



Technical Data

FROZEN SCALLOPS MEAT

File: Ficha Técnica Scallops IQF

Date: 21-01-2009

Page: 1 of 2

Parameter	Normal	Abnormality
Texture	firm meat	soft meat, damaged meat
Colour	Milky white / red	dark brown
Odour	typical, not strong	strong, unpleasant
Taste	typical	atypical
Net weight	Gross weight: $\pm 11,11$ kg (for a 8-10% glazing) Net weight: 10 kg	If there is an underweight of more than 2% than the loss must be compensated. Glazing must be within the range 8 - 10 %.
Count	Average count 10 - 20 /lb 20 - 30 /lb 30 - 40 /lb 40 - 60 /lb	The average count may not vary more than 5%.
Damaged scallops	less than 5% of the scallops	more than 5% of the scallops
Remains of beard	less than 5% of the scallops	more than 5% of the scallops
Pieces of shell	less than 1 pcs per kg scallops	more than 1 pcs per kg scallops
Presence of sand	noticeable in less than 5% of the scallops	noticeable in more than 5% of the scallops
Dehydration of the meat	less than 2% of the scallops	more than 2% of the scallops
Microbiological specifications (cfu/g)	Normal	Abnormality
Total plate count mesophiles 35°C UFC/g	<100.000	>1.000.000
<i>Staphylococcus aureus</i> UFC/gr	<100	>500
<i>Vibrio</i> spp. parahaemolyticus NMP/g	10	>100
<i>Listeria monocytogenes</i> . ufc/g	<100	>100
<i>Salmonella</i> spp.	absent in 25g	present in 25g
<i>Escherichia Coli</i> NMP/100g	<230	>230
<i>Paralytic Shellfish Poison (DPM)</i>	<80 micrograms per 100 grams of meat	>80 micrograms per 100 grams of meat
Amnestic Shellfish Poison (MVA)	<230 ppm	>230 ppm
<i>Diarrhetic Shellfish Poison (VDM)</i>	Absence	Presence
Packaging	An example of the label will be send to you. Following information must be present:	
Outer carton	<ul style="list-style-type: none"> - product name, latin name, 'frozen', raw or cooked - size - catching area / country of farming - weight, net deglazed weight - production date, best before date - 'once defrosted, never refreeze' - factory / exporters name and place, EU approval no. - purchase no., article no. 	
Food Grade	All packing materials must be of Food Grade. A certificate of your supplier must be available. Do not use writing ink on the foil around the scallops. Please use transparent bags, which have a blue tint (easier to detect pieces of plastic between the scallops). Do not use paper or carton labels in the bags.	
Reducing Packing Material	For packing the products, only use the necessary amount of packing material. Make the design so, that it easy to separate the different materials so recycling of the different materials is possible. Don't use too heavy carton.	

Legislation & Quality standards

The production of food must meet the general principles and requirements laid down in the General Food law 178/2002, established by the European Food Safety Authority.



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Page: 2 of 2

The processing unit must have an HACCP approved quality system and must be approved by the EU (EU approval no.) Camanchaca S.A. encourages the certification of the quality system according to the HACCP, BRC or IFS standard. For suppliers of ready to eat products it is a requirement to have one of these mentioned certifications. **A copy of the latest certificate must accompany this signed document.**

Sustainable Mussel Production

Camanchaca S.A. supports the efforts of his suppliers to work according to a protocol so that the scallop production is sustainable, ecologically sound and socially equitable.

Chemical specifications**Norms**

<i>heavy metals:</i>	see EU 466/2001 (and following revisions)
- mercury	<0.5 ppm
- lead	<1.0 ppm
- cadmium	<1.0 ppm
Polycyclic aromatic hydrocarbons (PAHs) - benzopyrenes	<10.0 ppm
NBVT	According to EC Regulation No. 854/2004 and 2074/2005 <30.0 mg/100 g
NTMA	According to EC Regulation No. 854/2004 and 2074/2005 <5.0 mg/100 g
H / P (ratio humidity / protein)) less than or equal to 4.9

Chemical specifications**REJECTION LIMITS**

We hereby declare to agree with the above mentioned demands,

Date : Suppliers name :
Place : Suppliers signature :