



January, 2025

Cooked and Frozen Mussels Meat IQF (Premium)

Company

- Company Name: Saint Andrews Smoky Delicacies S.A.
- Central Offices: Luis Carrera 1289, of. 304, Vitacura, Santiago, Chile
Phone numb: +56227825499
- 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 Mussels Meat IQF
- Glaze: 10% +/- 2%
- Presentation: Bulk & Retail
- Plant: Chile 10217 Mejillones Aucar Ltda.- Quemchi Plant
Chile 10752 St Andrews S.A.- Chonchi Plant
- Size/kg: 100 – 200 / 200 – 300 / 300 – 500 / 500 – 800

Packaging Description

- Bulk / Retail.
- Frozen IQF.
- Packed in 9 kg Neto (bulk).
- Primary Packaging 450 grs or 900 grs.
- 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 / SMETA / ICS

Optional Certifications

- BAP / ASC / ORGANIC / FOS



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Product Details

INGREDIENT	Mussels (<i>Mytilus chilensis</i>)
CHARACTERISING INGREDIENTS	Chilean Mussel Meat
GENETICALLY MODIFIED PRODUCTS (GMO)	NO
IRRADIATED INGREDIENTS	NO
MANDATORY AND ADVISORY WARNING STATEMENTS	Allergens: Contains Shellfish (Molusks). May contain Crustaceans.
DATE CODING / TRACEABILITY	Production Date and BB date: DD/MM/YYYY The batch number has the following structure for bulk products: 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

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/25g	Absence



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Listeria monocytogenes/g	Less than 100 cfu/g
Salmonella/25g	Absence
TPC/g	Less than 500 000
Vibrio parahaemolyticus	Less than 10 cfu/g
S. aureus	Less than 100 cfu/g
PHYSICAL	CRITERIA
Foreign Objects	No foreign objects permitted

General Specifications

- Shell pieces > 5 mm:

100-200	2 / kg	> 5 mm
200-300	2 / kg	> 5 mm
300-500	3 / kg	> 5 mm
500-800	3 / kg	> 5 mm

- Shell Pieces < 5 mm: Max 5 pieces per kg < 5mm
- Broken meats: 12% (frozen)
- External Byssus (exposed): 10% (frozen)
- Other biological species: Max 3 per carton

*Over 50% of breakage on one side of the mussel.

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
Available carbohydrates (g)	0
Total sugars (g)	0
Dietary Fiber (g)	0
Sodium (mg)	240



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

Product Images

Bulk Presentation Size 100-200



Bulk Presentation 200-300



Retail Presentation



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