



TECHNICAL PROCESS SPECIFICATIONS

WHOLE SALMON W/ HEAD, W/ GILLS, GUTTED FROZEN (H-ON)

PRODUCT

Salmon head on, gutted, frozen IQF

SPECIES

Coho Salmon
(*Onocorhynchus Kisutch*)

CONSERVATION

Frozen - Glazed

SIZES

6-9, 9-UP / 11 UP

QUALITIES

Premium - Industrial A

CONSUMING FORM

Cooked - crude

CODE
FT-SGC-02

VERSION
1

REVIEW
0.0

LAST UPDATES
09-09-2020

MOLDING

- ◆ The HON product must be molded into clean, water-free plates.
- ◆ The units per plate will depend on the type of cart and size of the product. Do not overload parts to facilitate the opening of belly.
- ◆ Mold the product on the trolley so that the backs are facing into the wind (tunnel)
- ◆ No molded or bent parts are accepted in any quality.

PACKAGING

BOX TYPE

30 kg box with Salmenes Aysén logo, for all qualities. (next page - Figure N°1)

NET BOX WEIGHT

Actual weight

WEIGHT RANGE

n/a

GLAZED

2% to 3% (water-ice mixture)

BOX MOLDING

Each unit must be packed in an individual bag of 25x75 cm or 30x80 cm depending on the size. Arrange the pieces in an orderly way, without deforming the box.

UNTIS PER BOX

Variable according to the size

BANDS

2

PACKAGING TEMPERATURE

-18 °C

CONSUMING DATE

24 months from production date

LABELS OR LOGOS

Variable according to commercial requirement

MASTER LABEL

Master label (measures 100 x 150 mm). (next page - Figure N°2)



PREMIUM

INDUSTRIAL A

SKIN COLOR

Dark backs (grey, black or blue). Belly white and silver under the side line, at least 2 cm of white must be kept in the Belly.

Dark backs combined with greenish ones. Dark belly.

BLUSH

Accepts slight band of redness, 2 cm wide in the middle of the piece.

Unrestricted

FLAKING

It accepts dispersed flaking of 20% (considering 100% of the fish) and targeted flaking of 15%.

Unrestricted

EYES FISH

Accept one eye

Unrestricted

EXTERNAL WOUNDS

Accepts 2 red wounds up to 0.5 cm (5 mm)

Maximum 5 non-purulent wounds (no size restriction)

SCARS

Accepts up to 3 white scars of 1 cm.

No restriction, only white scars.

LESIONS-EROSION

Erosion (peeling), up to 3 cm, including jaw injury, is accepted.

Unrestricted

TAIL AND FIN INJURIES

Acceptable tail and fin injuries are do not affect the base of the skin (see ANNEX 1)

Unrestricted

PETECHIAE

Maximum 15 spots, less than 5 mm each, not involving the fish meat (red spots)

Unrestricted

TEXTURE

Firm and elastic texture (no marks on the ventral walls when pressed), firm and consistent ventral walls

Firm and elastic (no mark when pressed). Thin bellies that tend to go inwards.

DEFORMATION

Accepts slight internal deformation, which does NOT affect their outward appearance

It accepts slight deformations that DO affect the external appearance.

INTERNAL CUTS

Accepts cuts no longer than 3 cm

Accepts cuts no longer than 7 cm in length.

BRUISING

1 linear or circular bruising not exceeding 3 cm, is acceptable.

1 linear or circular bruising no bigger than 8 cm is accepted.

MELANOSIS

Mild melanosis is accepted, up to 4 cm, pepper type or linear. On both sides

Mild melanosis is accepted, up to 7 cm, pepper type or linear. On both sides

VENTRAL CAVITY CLEANING

No remaining organs or clots (100% cleanliness).

No remaining organs or clots (100% cleanliness).

BILE STAINS

Accepts up to 2 cm.

Accepts up to 6 cm.

PARASITES

It doesn't accept parasites.

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FIGURE 1

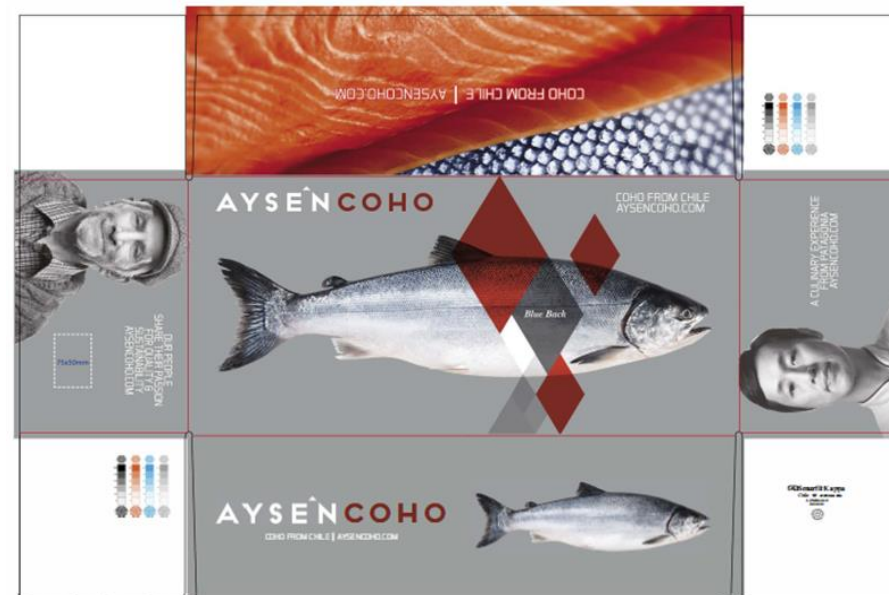


FIGURE 2

SPECIES/PRODUCT COHO SALMON HEAD ON			
INGREDIENTS COHO SALMON (FARMED FISH)			
PACKED FOR SALMONES AYSÉN S.A.			
Size 9-UP	PIECES LB 8	NET WEIGHT 26,00 KG	
QUALITY PREMIUM	CONSERVATION FROZEN	L. Emp. CP2 13540066 T: D	
PRODUCTION DATE DD/MM/YYYY 30-06-2020		CONSUMING DATE DD/MM/YYYY 30-06-2022	
ELABORATED BY SALMONES AYSÉN S.A. FARMED SALMON WITH COLOR ADDED PLANT N° 10866 - PRODUCT OF CHILE THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C			
 SAY0724000430			



★ Processor
★ Farm
★ Feed

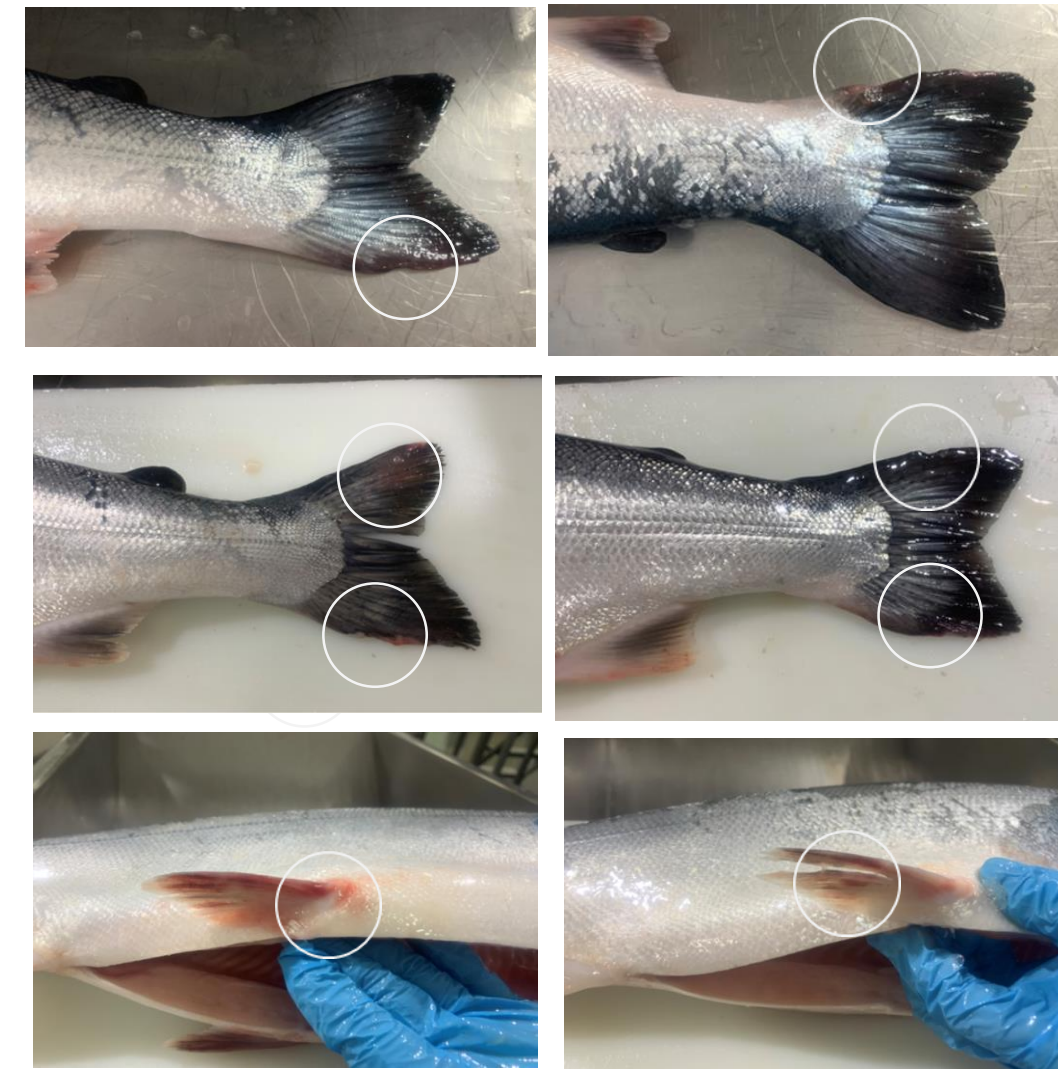
CERT # P10683

bapcertification.org

PRODUCT ALLERGEN FISH

LOT NUMBER : N3A2006001
BOX N° : SAY0724000430
OT : CHONIQF

ANNEX 1 / TAIL AND FIN INJURIES (PREMIUM QUALITY)



NOTE: The BAP logo changes depending on the BAP stars on the product batch



★ Processor

CERT # P10683

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