# PRODUCT SPECIFICATION

**BRAND:** HARVEST RUBY  
**PRODUCT:** Frozen Tilapia Fillet (*Oreochromis Niloticus*)  
China Farm Raised

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fillet Size</td>
<td>3/5oz</td>
</tr>
<tr>
<td>Item No</td>
<td>3306510012</td>
</tr>
<tr>
<td>HTSUS Number</td>
<td>0304.61.0000</td>
</tr>
<tr>
<td>Master Case Bar Code:</td>
<td>908916500000956</td>
</tr>
<tr>
<td>Pack:</td>
<td>1x10lb IQF</td>
</tr>
<tr>
<td>Master Carton Dimensions (cm):</td>
<td>36 x 28 x 17.5</td>
</tr>
<tr>
<td>Ti/Hi</td>
<td>10x12</td>
</tr>
</tbody>
</table>

## Physical Requirements

- **Fillet Size:** 2/3 oz., 3/5 oz., 5/7 oz., 7/9 oz.
- **Variance Allowed:** +/- 0.5 oz. tolerance allowed
- **Units Per Carton:** 1/10 lb. unit per master carton
- **Total Pieces per Unit:** 3/5 oz. (85-142gr) 32-54 pieces per case

## Key Quality & Processing Parameters

- Fillets must be processed from live fish.
- Fish must be bled before filleting.
- Fillets must be candled for nematodes.
- All skin and viscera to be removed.
- Blood line to remain.
- No bones (commercially boneless).
- Fillets must be V-cut whole natural fillets, belly fully trimmed, fat removed.
No split tails, no holes in tail. Tail must be square.

Free from blood spots, blemishes, skin and trim pieces.

No off odors or off flavor. Product should smell fresh and clean typical of species.

Fillet to be treated with CO gas to retain natural color. Blood line should remain red in color but fillet color should be white to light pink. No dark pink or yellow allowed.

**Freezing Method:**
Fillet must be a smooth and a natural shaped fillet. Single frozen product only. Freeze at -38 to -42 Celsius (-36.4 to -43.6 Fahrenheit) until solid.

**Net Weight:**
100% Net Weight
Use **USDC NET WEIGHT TEST PROCEDURE**
35.1.02 **AOAC OFFICIAL METHOD 963.18 NET CONTENTS OF FROZEN SEAFOODS**

**Solution Ingredients:**
Solution not to exceed 1% salt, 0.5% tri-polyphosphate based on weight.
No MTR 79 allowed.
CO treatment is allowed.

**Treatment:**
Tumbling process must not exceed 10 minutes, with targeted moisture added of 10% of weight.

**Maximum allowable STTP treatment 10%.

Moisture to equal 85% or less (1/2% tolerance allowed).**

**Sensory Attributes**

**Frozen Attributes**

**Color:**
Red bloodline. Flesh white to light pink in color characteristic of the species, to be uniform throughout the entire lot.

**Appearance & Workmanship:**
Fillet should have squared tails for a neat appearance and even cooking.
Fillet split down the lateral line or broken in 2 or more pieces are not allowed.
Fillet must not be misshapen in any way, including warped, wavy, cupped or twisted.

Fillet must be free of holes, tears & jagged edges.

**Thawed Attributes**

**Color:**

Typical white to light pink characteristic of species with red bloodline, to be uniform throughout the entire lot.

**Bones:**

Fillet must be “commercially boneless” with zero tolerance for bones allowed.

**Appearance & Workmanship:**

No fillets with “see-through” or gelatinous flesh are allowed.

Fillet must be candled for nematodes. Any worm greater than 3 mm at its largest dimension, either coiled or uncoiled is not allowed.

Fillet must be free of all loose surface scales.

Fillet must be free of outside skin and black belly lining.

No more than 1 instance per fillet less than or equal to ¼ square inch per fillet is allowed.

No more than 10% of the fillets per master case can be affected by the appearance of outside skin or membrane.

No viscera or pieces of egg or combination of pieces of eggs are allowed.

No significant amount of blood clots, bruises or discoloration indicated by a combination of areas significantly discolored by reddening, browning, yellowing or greening is allowed.

No more than 1 instance per fillet less than or equal to ¼ square inch per fillet is tolerable.

No more than 10% of the fillets may be affected per master case.

**Raw Texture:**

Fillet should be firm with zero noticeable mushy texture.

Fillet should be firm to the touch and the flesh should bounce back after finger pressure is applied.

The fillet cannot appear translucent or “jelly like” visually or physically.

**Odor:**

Mild fresh water smell.
The fillet must be free of any off odors such as ammonia or an earthy or muddy smell. No signs of decomposition (spoilage) or ammonia odor are permitted.

**Cooked Attributes**

**Texture:** The flesh must exhibit the characteristic flake of the species and possess a normal pleasant mouth feel.

The flesh should be lean and firm with medium with large flakes when cooked.

The fillet texture cannot be noticeably dry, chewy, mushy, and chalky or any other unpleasant texture or mouth feel.

**Odor:** The odor must be fresh and characteristic of the species. Free of all off odors or uncharacteristic off odors such as ammonia or a musty-muddy smell.

**Flavor:** Flavor must be characteristic of the species and demonstrate a light and mildly sweet taste.

The taste must be free from objectionable off-flavors. Earthy, muddy, chalky, salty, metallic or any other unpleasant flavor is not tolerable.

**Appearance:** Typical off white flesh in color associated with cooked product.

**Decomposition:** No signs of decomposition are permitted.

**Additional Physical Requirements**

**Foreign Material:** None allowed, including fin material or scales, etc.

**Shelf Life:**

- **Sell By Date:** 24 months from date of production for IVP product.
- Supplied product must be no older than 4 months from date of freezing upon delivery.

The “sell by” date must be printed on all packaging.
Cold Chain Requirements:

Storage: Items must be stored at -0 degrees Fahrenheit (F) to -22 degrees F temperature at all times.

Transport: Items must be shipped at -0 degrees F to -22 degrees F at all times.

Product shall be shipped and stored in a clean, dry environment.

Any product with evidence of temperature abuse will not be accepted.

<table>
<thead>
<tr>
<th>Raw Product Microbiology Criteria</th>
<th>Testing Method Ref.</th>
<th>Threshold</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Aerobic Plate Count</td>
<td>AOAC 966.23</td>
<td>&lt;100,000/g</td>
</tr>
<tr>
<td>Presence of Listeria</td>
<td>AOAC 975.55</td>
<td>Negative</td>
</tr>
<tr>
<td>Monocytogenes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coliforms</td>
<td>AOAC 966.24</td>
<td>&lt;1,500/g</td>
</tr>
<tr>
<td></td>
<td>(count per gram)</td>
<td></td>
</tr>
<tr>
<td>E. Coli</td>
<td>AOAC 966.24</td>
<td>&lt;10/g</td>
</tr>
<tr>
<td></td>
<td>(count per gram)</td>
<td></td>
</tr>
<tr>
<td>Presence of Staphylococcus</td>
<td>AOAC 975.55</td>
<td>&lt;1,00/g</td>
</tr>
<tr>
<td>Salmonella</td>
<td></td>
<td>Neg/25g</td>
</tr>
<tr>
<td>Yeast &amp; Mold</td>
<td></td>
<td>&lt;1,500/g</td>
</tr>
</tbody>
</table>
**Chemical Attributes**

- Mercury <1.0 ppm
- Aldrin <0.3 ppm
- Chlordane <0.3 ppm
- DDT, TDE, DDE <5.0 ppm
- Heptachlor <0.3 ppm
- Mirex <0.1 ppm
- PCB’s <2.0 ppm

**U.S. Government Regulation Compliance**

1. Hazard Analysis Critical Control Point (HACCP) plan must be available for review at any time.
2. A recall program shall be developed to include contact names and numbers in case of an emergency. A list of all contact names and numbers shall be submitted to H2Origins Seafood Quality Assurance Department.
3. Scales shall be checked with test weights to determine accuracy at minimum of at least once per processing shift.
5. An allergen policy must be in place and/or an allergen list available.
6. Product must be free from and/or complaint with environmental chemical contaminants and pesticide residue limitations as identified in Table A-5 of the Food & Drug Administration “Fish & Fisheries Products Hazards & Control Guides: Fourth Edition - April 2011.
7. Product must be free from residues from drugs that are not approved in the United States for use in farm raised aquatic animals.
**Nutrition Facts**

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories 110</th>
<th>Calories from Fat 20</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>% Daily Value*</td>
<td></td>
</tr>
<tr>
<td>Calories</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Fat</td>
<td>2.5g</td>
<td>4%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1g</td>
<td>5%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
<td></td>
</tr>
<tr>
<td>Cholesterol</td>
<td>50mg</td>
<td>17%</td>
</tr>
<tr>
<td>Sodium</td>
<td>50mg</td>
<td>2%</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Sugars</td>
<td>0g</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>22g</td>
<td></td>
</tr>
</tbody>
</table>

**Vitamins**
- Vitamin A: 0%
- Vitamin C: 0%
- Calcium: 2%
- Iron: 4%
- Selenium: 70%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

<table>
<thead>
<tr>
<th>Calories</th>
<th>2,000</th>
<th>2,500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>85g</td>
<td>60g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>20g</td>
<td>25g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>300mg</td>
<td>300mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>Less than 2,400mg</td>
<td>2,400mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>300g</td>
<td>375g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>25g</td>
<td>30g</td>
</tr>
</tbody>
</table>

**INGREDIENTS:** FISH (TILAPIA), SALT, SODIUM

TRIPOLYPHOSPHATE (TO RETAIN NATURAL MOISTURE),

CARBON MONOXIDE (TO RETAIN NATURAL COLOR).

CONTAINS FISH (**Oreochromis Niloticus**)