

WILD TURBOT

DESCRIPTION	
COMMERCIAL NAME	Turbot
CERTIFICATE N°	--
LATIN NAME	<i>Psetta maxima (TUR)</i>
GTIN CODE	According to fishing gear
FISHING AREA	FAO 27
PRODUCTION METHOD	Extractive fishing.
FISHING GEAR	Trawls and similar nets, fishing lines and hooks, gillnets and similar nets
PRESENTATION	Fresh product
PACKING	In expanded polystyrene box, with sheet and ice.
INGREDIENTS	Without additives

QUALITY SPECIFICATIONS

Extra Class:

- Skin: bright, iridescent pigment, no discoloration
- Skin mucus: watery, clear
- Eye: convex (convex), black and shiny pupil
- Gills: bright color, no mucus
- Peritoneum (in gutting): smooth, shiny, difficult to separate from meat.
- Appearance of the flesh: firm, translucent, very elastic, smooth surface.
- Smell of gills and abdominal cavity: seaweed.

Category A:

- Skin: bright coloration, with partial loss of gloss.
- Skin mucus: Slightly cloudy
- Eye: Outstanding, but slightly sunken, with dull black pupil and slightly opalescent cornea
- Gills: moderate red color and clear mucus present
- Peritoneum in the gutting: smooth, a little dull, which can be separated from the meat.
- Appearance of the meat: firm, translucent, with loss of elasticity.
- Smell of gills and abdominal cavity: unapparent, neutral, slightly to the sea.

BIOLOGICAL, PHYSICAL AND CHEMICAL CHARACTERISTICS

Contaminant	Limits
Lead	0,30 mg/kg
Cadmium	0,05 mg/kg
Mercury	0,5 mg/kg
PCB's dioxins	Suma de dioxinas (EQT PCDD/F-OMS): 3,5 pg/g fresh weight. Sum of dioxins and PCBs similar to dioxins (EQT PCDD/F-PCB-OMS): 6,5 pg/g fresh weight Sum of PCB28, PCB52, PCB101, PCB138, PCB153 y PCB180 (CIEM – 6): 75 pg/g fresh weight.
Benzo(a)pyrene	2,0 µg/kg

Physical- chemical parameters¹

pH	6,1 – 6,8
aw	0,994-0,990

LABELLING CONTENTS

ASTURPESCA, S.L.
Travesía de la Industria, nº74-76
Avilés - Asturias

ES
12.09324/O
CE

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| <ul style="list-style-type: none"> - Commercial name of the species. - Scientific name of the species. - FAO 3-alpha Code - Presentation format - Production method. - Area of capture - Fishing gear | <ul style="list-style-type: none"> - Freezing date - Expiry date - Batch number - Net weight - Storage conditions |
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¹ "Food Preservation processes". A. Casp y J. Abril. Ed. Mundi Prensa. 2003.

EXPECTED USE

Target population: general population, except those allergic to fish and/or Anisakis simplex. May contain traces of molluscs and/or crustaceans.

Consume preferably after cooking complete (with a heat treatment capable of ensuring the safety of the product by inactivity of pathogens and parasites that may be in the raw product: temperature inside the product above 65 ° C).

In the case of fresh product that will not be consumed after a treatment as described above, it is recommended to freeze it in a domestic freezer of at least three stars (reaching -18 ° C) for at least 48 hours.

OGM's STATEMENTS

This product does not contain or come from genetically modified organisms (GMO)

STORAGE CONDITIONS

Respecting the melting point of the ice or under refrigeration conditions (0-5°C).

LIFESPAN

Respecting the storage conditions previously described: 8 days.

REFERENCE RULES

- Applicable Resolution of the Secretaría General del Mar, in which the list of admitted commercial designations of fish species and aquaculture in Spain is published.
- COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- Commission Regulation (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs
- (1) COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs
- COUNCIL REGULATION (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy, amending Regulations (EC) No 847/96, (EC) No 2371/2002, (EC) No 811/2004, (EC) No 768/2005, (EC) No 2115/2005, (EC) No 2166/2005, (EC) No 388/2006, (EC) No 509/2007, (EC) No 676/2007, (EC) No 1098/2007, (EC) No 1300/2008, (EC) No 1342/2008 and repealing Regulations (EEC) No 2847/93, (EC) No 1627/94 and (EC) No 1966/2006.
- Regulation (EU) No 1379/2013 of the European Parliament and of the Council of 11 December 2013 on the common organization of the markets in fishery and aquaculture products, amending



PRODUCT DESCRIPTION:
WILD TURBOT

Council Regulations (EC) No 1184/2006 and (EC) No 1224/2009 and repealing Council Regulation (EC) No 104/2000

Approved by: Marta Rodríguez
Samaniego

Position: Manager of Quality, Food Safety
Department