



TECHNICAL DATASHEET

Razor clam meat cooked frozen in block (Ensis macha)

1. GENERAL BACKGROUND, PROVIDER	
1.1] Provider's name	Mar de lagos Ltda
1.2] Adress	Central Street, Lot 9-D, Industrial Park Coronel
1.3] Business name	Soc. Martínez y Lagos Ltda.
1.4] Phone	041-2182500
1.5] ID	76.591.490-6
1.6] Plant Code	08382
1.7] e-mail	leonardo.ramirez@mardelagos.cl jorge.martinez@mardelagos.cl
2. GENERAL BACKGROUND, PRODUCT	
2.1] Product name	Razor clam meat cooked frozen
2.2] Brand	Mar de lagos
2.2] Product origin (Country)	Chile
2.2] Health Resolution	1283 del 12/05/2011
2.3] Import resolution or Generic	-----
2.4] Commercial contact	Jorge Martínez lagos
2.5] Quality manager	Leonardo Ramírez
2.6] Date	December 2016
3. PRODUCT DESCRIPTION	
3.1] Ingredients	Razor clam, water, salt
3.2] Elaboration process	Cooked frozen in block
Reception of fresh raw material - Take out sand - Cooked- Remove the shell mechanically - Cleaning review - Molded and Weighing -Freezing-Glazed-Packing- Storage - dispatch.	
3.2] Storage conditions	In frozen storage chamber at a -18°C
3.3] Duration	24 months from the date of preparation
4. PACKING	
4.1] Type packing	
Primary	Neutral polyurethane bags colour blue



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Secondary	Cardboard master carton
4.3] Rotulación	According to current regulation, according to target market and RSA
4.4] Net content	10 Kg.
4.5] Dated	Date of elaboration and expiration DD/MM/AA
4.6] Presentation	Cooked frozen in block

Imagen del producto



5. QUALITY SPECIFICATIONS

5.1] Physical Parameters

Analisis	Units	
Net weight individual block	Kg.	10



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Strange matter	P/A	Absence of sand, crustaceans, Shingle
Protection glazing	%	Max. 4% of the block weight.
Fauna acompañante	%	Max. 1%

5.2] Chemical Parameters

Analisis	Units	
Fuel	P/A	Absence of units with odor of fuels or lubricants

5.3] Microbiological Parameters

Analisis	Units	n	c	m	M
Counting Aerobic Mesophiles	Ufc/gr	5	3	10 ⁵	5x10 ⁵
E.Coli	Ufc/gr	5	2	10	100
S.Aeurus	Ufc/gr	5	2	10	100
Salmonella	25g	5	0	Absence	Absence
L.Monocytogenes	Ufc/gr	5	0	100	-----

5.4] Sensory Parameters

Colour	Own of the species, without dark or orange color.
Appearance	Fresh without dead or decomposed units
Odor	No odor of mud (descomposed)
Texture	Firm, elastic and consistent
Flavor	Own of the species
Scent	Own of the species (fresh)

Other parameters considered per client: Cooking time 2 minutes at 30 Lb of pressure. Ventage =20 Seg. Bath in 0.5% citric acid (500 grams per 100 lts of water). Chlorine for disinfection at 10 ppm. 8cc of sodium hypochlorite in 100 liters of water.



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6. NUTRITIONAL INFORMATION

Ration: 10000 grs		
Ration per packing: 100		
	100 g	1 Ration
Calories (Kcal)	83	
Proteins (g)	10.8	
Total fat (g)	0.40	
Saturated fats (g)	0.32	
Grasas trans (g)		
Monounsaturated fats (g)	0.31	
Polyunsaturated fats (g)	0.47	
Cholesterol (mg)	100	
H. de C. Disp. (g)	1.8	
Total Sugars (g)		
Diet Fiber (g)		
Soluble fiber (g)		
Insoluble fiber (g)		
Sodium (mg)	200	

7. DECLARATION GMO (Genetically Modified Organisms):

8. CONTENT OF POTENTIAL ALLERGENS:

Presence or compound causing an adverse reaction to the population **(Mark with an x)**

Cereals with gluten		Peanuts and Derivatives		Nuts		Sesame and Derivatives
Crustaceans and derivatives		Soy and Derivatives		Celery and Derivatives		Anhydrous sulphides and Sulfites in cc a 10 mg/kg
Egg and derivatives		Milk and Derivatives		Mustard and		Fish and Derivatives