



FRESH WHOLE PACU FOR EUROPEAN EXPORT

Piaractus brachypomus



Composition	100% fish. Does not contain any type of additive or ingredient.
Weight	4 Kg.
Product Description	Gutted fish with/without scales, with/without gills, fresh not defrosted.
Process Overview	Fishing, transportation, slaughtering, washing, packaging, refrigeration and distribution.
Packaging	<p>Primary Packaging: Fish units placed inside a transparent low density polyethylene bag; provided with absorbent cloths.</p> <p>Secondary Packaging: Polystyrene thermal box, provided with cooling gel.</p>
Preservation or Storage	Keep refrigerated 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, which can be prepared fried, roasted, smoked, in sauce, also suitable for sushi and ceviches. Product suitable for all types of consumers, not allergic to fish.

PRODUCT PRESENTATION

<p>Product Fresh whole cachama / pacú export type</p>	<p>Packaging description White polystyrene thermal box individually sealed with transparent adhesive tape printed with COMEPEZ S.A. logo..</p>
<p>Presentation Polystyrene thermal box</p>	<p>Thermos specifications Thermos with a capacity of 5 Kg. Weight: 0.4 Kg</p>
<p>Weight x unit (g) 400 - 600</p>	<p>Dimensions: Depth: 50 cm Width: 22 cm Height: 25 cm</p>

CHARACTERISTICS

Organoleptic		
Appearance	Shiny silver skin color. Bright eyes and convex eyeball. Intense red gills. Scales attached to the body.	
Smell	Characteristic of the product, of fresh fish.	
Texture	Firm, elastic. When pressure is exerted, it returns to its initial position.	
Taste	Characteristic of the species.	
Abdominal Cavity	Free of viscera, fat and blood (swim bladder).	
Microbiological		
Parameters	Specifications	Reference / standards
Escherichia coli count (CFU/g)	10 - 400	Resolution 122/12 Fishery Products.
Staphylococcus coagulase positive (CFU/g)	100 - 1000	
Salmonella s.p./25g	Negative or Absence	
Vibrio cholerae 01 /25g	Negative or Absence	
Physicochemical		
Parameters	Specifications	Reference / standards
Total Volatile Bases (mg/100g)	70	Resolution 122/12 Fishery Products.
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	

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
BAP categorization and 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 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.

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Approved on: 6th of May, 2021