

# ATLANTIC POMFRET

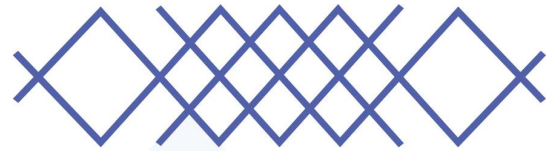
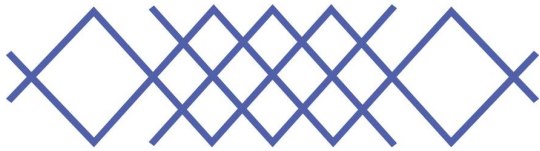
BRAMA BRAMA

<b>COMMERCIAL NAME:</b>	Atlantic pomfret	<b>CUT:</b>	Whole round
<b>PRESENTATION:</b>	Packed in 3,4 or 6 kgs boxes o variable weight	<b>FORMAT:</b>	Expanded polystyrene boxes/ High density polyethylene
<b>ORIGIN:</b>	Spain	<b>INGREDIENTS:</b>	Fish, water, ice, salt
<b>ALLERGENS:</b>	Fish/ It can contain traces of molluscs	<b>SHELF LIFE:</b>	5 days under cooling
<b>CONSERVATION:</b>	0-5°C	<b>INSTRUCTIONS:</b>	Cooking before consumption



**PESCADOS GARCÍA**

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## RAW MATERIAL

<b>SPECIES:</b>	Atlantic pomfret
<b>SCIENTIFIC NAME:</b>	Brama brama
<b>FAO CODE:</b>	POA
<b>FISHING AREA:</b>	FAO 34
<b>FISHING SUBAREA:</b>	Centre-East Atlantic
<b>FISHING GEAR:</b>	Lines and hooks

## PHYSICAL FEATURES

<b>APPEARANCE:</b>	Characteristic
<b>COLOR:</b>	Characteristic
<b>ODOUR:</b>	Characteristic
<b>TEXTURE:</b>	Firm and elastic
<b>PARASITES:</b>	Absence
<b>FOREIGN BODIES:</b>	Absence

## LABELLING

<b>COMMERCIAL NAME:</b>	<b>SCIENTIFIC NAME:</b>
<b>3-ALFA CODE:</b>	<b>PRESENTATION:</b>
<b>CATCHING AREA:</b>	<b>CATCHING SUB-AREA:</b>
<b>SANITARY MARK:</b>	<b>NET WEIGHT:</b>
<b>LOT NUMBER:</b>	<b>PRODUCTION DATE:</b>
<b>STORAGE CONDITIONS:</b>	<b>EXPIRY DATE:</b>
<b>VESSEL NAME AND REGISTRATION NUMBER:</b>	

## NUTRITIONAL FACTS (per 100g)

<b>ENERGETIC VALUE:</b>	96,2 kcal / 406,60 kj
<b>FATS:</b>	1,80 g
<b>SATURATED FATS:</b>	0,79 g
<b>CARBOHYDRATES:</b>	0 g
<b>PROTEINS:</b>	20 g
<b>SALT:</b>	0,27 g

## MICROBIOLOGICAL PARAMETERS

TEST	LIMIT
<b>TOTAL COLIFORMS (CFU/G)</b>	1x10 <sup>3</sup>
<b>ENTEROBACTERIAE (CFU/G)</b>	1x10 <sup>3</sup>
<b>SALMONELLA</b>	Absence/ 25 g

## PHYSICO-CHEMICAL PARAMETERS

TEST	LIMIT
<b>HISTAMINE</b>	< 100 mg/kg
<b>LEAD (PB)</b>	< 0.3 mg/kg
<b>CADIUM (CD)</b>	< 0.05 mg/kg
<b>MERCURY (HG)</b>	< 0.5 mg/kg
<b>SUM OF DIOXINS ((WHO-PCDD/F-TEQ)</b>	3,5 pg/g fresh weight
<b>SUM OF DIOXINS AND DIOXIN-LIKE PCBs (WHO-PCDD/F-PCB-TEQ)</b>	6,5 pg/g fresh weight
<b>SUM OF PCB28, PCB52, PCB101, PCB138, PCB153 Y PCB180 ((CIEM-6)</b>	75 ng/g fresh weight
<b>MELAMINE</b>	<2.5 mg/kg

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