



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM C PBO SCALES OFF FROZEN VACUUM SEAL

PRODUCT
Fillet Trim C,PBO, Scale off

SPECIES
Coho salmon
(*Onocorhynchus Kisutch*)

PRESENTATION
Vacuum sealing (IVP)

CONSERVATION
Frozen

SIZES
700-900 gr / 900-1200 gr /
1200-1500 gr / 1500-1800 gr
/ 1800-up gr.

QUALITIES
Premium / Industrial A /
Industrial B

CONSUMING FORM
Cooked-crude

CODE FT-SGC-09
VERSION 1
REVIEW 0.0
LAST UPDATES 07-24-2020

PACKAGING AND MOLDING

- Product sealed under vacuum individually in continuous machine or manually. Premium and Industrial Quality A, pack in film or lithographic bag (next page - Figure N°1). Industrial Quality B, pack in film or transparent bag 26*59cm
- Industrial Quality A, must carry a yellow logo, attached to the bag or film.
- Industrial Quality B, must have a green logo, attached to the bag or transparent film. The destination of this quality will depend on commercial requirements.
- Traceability information can be printed (lithographic) or on a label. (next page - Figure N°2)

- Only to Premium quality fillets, individual weight label must be incorporated (bizerva sizing machine). (next page - Figure N°3)
- The sealed and labelled product must be deposited on clean, dry plates. The molding of the fillet must go with the skin towards the plate.
- Once the cart is complete, it must be labeled and then moved to a tunnel walkway for subsequent freezing.

PACKAGING

BOX TYPE
10 kilo box with Salmones Aysén logo, Premium and Industrial Quality A (Figure N°4). Industrial Quality B White Box.

NET BOX WEIGHT
Fixed 10 kilos. 11 and 12 kilos only with Manager's authorization

WEIGHT RANGE
(10 kilos) 9,90 - 10,10 kilos; (11 kilos) 10,90 -11,10 kilos; (12 kilos) 11,90-12,10 kilos

UNITS PER BOX
Variable according to size

BOX MOLDING
Arrange the fillets in an orderly way, without deforming the box.

POLYSTYRENE FOAM SHEETS
Use 3 sheets, which must be inserted between the fillets, do not place sheets on the bottom of the box.

BANDS
2

PACKAGING TEMPERATURE
-18 °C

CONSUMING DATE
24 months from production date.

LABELS OR LOGOS
Industrial Quality A, must have a yellow logo on the box next to the Master label. Industrial Quality B, must have a green logo on the box next to the Master label

MASTER LABEL
100x150mm Master Label. (next page - Figure N°5)



COLOR (SALMOFAN COLOR SCALE)

GAPPING

CRACKING

ADHERING SCALES

LOOSE SCALES

TEXTURE

WOUNDS

SCARS

DEFORMATION

BRUISES

MELANOSIS

BILE STAINS

CARTILAGE

BLOOD SPOTS

PETECHIAE

REDUCTIONS / CUTS

PREMIUM

Color 27 Salmofan, accepted under color at tail level (up to 8 cm).

Accepts 2 cm long x 0.5 cm deep

1 x 7 cm long x 0.5 cm deep is acceptable

Accepts diffused or concentrated adhesive scales up to 10%.

Accepts up to 5 scales on fish meat

Firm and elastic (typical of the species)

Not accepted

1 scar of up to 1 cm is acceptable

Accepted, without affecting the appearance of the fillet

Not accepted

Not accepted

Not acceppted

Accepted in the tail, up to 6 cm

Accepts up to 3 points

Accepts up to 10 red spots not larger than 3 mm

Reductions are accepted, without affecting the appearance of the fillet

INDUSTRIAL A

Unrestricted

Unrestricted

Unrestricted

Accepts diffused or concentrated adherent scales up to 10%.

Unrestricted

Unrestricted

Not accepted

Scars are accepted without restriction

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

INDUSTRIAL B

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

Unrestricted

AYSÉN COHO



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- MASTER LABEL**
100x150mm Master Label. (Figure N°5)



DESCRIPCIÓN DEL PRODUCTO

- W/ Skin
- Scale off
- Pin Bone Out (PBO)
- Collar cut (no cartilage)
- Straight tail cutting
- Not cut belly diagonally
- No dorsal or ventral fins
- With fat on the back up to the dorsal fin
- No belly bone
- Rest of cartilage in tail (max 6 cm).

FIGURE 5

SPECIES/PRODUCT		
COHO SALMON FILLET TRIM C PBO IVP SCALES OFF		
INGREDIENTS		
COHO SALMON (FARMED FISH)		
PACKED FOR		
SALMONES AYSÉN S.A.		
Size	PIECES	NET WEIGHT
900-1200 GR	11	10,00 KG
QUALITY	CONSERVATION	L. Emp. CP2
PREMIUM	FROZEN	134707225 T: D
PRODUCTION DATE DD/MM/YYYY 30-06-2020		CONSUMING DATE DD/MM/YYYY 30-06-2022
PACKED BY SALMONES AYSÉN S.A. FARMED SALMON WITH COLOR ADDED PLANT N° 10656 - PRODUCT OF CHILE MAY CONTAIN BONES THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C		
 SAY0723999810		



**Best
Aquaculture
Practices**

★ Processor

★ Farm

★ Feed

CERT # P10683

bapcertification.org

PRODUCT ALLERGEN FISH

LOT NUMBER : N3A2006001

BOX N° : SAY0723999810

OT : CFIVP



- ★ Processor
- ★ Farm
- ★ Feed

CERT # P10683

bapcertification.org

PRODUCT ALLERGEN FISH

LOT NUMBER : N3A2006001
BOX N° : SAY0723999810
OT : CFIVP

FIGURE 1



FIGURE 4

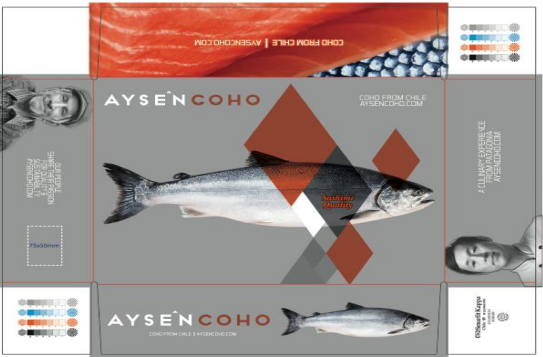
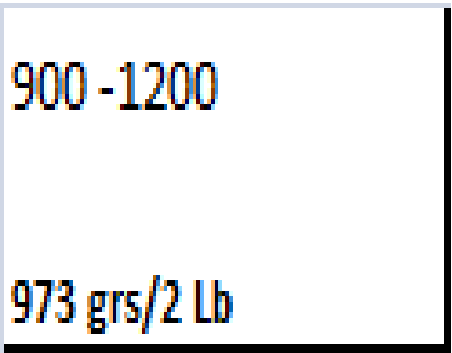


FIGURE 2



FIGURE 3



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



- ★ Processor

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- ★ Processor
- ★ Farm
- ★ Feed

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