FISH MEAL

BYPRODUCT BASED



SANITARY REGISTRY: SCI-R005694

Product description

Description of production process: It is produced from a fish byproduct obtained from canned seafood processing plants for human consumption, which are aligned to the MarinTrust Standard and comply with the MSC certification, and which are subjected to different processes such as: cooking, pressing, drying, cooling, packaging, and storage.

Ingredients

Fish by-products (Thunnus albacares and Katsuwonus pelamis) obtained from canned seafood processing plant, for human consumption, which are approved by the Quality and Food Safety Deputy Secretariat of Ecuador and which comply with the Marintrust v.3 standard.

Intended use

Raw material for balance feed for aquaculture use.

Specific requirements

Requisitos organolépticos

Appearance	Solid
Color	Light brown
Odor	Characteristic

Requisitos físico-químico	Valor Garantizado
Protein	58%-59% min
Humidity	10% max
Fat	12% max
Ashes	24% max
TVN	150 mgN/100g max
Histamine	1000 ppm max
NaCl	3.5% max
Sand	1% max
Acidity (such as oleic acid)	10% max
Antioxidant (Residual BHT)	250 ppm min

Requisitos microbiológicos

Parámetro	Límite Máximo Permisible
Salmonella	Absence (25 g)
Shiguella	Absence (25 g)
Enterobacteria	< 300 UFC/g

Commercial presentation

- 50 kg polypropylene bag
- Big bag

Packaging

Primary packaging: Product packaged in polypropylene bags.
Recommendations for handling: Handle by using mask and gloves

Transportation and Storage Conditions

Transportation	Containers and platforms are dry and sealed, and free of plagues.
Storage	Store at room temperature in a fresh, dry and well-ventilated place.
Useful life	12 months from the date of production.

Certifications

- HACCP
- BPM of SCI – Ecuador
- Marinstrust Global Standard for Responsible Supply V2.0 - SGS

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