



TECHNICAL PROCESS SPECIFICATIONS

FILLET TRIM E PBO,
VACUUM-SEALED, FROZEN -
COHO SALMON

PRODUCT
Fillet Trim E, PBO

SPECIES
Salmón Coho
(*Onocorhynchus Kisutch*)

PRESENTATION
Vacuum Sealed IVP

CONSERVATION
Frozen

SIZES
900-1200 grs / 1200-1500 grs /
1500-1800 grs / 1800-up grs

QUALITY
Premium - Industrial A -
Industrial B

CONSUMING FORM
Cooked - raw.

CODE
FT-SGC-33

VERSION
1

REVIEW
0.0

LAST UPDATES
09-09-2020

PACKAGING - MOLDING

- ◆ The product will be individually vacuum sealed in a continuous machine or manually. Each IVP package has a lithograph (next page - Figure N°1).
- ◆ Traceability Information can be lithographed or labeled, depending on the destination (next page – Figure N°2). It must always be bar-coded.
- ◆ A label with additional information will be added (next page - figure N°4).
- ◆ The sealed and labelled product must be deposited in clean and dry plates with a transparent sheet.
- ◆ Once the cart is complete, it must be labeled and moved to a tunnel walkway for freezing.

PACKAGING

BOX TYPE

10 kg cardboard box with Salmones Aysén logo. (next page - Figure N°3)

NET BOX WEIGHT

Fixed Weight 10 Kg

WEIGHT RANGE

10 Kilos (9,90 - 10,10 kilos)

BOX MOLDING

Arrange the steaks in an orderly way, without deforming the box. Interleave polystyrene sheets between the fillets.

UNITS PER BOX

Variable according to size

POLYSTYRENE FOAM SHEETS

Use 3 sheets, which must be inserted between the fillets, do not place sheets at the bottom of the box.

BANDS

2

PACKAGING TEMPERATURE

-18°C

CONSUMING DATE

24 months from the production date

LABELS OR LOGOS

Variable according to commercial requirements

LABELS

Master label 100x150 mm. (next page - Figure N°5)

ORIGINAL



COLOR (SALMOFAN COLOR SCALE)

PREMIUM

Color 27 Salmofan, accepted under color at tail level (up to 8 cm).

INDUSTRIAL A

Unrestricted

INDUSTRIAL B

Unrestricted

GAPPING

2 cm long x 0.5 cm accepted deep-seated

Unrestricted

Unrestricted

CRACKING

One 7 cm long x 0.5 cm deep-seated

Unrestricted

Unrestricted

LOOSE SCALES

Accepts up to 5 scales on the fish meat

Unrestricted

Unrestricted

LOOSE SPINES

Not accepted

Unrestricted

Unrestricted

TEXTURE

Firm and elastic (typical of the species)

Unrestricted

Unrestricted

SKINNING

Accepts from 3cm to 10cm of brown fat, according to commercial requirement

Accepts from 3cm to 10cm of brown fat, according to commercial requirement

Unrestricted

WOUNDS

Not accepted

Unrestricted

Unrestricted

DEFORMATION

Accepted, if it does not affect the appearance of the fillet.

Unrestricted

Unrestricted

BRUISES

Slight rebates are accepted as a result of complete extraction

Unrestricted

Unrestricted

MELANOSIS

Slight rebates are accepted as a result of complete extraction

Unrestricted

Unrestricted

BILE STAINS

Not accepted

Unrestricted

Unrestricted

CARTILAGE

Accepted in the tail up to 4 cm

Unrestricted

Unrestricted

BLOOD SPOTS

Accepts up to 3 spots

Unrestricted

Unrestricted

CUTS AND TRIMMINGS

Trimming is accepted, without affecting the appearance of the fillet

Rebates are accepted without restriction

Unrestricted



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PACKAGING

BOX TYPE
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NET BOX WEIGHT
Fijo 10 Kg

WEIGHT RANGE
10 Kilos (9,90 - 10,10 kilos)

BOX MOLDING
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UNITS PER BOX
Variable according to size

POLYSTYRENE FOAM SHEETS
Use 3 sheets, which must be inserted between the fillets, do not place sheets at the bottom of the box.

BANDS
2

PACKAGING TEMPERATURE
-18°C

CONSUMING DATE
24 months from the production date

LABELS OR LOGOS
Variable according to commercial requirements

LABELS
Master label 100x150 mm. (Figure N°5)



PRODUCT DESCRIPTION

1. Without Skin
2. Pin Bone Out (PBO)
3. Without collar
4. Straight tail cutting
5. Partial cut of belly, without membrane and without grease in the belly.
6. No dorsal or ventral fins
7. No back fat from collar to tail
8. No spines in the belly
9. Grating with the grease side towards the plate.

FIGURE N°1



FIGURE N°2

FILLET 
Country of Origin : CHILE
N° PLANT - 10655
ALLERGEN : FISH
KEEP FROZEN - 18°C (-0,4°F)
THAW AT REFRIGERATION TEMPERATURE
EVERY EFFORT HAS BEEN MADE TO REMOVE ALL BONES FROM OUR SALMON, HOWEVER SOME MAY REMAIN
LOT : N3O2009232
PRODUCTION DATE : 11/09/2020
CONSUMING DATE : 11/09/2022

FIGURE N°4

900 -1200
973 grs/2. Lb

FIGURE N°3



FIGURE N°5

SPECIES/PRODUCT COHO SALMON FILLET TRIM E PBO IVP		
INGREDIENTS COHO SALMON (FARMED FISH)		
PACKED FOR SALMONES AYSEN S.A.		
Size	PIECES	NET WEIGHT
1200-1500 GR	8	10,00 KG
QUALITY PREMIUM	CONSERVATION FROZEN	L. Emp. LE-9 152248838 T : T
PRODUCTION DATE DD/MM/YYYY 11-09-2020	CONSUMING DATE DD/MM/YYYY 11-09-2022	
<small>PACKED BY SARMONE S AY SEN S.A FARMED SALMON WITH COLOR ADDED PLANT N° 10655 - PRODUCT OF CHILE MAY CONTAIN BONE S THAW AT REFRIGERATION TEMPERATURE KEEP FROZEN AT -18°C</small>		
 SAY0720980910		



★ Processor
★ Farm
★ Feed

CERT # P10683

bapcertification.org

PRODUCT ALLERGEN FISH

LOT NUMBER : N3O2009232
BOX N° : SAY0720980910
OT : CFTEIVP

NOTE: The BAP logo changes depending on the BAP stars on the product batch



★ Processor

CERT # P10565

bapcertification.org



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