

### Steelhead Trout, SkinOn Fillet - Trim D PBO

#### Product Details

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1. Specie: Steelhead Trout (*Oncorhynchus mykiss*) | Non-scombroid
2. Quality: Premium / Sashimi Grade
3. Product Trim: Fresh / Frozen Skin-On Fillet - Trim D
4. Country of Origin: Chile
- 5- Catch Method: Farm Raised
6. Certifications: BAP
7. Color: 26+ SalmoFan (fresh or thawed)
8. Bones: Pin Bones Out (PBO)
9. Pigment: Ax (Astaxanthin)
10. Skin: Skin On (scaled optional)
11. Size:
  - 1.0 – 2.0Lbs (450 – 900gr)
  - 2.0 – 3.0Lbs (900 – 1,350gr)
  - 3.0 – 4.0Lbs (1,350 – 1,800gr)
12. Other:
  - No bruises or melanosis greater than 1.5cm<sup>2</sup>
  - All fillets are deboned mechanically and controlled with a manual check
  - Gaping of an individual fillet could be up to 10cm, of the total fillet surface.

#### Packaging Description

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	Fresh	Frozen
Primary	Bulk Packed, Interleave with Plastic Liner	Individually Vacuum Packed (IVP), Product handling information and Traceability info
Secondary	Styrofoam Box (10 or 35Lbs masters), Catch Weight (Variable Weight)	10Kg / 22Lbs Fixed Net Weight
Label	Product Description, Size, Units per Case, Quality, Traceability Information, Box ID, Best by Date, Certifications, Shelf Life	

### Foreign Material

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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

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- 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

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### Safe Handling Instructions

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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)