



RED DRUM
(SCIAENOPS OCELLATUS)

Fresh Red Drum – H&G

Ingredient

100% Red Drum (Sciaenops ocellatus)

Farmed in

Mauritius (FAO 51)

Certifications



Storage

Between 0°C and 2°C

Intended Use

Cook thoroughly before consumption

Shelf Life

12 Days

Possible Processed products

Red Drum H&G (Scales on/off)





RED DRUM SPECIFICATION

(SCIAENOPS OCELLATUS)

2. NUTRITIONAL Value

Per 100 g

Energy	99 kcal
Fat	1.1 g
of which saturates	0.46 g
Carbohydrates	< 0.2 g
of which sugars	< 0.2 g
Protein	21.9 g
Salt	0.141 g

3. Physical Characteristics

Characteristic	Standard	Tolerance
Viable Parasites	None	None
Physical Contamination	None	None
Skin lesions	None	None

4. Organoleptic Characteristics

Characteristic	Standard	Rejection
Skin Color / appearance	Bright, iridescent pigment save for Redfish or opalescent No discoloration. Freshness Category [A] Pigmentation bright but no Lustrous. [B] Pigmentation in the process of Becoming Discolored and dull.	Dull Pigmentation or totally white flesh.
Flesh	Firm and elastic, smooth surface. Slightly soft less elastic waxy (velvety) dull surface also accepted.	Soft (flaccid) easily detached from skin, surface rather wrinkled.
Odor	Seaweed no smell of seaweed also acceptable.	Sour



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5. Microbiological Characteristics

The frequency of microbiological analysis is as per the HACCP plan.

Microorganism	Standard	Tolerance
Psychotropic (Total Viable Count)	< 10 ⁶ cfu/g	None
Escherichia Coli	< 10 ufc/g	None
Positive Coagulase Staphylococcus	< 1000 cfu	None
Salmonella	Absent/25g	None
Enterobacteriaceae	< 10 ³ cfu/g	None

6. Chemical Characteristics

The frequency of chemical analysis is as per the HACCP plan.

Microorganism	Standard	Tolerance
Lead	< 0.3mg/Kg	None
Cadmium	< 0.05mg/Kg	None
Mercury	< 0.5mg/kg	None
Sum of Dioxins	< 4.0 pg/g	None
Sum of Dioxins and PCB	< 8.0 pg/g	None

Regulations (CE) N° 1881/2006

7. Sizes Available

- 600/800gr
- 800/1200gr
- 1200/1800gr
- 1800/2500gr
- 2500/3000gr
- 3000/4000gr
- 4000/5000gr
- 5000/6000gr
- 6000/7000gr

8. Allergens

Allergen	Contain (Yes/No)
Cereals containing gluten	No
Crustaceans	No
Eggs	No
Fish	Yes
Peanuts	No
Soybeans	No
Milk	No
Nuts	No
Celery	No
Mustard	No
Sesame seeds	No
Sulphur dioxide and sulphites	No
Lupin	No
Molluscs	No



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9. Packaging and sizing

Size Grading	Number of fish per box	Weight per box
*see point 7	As per net weight	18 kg (\pm 1kg)

Packaging material

Characteristics

Styrofoam box

Food grade packaging material according to the following EU Regulations:

- No. 2018/213 on the use of bisphenol A in varnishes and coatings intended to come in contact with food and amending regulation (EU) No. 10/2011 as regards to the use of that substance in plastic food contact materials
- No. 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/ECC and 89/109/ECC

APPENDIX A LABEL

WHOLE RED DRUM (RDM)		
<i>Sciaenops ocellatus</i> - Farmed Fish Zone FAO 51		
SIZE - grams:	3000-4000	
PRODUCTION DATE: 26/01/2019		Allergen
USE BY DATE: 07/02/2019		Contains Fish
ESTABLISHMENT NO. DVS/FP9/MU		ORIGIN MAURITIUS
INSTRUCTIONS: COOK THOROUGHLY BEFORE CONSUMPTION		
STORAGE TEMPERATURE: 0 – 2°C		
PRODUCED AND EXPORTED BY :		
FERME MARINE DE MAHEBOURG LTD		POINTE AUX FEUILLES - MAURITIUS
CONSIGNEE: NAME		
Contact details		
BOX NO.:	NO. PCS	NET WEIGHT KG :
/100		