

TECHNICAL SPECIFICATIONS FOR YELLOW FIN TUNA

INDMIAL NAME: THUNNUS ALBACARES INRGIN/RAD ZONE: FAD47 INRGIN/RAD ZONE: FAD47 INRGIN/RAD ZONE: FAD47 INRGIN/RAD ZONE: FRAD47 INRGIN/RAD ZONE: FRAD47 INRGIN/RAD ZONE: MAINNE LUVING RESOURCE ACT 1998, HACCP, FDA, EU APPROVED INRING METHOD: WIDE ROUND, GIL & GUTTED, DRESSED WITHOUT TAIL, HEADED & GUTTED REEZING METHOD: LAND FROZEN, SEA FROZEN, BRINE FROZEN ORGANOLEPTIC CHARACTERISTICS ORGANOLEPTIC CHARACTERISTICS IPPEARANCE: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHEGAL REQUIRREMENT:			GENERAL			
PRIGIN/FAO ZONE: FA047 PERGIN/FAO ZONE: FA047 PERDING: FRIEND OF THE SEA/ EARTH ISLAND OWNPLANCE: COMPLIANCE: MARINE LUNG RESOURCE ACT 1998, HACCP, FDA, EU APPROVED ISHING METHOD: WHID CAUGHT - POLE AND LINE / HANDLINE Lise GRADING: G- 10 KG3 + 10 KG3 + 20 KG3 + 40 KG3 VEG GRADING: G- 10 KG3 + 10 KG3 + 20 KG3 + 40 KG3 VEG GRADING: ORGANOLEPTIC CHARACTERISTICS PERCENTON: WHOLE ROUND, GILL & GUTTED, DEBSED WITHOUT TAIL, HEADED & GUTTED REEZING METHOD: LAND FROZEN, SEA FROZEN, BRINE FROZEN ORGANOLEPTIC CHARACTERISTICS OF HIM SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC STO DP DM ELEGAL REQUIREMENTS: S100 ppm SESCHENT/ ANALYSIS PHYSIO-CHEMICAL CHARACTERISTICS NERCORY: 1.0 ppm max. EAD: 0.3 ppm max. CADMIUM: 0.1 ppm max. ERODIC MESOPHILIC COUNT < 10° Ufc/g ALMONELLA: NOT FOUND IN 25 g SAMPLE **THEALTH CERTIFICATES ARE ISSUE DO N PHYSIO-CHEMICAL CHARACTERISTICS ONLY. AN ADDITIONAL COST FOR THE MICROBIOLOGICAL CHARACTERISTICS ONLY. AN ADDITIONAL COST FOR THE MICROBIOLOGICAL CHARACTERISTICS ONLY.	COMMODITIY:				Min	
ERTIFICATION: PENDING: FRIENO OF THE SEAF CARTH ISLAND SOMPLIANCE: MARINE LIVING RESOURCE ACT 1998, HACCP, FDA, EU APPROVED SINING METHOD: WILD CAUGHT - POLE AND LINE / HANDLINE LZE GRADING: 6 - 10 KGS + 10 KG + 20 KGS + 40 KGS SEGRIPTION: WHOLE ROUND, GILL & GUTTED, DRESSED WITHOUT TAIL, HEADED & GUTTED REEZING METHOD: LAND FROZEN, SEA FROZEN, BRINE FROZEN ORGANOLEPTIC CHARACTERISTICS FMSISO METHOD: INPERANCE: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: LEGAL REQUIREMENTS: S100 ppm REAVY METALS: MERCURY: 1.0 ppm max. LEAD: 0.3 ppm max. CADMUM: 0.1 ppm max. MARCOBICIGICAL CHARACTERISTICS MICROBIOLOGICAL CHARACTERISTICS MEROUNT < 10° UrC/g	BINOMIAL NAME:	THUNNUS ALBACARES				
DMPLIANCE: MARINE LIVING RESOURCE ACT 1998, HACCP, FDA, EU APPROVED SINING METHOD: WILD CAUGHT - POLE AND LINE / HANDLINE EG GRADING: 6 - 10 KGS ! + 10 KGS ! + 20 KGS ! + 40 KGS DESCRIPTION: WHOLE ROUND, GLL & GUTTED, DRESSED WITHOUT TAIL, HEADED & GUTTED REEZING METHOD: LAND FROZEN, SEA FROZEN, BRINE FROZEN OGGANOLEPTIC CHARACTERISTICS UHOLE ROUND, GLL & GUTTED, DRESSED WITHOUT TAIL, HEADED & GUTTED REEZING METHOD: LAND FROZEN, SEA FROZEN, BRINE FROZEN UHOLE ROUND, GLL & GUTTED, DRESSED WITHOUT TAIL, HEADED & GUTTED REEZING METHOD: LAND FROZEN, SEA FROZEN, BRINE FROZEN UHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT ANALYSIS DDOR: CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT ANALYSIS TREBOACTERISTIC ACUMT' < 10 ⁰ UC/g ALMONELLA: NOT FOUNDIN ZS G SAMPLE ***HEALTH CERTIFICATES ARE ISSUED ON PHYSIO-CHEMICAL CHARACTERISTICS ONLY. AN ADDITIONAL COST FOR THE MICROBIOLOGICAL CHARA	ORIGIN/FAO ZONE:	FA047				
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INTEROBACTERIA COUNT < 10 ³ ufc/g ALMONELLA: NOT FOUND IN 25 g SAMPLE **HEALTH CERTIFICATES ARE ISSUED ON PHYSIO-CHEMICAL CHARACTERISTICS ONLY. AN ADDITIONAL COST FOR THE MICROBIOLOGICAL CHARACTERISTICS APPLY** PRODUCT PRESENTATION PRODUCT PRESENTATION PROZEN LOOSE LOADED IN CONTAINER FOR SEA FREIGHT BAGGING AND TAGGING CAN BE SUPPLIED AT EXTRA COST FRESH PACKED IN POLYSTYRENE BOXES WITH FROZEN GEL PACKS AND ABSORBANT PAPER FOR AIR FREIGHT TRANSPORTET IN INSULATED REFRIGERATED TRUCKS / REEFER CONTAINERS FROZEN - 18 °C (BRINE FROZEN CAN BE TRANSPORTED AT <-9 °C) FRESH > 1 °C (AT TIME OF PACKING) ONNAGE: DEPENDING ON DESTINATION RESTRCITIONS YRIRATION DATE: FROZEN - 18 MONTHS FROM FREZING DATE YRIRATION DATE: FROZEN - 18 MONTHS FROM FREZING DATE YRIRATION DATE: FROZEN - 18 MONTHS FROM PACKING DATE VULLITY VULLITY CONTROL SYSTEMS AND PERFORM THE NECESSARY INCOMING INSPECTIONS TO ASSURE THAT THE DELIVERY OF PRODUCT CAN POSSIBLE. IF THE CLIENT DECIDES TO USE THE DELIVERED PRODUCTS IT WILL BE UNDER ITS SOLE RESPONSIBILITY. WE WILL NOT ACCEPT ANY CLAIMS ON FROZEN PRODUCTS THAT HAVE BEER DEFROSTED AND/OR PROCESSED. LIAIMS: edward@wildcaughtproducts.co.za QUESTIONS: 25 FISH EAGLE PLACE, FISH EAGLE PARK, KOMMETJIE, CAPE TOWN, SOUTH AFRICA, 7976 PO BOX 48145, KOMMETJIE,	MICROBIOLOGICAL CHARACTERISTICS					
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