



Specs Overview

Steelhead Trout Head-Off



Steelhead Trout, H&G (Headed and Gutted)

Product Details

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| 1. Specie: | Steelhead Trout (<i>Oncorhynchus mykiss</i>) |
| 2. Quality: | Premium / Sashimi Grade |
| 3. Product Trim: | Fresh / Frozen Head-Off & Gutted – H/G |
| 4. Country of Origin: | Chile |
| 5. Catch Method: | Farm Raised |
| 6. Certifications: | BAP |
| 7. Color: | 26+ SalmoFan (fresh or thawed) |
| 8. Bones: | N/A |
| 9. Pigment: | Ax (Astaxanthin) |
| 10. Skin | SkinOn (scaled optional) |
| 11. Size: | 2.0 – 4.0Lbs (0.9 – 1.8Kg)
4.0 – 6.0Lbs (1.8 – 2.7Kg)
6.0 – 9.0Lbs (2.7 – 4.1Kg) |
| 12. Other: | <ul style="list-style-type: none"> No scars greater than 2.5cm² Absence of scales no greater than 10% |

Packaging Description

	Fresh	Frozen
Primary	Bulk Packed	Bulk Packed
Secondary	Styrofoam Box (58 or 70Lbs masters), Catch Weight (Variable Weight)	25Kg / 55Lbs Fixed Net Weight
Label	Product Description, Size, Units per Case, Quality, Traceability Information, Box ID, Best by Date, Certifications	

Foreign Material

All products must successfully pass a metal detection. The machine must be able to detect metal pieces with the following minimum distinctiveness; Ferrous 3.0 - 4.5mm, Non-Ferrous 3.5 – 5.5mm and Stainless Steel 6.5mm.

Microbiological Standards

- In accordance with regulations and processing procedures defined by HACCP

Microbiological Limits n= 5 c= 0

Microbiological Determination	Limits	Category A	
	M	n	c
TBC at 35°C [95° F] (cfu/g)	5 5 x 10	5	3
S. Aureus (cfu/g)	<10	5	2
E. Coli (MPN/g)	<0,3	5	3
Salmonella (25 g)	Absence	5	0

Table: In accordance to the current standards; sampling plan and microbiological determinations for seafood.

- n = size of the sample
- c = acceptance number
- M = Limit level of acceptance

Product Image



Safe Handling Instructions

All our products are manufactured following HACCP procedures, this help to minimize risk of contamination of pathogens and other foreign materials.

We recommend the following safe handling instructions to avoid bacterial contamination or product deterioration:

- For fresh items, keep product refrigerated between 0° – 4°C (32° – 39°F)
- For frozen items, keep product frozen at -18°C (0°F) or below.
- Thaw under refrigerated conditions
- Keep raw salmon separate from other food.
- Cook it thoroughly or until the inner temperature reaches 63°C (145°F)