

SWORDFISH

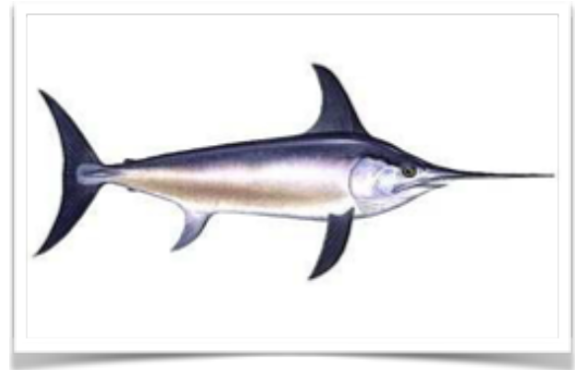
Species: *Xiphias gladius*

Product information:

FAO fishing area: 27, 34, 37, 41, 51 and 57

Fishing technique: Extractive fishing

Conservation: Keep between 0 and 4°C



Product presentation:

Product	Loins - half moon - bloc	W&G
Definition	upper and lower of fillet	Whole and gutted (with head and tail)
Specs	Skinless, boneless, without blood line	
Origin	Sri Lanka, Spain, Azores	
Size of piece	3-5kg	+25kg
Packing	Vacuum pack and polystyrene box with ice	Gel pack, polystyrene box and cardboard
Size per box	1 piece per box/12kg box	1 piece
Shelf Life	14 days from date of packaging	

Labelling:

- ▶ COMPANY NAME - COMMERCIAL NAME - FAO ZONE/SUB ZONE** - PACKING DATE
- ▶ SANITARY REG. NUM. - SCIENTIFIC NAME - ORIGIN - EXPIRE DATE*
- ▶ LOT NUMBER - NET WEIGHT - PRESENTATION - FISHING ENGINES** - FISHING METHOD**

Nutritional value (100gr):	
Calories	147kcal
Protein	25.5g
Fats	5g
Omega 3	337mg
Calcium	6mg
Iron	1mg
Magnesium	34mg
Sodium	115mg

Quality control:

Following Commission Regulation (EC) No 1441/2007

Listeria monocytogenes Absent /25 g

Histamine under 200 mg/kg (COMMISSION REGULATION (EU) No 1019/2013)

Following Commission Regulation (EC) No 1881/2006

Lead under 0.30 mg/kg

Following Commission Regulation (EC) No 629/2008

Cadmium under 0.1 mg/kg

Mercury under 1 mg/kg (report available for each lot)

Following Commission Regulation (EC) No 1259/2011

Dioxins count under 3.5 pg/g in fresh fish.

Dioxins and PCBs count under 6.5 pg/g in fresh fish.

PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 count under 75 ng/g in fresh fish.

OCM regulation No. 1379/2013 and the INCO EC regulation No. 1169/2011

** from 14/12/2014 onwards *if required (not for whole fish)

Conservation Status:

