

YELLOW FIN TUNA LOIN IN ATM (DEFROSTED)

Thunnus albacares

COMMERCIAL NAME

Yellow fin Tuna loin in ATM (Defrosted).

GENUS AND SPECIES Thunnus albacares.

CATCH AREA

Central-Eastern Atlantic Ocean, FAO 34.
Western Indian Ocean, FAO 51.
Eastern Indian Ocean, FAO 57.
Central-Eastern Pacific Ocean, FAO 77.
South-Eastern Pacific Ocean, FAO 87.

CATCH METHOD Wild caught.

ALPHA-3 CODE YFT.

FISHING GEAR

Hooks and lines.
Purse seines and nets.

SIZE

1 loin for 2/5 kg crate.

CHARACTERISTICS

Loin in protective atmosphere.
Defrosted product, do not refreeze.

INGREDIENTS

Yellow fin Tuna loin, salt, antioxidants (E301, E300)
Acidity regulator (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 packaging date.

SHIPPING

Shipped refrigerated from 0° C to 4° C

PACKAGING

PET box 40x30x17 cm.

UPDATED

REV. n°1 dated 25 / 05 / 2023

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

