

Cooked and Frozen IQF Half Shell Mussels (Premium)

Company

Company Name: Saint Andrews Smoky Delicacies S.A.

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• MEJILLONES AUCAR LTDA. - QUEMCHI PLANT: AUCAR S/N, QUEMCHI, REGION DE LOS

LAGOS, CHILE

Phone numb: +56 65 2691494

ST. ANDREWS S.A. - CHONCHI PLANT: HUITAUQUE S/N, CHONCHI, REGION DE LOS LAGOS,

CHILE

Phone numb: +56 65 2671308

Product Characteristics

Specie: Mejillones/Chilean Mussels (Mytilus chilensis) Farm Raised. Zone FAO 87

Product: Fully Cooked Half Shell Mussels

Glaze: 10% +/- 2Presentation: Bulk & Retail

Plant: Chile 10217 Mejillones Aucar Ltda., Quemchi Plant

Chile 10752 St Andrews S.A., Chonchi Plant

• Size/kg: 40-60/60-80/80-100/100-120

Packaging Description

- Bulk / Retail
- Frozen IQF
- Primary packed in 900 grs or 2 lbs retail box or bag.
- Packed on 8,1 kg Neto (Bulk)
- Food Grade in accordance with the EU regulation 1935/2004 that sets up general requirements for all food contact materials & EU regulation 10/2011 and its amendments relating to plastic materials and articles intended to come into contact with food

Certifications & Documents

HACCP / IFS / BRC / HALAL / BSCI

Optional Certifications

• BAP / ASC / ORGANIC / FOS





















Product Details

INGREDIENT	Mussels (Mytilus chilensis)	
CHARACTERISING INGREDIENTS	Chilean Mussel in Half Shell	
GENETICALLY MODIFIED PRODUCTS (GMO)	NO	
IRRADIATED INGREDIENTS	NO	
MANDATORY AND ADVISORY WARNING STATEMENTS	Allergens, Contains Shellfish (Mussels) May contain Crustaceans.	
DATE CODING / TRACEABILITY	Production Date and BB date: DD/MM/YYYY The batch number has the following structure for bulk product: XXDDMMAA Where: XX: Letters that identifies the Farm, according to internal list of certificate farms. DDMMAA: Corresponds to the month and year of the freezing process (it is assigned on the labels, package printing, of finished product primary, secondary, tertiary packages.)	

Analytical Criteria

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CHEMICAL	CRITERIA	
Arsenic (total)	Less than or equal to 5mg/kg	
Lead	Less than or equal to 1,5mg/kg	
Mercury	Less than or equal to 0.5mg/kg	
Cadmium	Less than or equal to 1mg/kg	
ASP (Domoic Acid)	Less than or equal to 20mg/kg	
DSP (Lipofilic toxins)	1 Summation of okadaic acid (OA), dinofisistoxins (DTX1 y DTX2) and pectenotoxins (PTX1 y PTX2), all together over 160ug equivalent to okadaico acid/kg of meat. 2 Summation of yestoxins (YTX, homo YTX, 45 OH YTX and 45 OH homo YTX) over 3,75mg equivalent to yesotoxina acid/kg of meat. 3 Summation of azaspirácids (AZA1, AZA2 y AZA3) over 160ug equivalent to azaspirácid/kg of meat.	
PSP	Less than or equal 80 ug/100 g meat	
MICROBIOLOGICAL	CRITERIA	
E. coli/g	Less than 10 NMP	
Listeria monocytogenes/g	Less than 100 cfu/g	
Listeria monocytogenes/25g	Absence	
Salmonella/25g	Absence	
TPC/g	Less than 500 000	





















January 2025

	Quinau / 1010
Vibrio parahaemolyticus	Less than 10 cfu/g
S. aureus	Less than 100 cfu/g

PHYSICAL	CRITERIA
Foreign Objects	No foreign objects permitted

General Specifications

• Shells pieces: 6-7 unit/kg bulk and 3-4 Retail.

External Byssus: < 10%
 Broken Shells: 10% +/- 2%
 Empty Shells: < 5%

May contain barnacles or other biological species.

Shelf life & Handling information

- Frozen (<-18°C): 24 months from production date
- After being thawed, Do not refreeze
- TO BE STORED AT -18°C OR COLDER

Nutritional Facts

	100 g
Energy (Kcal) / 335 KJ	80
Proteins (g)	14
Total Fat (g)	3
Saturated Fat (g)	1
Trans Fat (g)	0
Cholesterol (mg)	50
Availables carbohydrates (g)	0
Total sugars (g)	0
Dietary Fiber (g)	0
Sodium (mg)	240

Sodium expressed as Salt for Europe: Approx. 0,6 g





















Product Images

Bulk Presentation





Retail Presentation

























