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PRODUCT	TUNA LOIN PRECOOKED, VACUUM SEALED AND FROZEN
DEFINITION OF PRODUCT	TUNA LOINS PRECOOKED, VACUUM SEALED IN HEAT SHRINKABLE BAGS AND FROZEN
INGREDIENTS	<p><u>TUNA LOINS OF ANY OF THE FOLLOWING</u></p>  <p>SPECIES: <i>Thunnus obesus</i> (Bigeye)</p>  <p><i>Thunnus albacares</i> (Yellowfin) <i>Katsowonus pelamis</i> (Skipjack)</p>
TYPES OF CLEANING	SIMPLE CLEANING
CLEANING SPECIFICATIONS	
TYPE:	SIMPLE CLEANING
Oxidation	Proper of cooking
Bones	Absence
Thorns	5 maximum defects / 1 defect = 2,5 cm
Scales	2 defects = 2 cm
Skin	2 defects = 1 cm ²
Blood	2 defects = 1 cm ²
Bruises	2 defects = 1 cm ²
Veins	2 defects = 1 cm

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PRODUCT CHARACTERISTICS	<p>ORGANOLEPTIC: COLOR: CHARACTERISTIC OF THE SPECIES ODOR: CHARACTERISTIC OF THE SPECIES TASTE: CHARACTERISTIC OF THE SPECIES TEXTURE: FIRM</p> <p>PHYSICAL-CHEMICAL: pH: 5.5 to 6.5 Histamine ≤ 3 mg / 100g Salt: ≤3.0% Humidity: Max. 68% (+-1%)</p> <p>MICROBIOLOGICAL: Total Aerobic: <10⁵ ufc/g Salmonella spp: Absence/25g Staphylococcus aureus: <10² ufc/g E. Coli: < 10 ufc/g Total Coliforms: ≤10³ ufc/g</p>
	<p>Fecal Coliforms: < 10 ufc/g Listeria: Absence/25g</p>
Total defects	Max. 15



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	<p><i>Vibrio cholerae:</i> Absence /25 g</p> <p><i>Clostridium Spp:</i> Absence /25 g</p> <p><u>HEAVY METALS:</u></p> <p>Mercury: < 1,00 mg/kg</p> <p>Cadmium: < 0.10 mg/kg</p> <p>Lead: < 0,30 mg/kg</p>	
CLEANING	Reasonably free of bones, scales, skin and blood. Presence of light yellow, free of ocher yellow.	
EXPECTED USE AND/OR USE INTENDED	The tuna loins are intended to be packed in canned tuna, for which they must receive an appropriate heat treatment.	
TYPE OF PACKAGING	Packed tuna loins and vacuum sealed in heat shrinkable polyethylene bags designed to contain food products.	
PRESENTATION	Frozen tuna loins of 7.5 kg net weight, packaged in pallets with plastic (roll film) or carton, stowed in 180 units (or customer's requirement). The chunks generated are packaged evenly distributed type sandwich along with the loins in an average amount of 8% on the net weight of each bag. The shredded generated in process is treated with the same criteria of the loins and chunks to comply with the cleaning parameters. In its entirety it passes through a bone separating machine to guarantee the absence of this type of defect, minimizing the exposure times that do not allow the presence of oxidation and is packaged separately.	
STORAGE AND CONSERVATION	The product must be kept in the freezing chamber at a temperature $\leq -18^{\circ} \text{C}$.	
SHELF LIFE	In the storage conditions indicated above the product it has a shelf life of 18 months.	
HANDLING AND USE	Defrosting of the product should not be allowed. Once thawed it should be canned immediately.	
TRANSPORT CONDITIONS AND / OR DISTRIBUTION METHOD	Transportation is done by sea and land in isothermal containers refrigerated to the customer.	
CONSEQUENCES OF MISUSE OF PRODUCT	Food poisoning if are not followed the minimum standards of hygiene and conservation (cooling) or contrary to the instructions and handling after opening the can.	
CONSUMER GROUP	All age groups except people allergic to seafood.	
DISTRIBUTION	N Y M DISTRIBUIDORES, S.L., it makes the process of marketing and distribution through the broker or directly to the customer	
APPLICABLE LEGAL AND REGULATORY REQUIREMENTS	Regulation CE 221/2002 Regulation CE 1881/2006 Regulation CE 2073/2005	

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