

FOE EUROPEAN EXPORT

Oreochromis sp.



Composition	100% fish. Does not contain any type of additive or ingredient.
Weight	10 Kg.
Product Description	Fresh red tilapia, gutted, with/without scales, with/without gills.
Process Overview	Fishing, transport, slaughtering, washing, handling, refrigeration and distribution.
Packaging	Primary Packaging: Fish units placed inside a transparent low density polyethylene bag; provided with absorbent cloths. Secondary Packaging: Polystyrene thermal box, provided with cooling gels.
Preservation or Storage	Under refrigerated conditions at -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

Product Fresh whole red tilapia export type	Packaging description White polystyrene thermal box individually sealed with transparent adhesive tape printed with COMEPEZ S.A. logo.
Presentation Polystyrene thermal box	Thermos specifications Thermos with a capacity of 10 Kg. Weight: 0.4 Kg.
Weight x unit (g) 300-600	Dimensions: Depth: 42 cm Width: 42 cm Height: 34 cm

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CHARACTERISTICS

Organolept	ic			
Appearance	Bright red skin color may have black spots on its body. (the black spots are a natural characteristic of the fish as it is a hybrid of several species, this characteristic does not represent any kind of risk for human consumption). Bright eyes and convex eyeball. Bright red gills. Scales attached to the body.			
Smell	Characteristic of the product, fresh fish.			
Texture	Firm, elastic. When pressure is exerted, it returns to its initial position.			
Taste	Characteristic of the species.			
Microbiolog	gical			
Parameters		Specifications	Reference / standards	
Escherichia coli	count (CFU/g)	10 - 400	Resolution 122/12 Fishery Products.	
Staphylococcus coagulase positive (CFU/g)		100 - 1000	Standard BAP processing plants. Annex 4. Nov 2020.	
Salmonella s.p./25g		Negative or Absence		
Vibrio cholerae 01/25g		Negative or Absence		
Physicoche	mical			
Parameters		Specifications	Reference / standards	
Total Volatile Ba	tile Bases (mg/100g) 70 Resolution 122/12 Fishery Products		Resolution 122/12 Fishery Products.	
Lead (Pb) (mg/kg fresh weight)		0.3	Tishery Froducts.	
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 a PCB WHO) (pg/	and PCB (PCCD/F TEQ - g fresh weight)	8.0		
Antibiotics and aquaculture drugs (chloramphenicol, nitrofurans, triphenylmethane dyes, fluoroquinolones, quinolones, oxytetracycline, tetracycline, sulfonamides, florfenicol)		Residues not allowed	Standard BAP processing plants. Annex 4. Nov 2020.	

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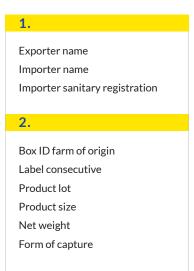


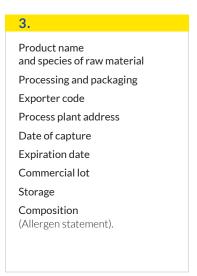
PRODUCT LIFE

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

LABEL AND PRODUCT INFORMATION







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

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FACT SHEET

Revisions		
Versions	Date	Change Description
1	18 th May 2017	Document creation
2	16 th February 2018	Distribution section included. The physicochemical characteristics of the product are expanded based on BAP requirements.
3	13 th May 2019	General review and update of the technical data sheet. Review info label.
4	3 rd 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 th 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.
6	2 nd October 2021	Modification in the organoleptic characteristics is made, the appearance of the red tilapia may present black spots on its body, which are a natural characteristic of the fish as it is a hybrid of several species, this characteristic does not represent any risk for human consumption). It is included in physicochemical characteristics the aquaculture medicines as referenced in the BAP standard. BAP processing plants. The photo of the product is updated.

Created by:

Reviewed by:

Approved by:

Angie Marcela Quintero

Angie Marcelo P

Laboratory Assistant

Laboratory Chief

Diana Cristina Suárez

Andrés Macias

General Manager

Approved on: 6th of May, 2021