

FINAL PRODUCTS SPECS TABLE

FRESH PACKAGED RAW WHOLE AQUACULTURE FISH – SEA BREAM

Product Type & Species	Fresh packaged raw whole aquaculture fish: Sea Bream (Sparus Aurata)
Origin	Aquaculture in Greece
Packaging	Expanded Polystyrene Boxes for Food Packaging. Food Safe Plastic Film with scaly ice over the fish or plastic bag with scaly ice, over the fish
Products handlings	Fish Washing / fish screening / Weighting per fish / standardization.
Shelf Life	At the above packaging for 14 days at Temperature = 0°C to +4°C.
Storage	At Temperature = 0°C to +4°C.
Transportation	At Temperature = 0°C to +4°C.
Clients	Retail companies (super markets, fish shops), catering companies, hotels, wholesalers.
Allergens	Product is included at Allergens according to legislation. Should not be consumed by persons allergic to fish.
Use	Before use / consumption: cleaning, washing, cooking or boiling.
EU Approval N. Certificate	11.S.135

RAW WHOLE AQUACULTURE FISH FOOD SAFETY SPECS

	Parameter	Greece & EU	USA
MICROBIOLOGICAL SPECS	Listeria monocytogenes	Absence / 25 gr ⁽³⁾	Absence / 25 gr ⁽⁷⁾
	Salmonella Spp	Absence / 25 gr ⁽³⁾	Absence / 25 gr ⁽⁸⁾
	Vibrio parahaemolyticus	Absence / 25 gr ⁽³⁾	---
	Clostridium botulinum (Type E)	Absence / gr ⁽³⁾	Absence / gr ⁽⁹⁾
	Staphylococcus aureus (pectase +)	< 10 ² cfu/gr ⁽³⁾	< 10 ⁴ cfu/gr ⁽¹⁰⁾
	Escherichia Coli	< 10 ² cfu/gr ⁽³⁾	---
	Total Mesophilic Flora	< 10 ⁶ cfu/gr ⁽³⁾	---
CHEMICAL SPECS	Dioxin	< 3,5 pg / g ⁽⁵⁾	< 2 ppm ⁽¹¹⁾
	Dioxin & PCBs	< 6,5 pg / g ⁽⁵⁾	
	Ind. PCBs	< 75 ng / g ⁽⁵⁾	
	Mercury (Hg) ⁽²⁾	< 0,50 mg/kg ⁽¹⁾	< 1 ppm ⁽¹²⁾
	Lead (Pb) ⁽²⁾	< 0,30 mg/kg ⁽¹⁾	---
	Cadmium Cd ⁽²⁾	< 0,050 mg/kg ⁽²⁾	---
	Residues of organochlorine hydrocarbons	Absence ⁽³⁾	---
	Antibiotic residues	Absence ⁽⁶⁾	* ⁽⁶⁾
	Residues of organochlorine pesticides	< 0,01 mg/kg ⁽⁴⁾	* ⁽⁴⁾
	Residues of organophosphate pesticides	< 0,01 mg/kg ⁽⁴⁾	* ⁽⁴⁾
	Ethoxyquinine	< 0,01 mg/kg ⁽⁴⁾	0,5 ppm ⁽¹³⁾

⁽¹⁾ According to EU Regulation 1881/2006 and its' later amendments.

⁽²⁾ According to EU Regulation 629/2008 and its' later amendments.

⁽³⁾ Journal of Food Protection, Journal of Applied & Environmental Microbiology, good Manufacturing Practice Guide.

⁽⁴⁾ According to EU Regulation 396/2005 and its' later amendments, Food Control 7: 229 -234 (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5).

⁽⁵⁾ According to EU Regulation 1259/2011 and its' later amendments.

⁽⁶⁾ According to EU Regulation 37/2010 and its' later amendments, Food Control 7: 229 -234 (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5).

⁽⁷⁾ US position on Listeria monocytogenes in foods, Shank F.R., Elliot E.L., Wachsmuth I.K., Losifoff M.E. 1996, Food Control 7: 229-234 (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5).

⁽⁸⁾ According to FDA Compliance Policy Guide Sec. 555.300 Foods, Expert Dairy Products – Adulteration with Salmonella, (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5.)

- ⁽⁹⁾ According to International Commission in Microbiology Specifications for Food (ICMF 1996. Microorganisms in Food 5. Microbiological specification of food pathogens. London: Blackie Academic & Professional. (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5.)
- ⁽¹⁰⁾ According to FDA Compliance Program 7303.842. (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5.)
- ⁽¹¹⁾ According to 21 CFR 109. (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – August 2019, Appendix 5.)
- ⁽¹²⁾ According to FDA Compliance Policy Guide Sec. 540.600 Fish, Shellfish, Crustaceans & other Aquatic Animals – Fresh, Frozen or Processed Methyl Mercury (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5.)
- ⁽¹³⁾ According to FDA Compliance Policy Guide Sec. 575.100 (Fish & Fishery Products Hazards & Controls Guidance, Fourth Edition – March 2020, Appendix 5.)

