



# FRESH TILAPIA FILLET

## FOE EUROPEAN EXPORT

Oreochromis niloticus



Composition	100% fish. Does not contain any type of additive or ingredient.
Weight	5 Kg.
Product Description	Refrigerated raw tilapia fillet, skinless, boneless.
Process Overview	Fishing, transport, slaughtering, washing, handling, refrigeration and distribution.
Packaging	<p><b>Primary Packaging:</b> Fillet layers separated by transparent plastic film, placed inside a transparent low density polyethylene bag; provided with absorbent cloths.</p> <p><b>Secondary Packaging:</b> Polystyrene thermal box, provided with cooling gels.</p>
Preservation or Storage	Keep refrigerated. Temperature between -2°C to 3°C.
Distribution	Dispatch at plant, ground transportation in refrigerated truck, air transportation to destination country, ground transportation in refrigerated truck to warehouse in destination country, pick up by customer.
Types of Use and Potential Consumers	Raw product, which is recommended to be consumed after cooking, can be prepared fried, roasted, smoked, in sauce, also suitable for sushi and ceviches. Apt for all types of consumers not allergic to fish.

## PRODUCT PRESENTATION

<p><b>Product</b> Fresh Tilapia Fillet export type</p>	<p><b>Packaging description</b> 3 white polystyrene thermal boxes individually sealed with transparent adhesive tape printed with the COMEPEZ S.A. logo and fastened with transparent adhesive tape to form a master.</p>
<p><b>Presentation</b> Thermos / 5 Kg</p>	<p><b>Thermos specifications</b> 0,170 kilos.</p>
<p><b>Weight x unit (g)</b> 200 - 250</p>	<p>Dimensions: Length: 39,5 cm Width: 29 cm Height: 12,8 cm</p>
<p><b>Approx. number of fillets per thermos</b> 20 - 25</p>	

## CHARACTERISTICS

### Organoleptic

Appearance	Beige flesh, pale pink, with bright red central line.
Smell	Characteristic of the product, fresh fish.
Texture	Firm to the touch.
Taste	Characteristic of the species.

### Microbiological

Parameters	Specifications	Reference / standards
Escherichia coli count (CFU/g)	10 - 400	Resolution 122/12 Fishery Products.  Standard BAP processing plants. Annex 4. Nov 2020.
Staphylococcus coagulase positive (CFU/g)	100 - 1000	
Salmonella s.p./25g	Negative or Absence	
Vibrio cholerae 01 /25g	Negative or Absence	

### Physicochemical

Parámetros	Specifications	Reference / standards
Total Volatile Bases (mg/100g)	70	Resolution 122/12 Fishery Products.  Standard BAP processing plants. Annex 4. Nov 2020.
Lead (Pb) (mg/kg fresh weight)	0.3	
Cadmium (Cd) (mg/kg fresh weight)	0.05	
Mercury (Hg) (mg/kg fresh weight)	0.5	
Sum of dioxins (EQT PCDD/ F-OMS) (pg/g fresh weight)	4.0	
Sum of dioxins and PCB (PCCD/F TEQ - PCB WHO) (pg/g fresh weight)	8.0	
Antibiotics and aquaculture drugs (chloramphenicol, nitrofurans, triphenylmethane dyes, fluoroquinolo- nes, quinolones, oxytetracycline, tetracycline, sulfonamides, florfenicol)	Residues not allowed	
Pesticides	< LOQ	

**PRODUCT LIFE**

15 days in refrigeration (-2°C / 3°C),  
if maintained in original packaging

**LABEL AND PRODUCT INFORMATION**



1.
Exporter name
Importer name
Importer sanitary registration
2.
Box ID farm of origin
Label consecutive
Product lot
Product size
Net weight
Form of capture

3.
Product name and species of raw material
Processing and packaging
Exporter code
Process plant address
Date of capture
Expiration date
Commercial lot
Storage
Composition (Allergen statement).

**CERTIFICATIONS**



**PRODUCER DESCRIPTION**

Name	Comepez S.A.
E-mail	comercial@comepez.com
Harvest location	Represa de Betania
Processing Plant	Export Pez S.A.S.
Plant Address and Telephone	Km. 12 vía al sur de Neiva, Huila. Tel:(8) 8736173

## FACT SHEET

Revisions		
Versions	Date	Change Description
1	18 <sup>th</sup> May 2017	Document creation
2	16 <sup>th</sup> February 2018	Distribution section included. The physicochemical characteristics of the product are expanded based on BAP requirements.
3	13 <sup>th</sup> May 2019	General review and update of the technical data sheet. Review info label.
4	3 <sup>rd</sup> March 2020	Revision of the technical data sheet, label and reference label information and reference to the BAP standard, also included recommendation on shelf life, which is up to 15 days keeping it in its original packaging.
5	6 <sup>th</sup> May 2021	Technical data sheet revision, the size of the product is modified. The label and the information are updated, including the Box ID of the raw material supplier and the BAP classification of the product. Included florfenicol among the antibiotics not allowed. The version of the BAP standard is changed.

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Approved on: 6th of May, 2021