CODE

SWO.

FISHING GEAR

Hooks and lines.
Purse seines and nets.

SIZE

1 loin for 2/5 kg crate.

CHARACTERISTICS

Loin in protective atmosphere.
Defrosted product derived from sashimi swordfish frozen in the ship at -40° C.

INGREDIENTS

Swordfish, salt, antioxidants (E301, E331).

CHEMICAL CRITERIA

Cadmium $\leq 0,10$ mg/kg.
Mercury (mg/kg) ≤ 1 .
Lead $\leq 0,30$ mg/kg.

MICROBIOLOGICAL CRITERIA

Total aerobics at 30° C (UFC) 1,00E+06.
Enterobacteriaceae at 37° C (UFC) 1,00E+03.
Salmonella SPP absent in 25 g.
Escherichia coli ≤ 10 UFC/g.
Listeria monocytogenes absent in 25 g.
Histamine (PPM) 20.
Reg. CE 853/2004.

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, 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.

EXPIRATION

10 days from the shipping date.

SHIPPING

Shipped refrigerated from 0° C to 4° C.

PACKAGING

Packaged in plastic tray
in polystyrene box 50x30x17 cm.

UPDATED

REV. n°1 dated 25 / 05 / 2023

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

