



TECHNICAL PROCESS SPECIFICATIONS

FROZEN COHO SALMON  
PORTION WITH OR WITHOUT  
SCALES, PBO, IQF

PRODUCT  
Portion w/skin, with or without  
scales

SPECIES  
Salmón Coho  
(*Onocorhynchus Kisutch*)

CALIBER  
5 oz only Premium quality / No  
caliber for Industrial quality A  
and Premium\*

QUALITIES  
Premium –Industrial A

CONSUMING FORM  
Cooked-crude

CODE FT-SGC-25
VERSION 1
REVIEW 0.0
LAST UPDATES 07/10/2020

MOLDING

- ◆ The portioned product must be molded in clean and dry plates, on polyethylene sheets, placing each portion separately.
- ◆ Once the cart is complete, it must be labeled and then moved to a tunnel walkway for freezing.

PACKAGING

**BOX TYPE**  
10 kilos box with Salmones Aysén logo, just for Premium quality, and for Industrial A white box cover (next page - Figure N°1)

**NET BOX WEIGHT**  
Fixed Weight 12 kilos Premium Quality / Real Weight Industrial Quality A

**WEIGHT RANGE**  
12 kilos (11.88 -12.12 kilos) Premium quality / Real weight Industrial quality A

**GLAZED**  
2% a 3%

**BOX MOLDING**  
Accommodate the pieces in an orderly form, without deforming the box.

**UNITS PER BOX**  
Unrestriction, as long as the portions are molded correctly, without deforming the box.

**POLYSTYRENE FOAM SHEETS**  
Use 3 sheets interleaved.

**INTERNAL COVER BAG**  
Bag size inside the box 135°70°50

**BANDS**  
2

**PACKAGING TEMPERATURE**  
-18 °C

**CONSUMING DATE**  
24 months from production date

**LABELS OR LOGOS**  
Variable according to commercial requirements

**MASTER LABEL**  
100x150mm Master Label. (next page - Figure N°2)



COLOR (SALMOFAN SCALE)

PREMIUM

INDUSTRIAL A

Color 27 Salmofan, accepted low color in the portion tail.

Unrestricted

GAPPING

Accepts 2 cm long x 1 cm deep

Unrestricted

CRACKING

Accepted 2 cm long x 1 cm deep

Unrestricted

LOOSE SCALES

Accepts up to 3 loose scales on the meat side

Unrestricted

TEXTURE

Firm and elastic (typical of the species)

Unrestricted

INJURIES

Doesn't accept

Unrestricted

SCARS

1 scar of up to 1 cm is acceptable

Scars are accepted - Unrestricted  
No aplica

DEFORMATION

Unrestricted

Unrestricted

BRUISING

Doesn't accept

Unrestricted

MELANOSIS

Doesn't accept

Unrestricted

BILE STAINS

Doesn't accept

Unrestricted

CARTILAGE

Accepted in the tail up to 3 cm.

Unrestricted

BLOOD SPOTS

Doesn't accept

Unrestricted

PETECHIAE

Unrestricted

Unrestricted



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PRODUCT DESCRIPTION

- Portion w/skin
- With scales or scales off
- Pin bone out (PBO)
- Collar portion, as long as it complies with the weight, length and width parameters of the portion.
- Tail portion, straight cut.
- Portion range is 148 to 162 grams (maximum accepted tolerance 147 to 166 grams)
- Portion long dimension 15.5 cm;  
portion width dimension 9 cm
- Accepts portion tail in natural mix (10% of the box)
- Mixed portions with or without scales are accepted
- Portions that do not comply with the weight or size range, but do comply with the quality criteria send to Premium Quality without calibre\*.



FIGURE 1





Premium Quality



Industrial A Quality

FIGURE 2

SPECIES/PRODUCT			
SALMON COHO PORTION IQF			
INGREDIENTS			
SALMON COHO (FARMED FISH)			
PACKED FOR			
SALMONES AYSÉN S.A.			
Size	PIECES	NET WEIGHT	NET WEIGHT
5 OZ	75	12.00 KG	26.45 LB
QUALITY	CONSERVATION	L. Exp. LE-10 115501583 T: 0	
PREMIUM	FROZEN		
PRODUCTION DATE YY/MM/DD 19-08-02		CONSUMING DATE YY/MM/DD 21-08-02	
PACKED BY: SALMONES AYSÉN S.A. FARMED SALMON WITH COLOR ADDED PLANT N° 10888 - PRODUCT OF CHILE MAY CONTAIN BONES THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C		NUTRITIONAL INFORMATION (100 g) Energy (Kcal) 191.1 Protein (g) 20.06 Total Fat (g) 12.2 Sodium (mg) 127.0 Available Carbohydrates (g) < 0.5	
			
SAY0594801410			

 ★ Processor ★ Farm ★ Feed www.bapcertification.org The Responsible Seafood Choice	Cert. No. P10683
LOT NUMBER: AO19060013 BOX N°: SAY0594801410 OT: CPIQF	

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



★ Processor

CERT # P10683

bapcertification.org



★ Processor

★ Farm

★ Feed

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