

**SEAFOOD JOINT STOCK COMPANY No.4 – KIEN GIANG BRANCH**  
TAC CAU FISHING PORT, INDUSTRIAL ZONE, CHAU THANH DIST., KIEN GIANG PROVINCE, VIETNAM

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## **TECHNICAL SHEET**

|                                        |                                                           |
|----------------------------------------|-----------------------------------------------------------|
| <b>PRODUCT</b>                         | <b>: FROZEN TILAPIA FILLET</b>                            |
| <b>SPECIES</b>                         | : Oreochromis spp.                                        |
| <b>INGREDIENT</b>                      | : Tilapia fillet, Acidity regulators: E330, E332          |
| <b>ORIGIN</b>                          | : Farmed in Vietnam                                       |
| <b>STORING TEMPERATURE</b>             | : Maintained at a temperature of minus 18 degrees Celsius |
| The above mentioned product is not GMO |                                                           |
| <b>DIRECTIONS FOR USE</b>              | : Do not refreeze after thawing                           |
| <b>SHELF-LIFE</b>                      | : 24 months                                               |

### **PHYSICAL CHARACTERISTICS:**

- = 15/40 gr/pc ; 40/60 gr/pc
- = 80/140 gr/pc (3/5 oz); 140/up gr/pc (5/7 oz)

Tilapia fillet, Skinless, Normal trimmed, PBO, Red meat on, Fat off, Belly off, Treated with Non-phosphate

### **INNER BAG**

NET WEIGHT: 800g

MATERIAL: PE

DIMENSIONS: 25 x 42.5 cm

### **OUTER CARTON**

NET WEIGHT: 8kg (800g x 10)

MATERIAL: Carton

DIMENSIONS: 39 x 25.5 x 23.5 cm

### **ORGANOLEPTIC CHARACTERISTICS**

|                |                |
|----------------|----------------|
| <b>ASPECT</b>  | : Fresh        |
| <b>COLOR</b>   | : Nature       |
| <b>SMELL</b>   | : No bad smell |
| <b>TEXTURE</b> | : Firm         |

**MICROBIOLOGICAL CHARACTERISTICS:**

Total Plate Count at 30<sup>0</sup>C : < 42,000 cfu/g  
Coliforms : < 10 cfu/g  
Staphylococcus Aureus : <10 cfu/g  
E.coli : Negative/g  
Salmonella : Negative/g  
V.Cholerae : Negative/25g  
V. Parahaemolyticus : Negative/25g

**CHEMICAL CHARACTERISTICS:**

Choloramphenicol (CAP) : Not detected  
P2O5 : < 0.5%  
Mercury : < 0.5 ppm  
Lead : < 1.0 ppm  
Cadmium : < 1.0 ppm

**FOOD VALUE / 100grs:**

Energy : 403 Kj/ 95 kcal  
Total fat : 1.7g  
Saturated Fat : 0.6g  
Carbohydrate : 0g  
Sugar : 0g  
Proteins : 20g  
Salt : 0.13g

17.09.20

NETTUNO ALIMENTARI S.p.A.