"Specialisti del VIVO"
LIVE SEAFOOD

IT
X1B5Y
CE

SWORDFISH LOIN (DEFROSTED)

Xiphias gladius

"Specialisti del VIVO"

COMMERCIAL NAME
Swordfish Loin (Defrosted).

GENUS AND SPECIES
Xiphias gladius.

CATCH AREA
Central-Western Pacific Ocean, FAO 71.
Central-Eastern Pacific Ocean, FAO 77.
South-Eastern Pacific Ocean, FAO 87.
South-Western Pacific Ocean, FAO 81.

CATCH METOD
Wild caught.

ALPHA-3 CODE
SWO.

FISHING GEAR
Hooks and lines.
Purse seines and nets.

SIZE
1 loin for 3/5 kg crate.

CHARACTERISTICS
Vacuum packed loin.
Defrosted product.

INGREDIENTS
Swordfish, salt, antioxidants (E301, E331).

CHEMICAL CRITERIA
Cadmium ≤ 0,10 mg/kg.
Mercury (mg/kg) ≤ 1.
Lead ≤ 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.**

EXPIRATION
10 days from the packaging date.

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.

SHIPPING
Shipped refrigerated from 0° C to 4° C.

PACKAGING
Polystyrene box 50x30x17 cm.

UPDATED
REV. n°1 dated 25 / 05 / 2023

www.specialistidelvivo.com

SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
■	■	■	■	■	■	■	■	■	■	■	■

UNAVAILABLE — REDUCED AVAILABILTY — GOOD AVAILABILTY — EXCELLENT AVAILABILTY

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