




CUSTOMER INFORMATION SHEET

Finished Products

ESI-CIS/TBN-01/112019



PRODUCT	DEFINITION OF PRODUCT
<p data-bbox="268 902 711 929">TUNA BELLY NATURAL SKIN ON FROZEN</p> 	<p data-bbox="863 1032 1345 1126">Tuna Belly Natural Processing Cutting Steak at Land Factory Frozen IQF with 40' Degrees Celsius and Packaging Box with Plastic.</p>
	

NUÑEZ Y MARCOS DISTRIBUIDORES, S.L.

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INGREDIENTS



Tuna Belly Natural Frozen
 Fish Species : Thunnus Albacares
 Thunnus Albacore
 (Yellow Fin Tuna)

Class : [Actinopterygii](#)

Family : [Scombridae](#)

Kingdom : *Animalia*

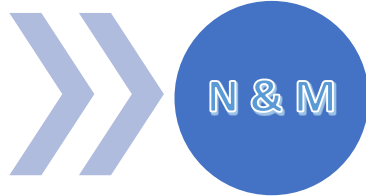
TYPE OF PROCESSING

Manual Cutting Steak And Simple Cleaning

PROCESSING OF TYPE SPECIATIONS

TYPE:	PROCESSING :
OXIDATION	Proper Of Natural Frozen
BONES	NIL
THORNS	3 maximum / 1 defects = 2.0cm
SCALES	2 defects = 2.0cm
SKIN	2 defects = 2.0cm
BLOOD	2 defects = 1.0cm
BRUISES	2 defects = 2.0cm
VEINS	1 defects = 1.0cm
TOTAL DEFECTS	Max : 12





PRODUCT CHARACTERISTICS

TYPE OF TEST	PROVISION SNI 01 - 4104.1 - 2006	RESULTS TEST	TESTING METHOD
Organoleptic Test	Minimum 7	7	SNI 2346 : 2011
Microbiology Test : - ALT (colony/g) - Escherichia coli (MPN/g) - Vibrio Cholera (Per 25g) - Salmonella (Per 25g) - Coliform (MPN/g)	500,000 < 2 Negative Negative < 2	50,000 < 2 Negative Negative < 2	SNI 01 - 2332.3 - 2006 SNI 01 - 2332.1 - 2006 SNI 01 - 2332.4 - 2006 SNI 01 - 2332.2 - 2006 SNI 01 - 2332.1 - 2006
Chemical Test : - Histamine (mg/kg) - Mercury/Hg (mg/kg) - Lead/Pb (mg/kg) - Cadmium/Cd (mg/kg)	100 1,00 0,4 0,10	1,91 0,025 0,010 0,031	SNI 2354.10 - 2009 DMA SNI 2354.5 - 2011 SNI 2354.5 - 2011
Physics Test : - Temperatures - Metal Fragments	- 18° 0	-18° 0	SNI 01 - 4104.3 - 2006 Metal Detector
PROCESSING CLEANING	Reasonably free of bones, scales, bruises, vein, blood and so on.		
TYPE OF PACKAGING	Packed tuna belly and put the goods sealed on the master carton 10kg.		
PRESENTATION	<p>Frozen tuna belly natural of size from 200grm up and packed at master carton with plastic inside master carton, gross weight 10.5kg net, 10.0kg net weight (or based customer's requirement).</p> <p>The products glazing every each of single master carton just have around 5% until maximum 10% only.</p> <p>The material from fresh Tuna Fish grade AAA will going processing at factory to take out belly of Tuna.</p> <p>This tuna belly rawmaterial is carefully controlled from the initial handling of the fishery until to the processing plant.</p>		

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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 15 months (- +).
HANDLING	Defrosting of the product should not be allowed.



TRANSPORT CONDITIONS AND / OR DISTRIBUTION METHOD	Transportation is done by sea and land in isothermal containers refrigerated to the customer.
CONSUMER GROUPS	All age groups except people allergic to seafood.
DISTRIBUTION	N Y M DISTRIBUIDORES, S.L. it makes the process of products and distribution through the broker or directly to the customer





DISTRIBUIDORES, S.L.
PRODUCTOS DEL MAR



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