



400 Skokie Boulevard, Suite 110, Northbrook, IL. 60062 USA.

PRODUCT SPECIFICATION 066

PARROTFISH, WHOLE, GGS, IVP

Product Name	Frozen Parrotfish, Whole, GGS, IVP
Species	Scarus spp.
Presentation	Frozen Whole GGS
Size	0.75-1lb
Protective Glazing	Protective glazing ratio from 7-10%
Processing summary	Raw materials receiving → Defrost → Washing 1 → → Washing 2 → Checking parasite → Grading → Washing 3 → Grading/Putting in tray → Chilling → Freezing → Glazing → In PA bag / vacuum packed → Carton packing → Metal detector → Cold storage.
Packing	Packed IVP in PA bag, 10 lb carton
Master Carton	Case dimension: (35 x 25 x 12.5) cm Decal dimension: (8 x 12) cm
Weight	Gross Weight: 11 lbs - Net weight: 10 lbs
Ingredients	Parrotfish
Traceability	AA BBCCD.EEFG - AA: raw material supplier code - BB: date of receiving raw-material - CC: month of receiving raw-material - D : year of receiving raw-material (last number) - EE: packing date - FF: packing month - G : packing year (last number)
Storage	0 °F or below (-18°C or below)
Source	Wild caught
Shelf life	24 months from production date
Country/area of origin	Vietnam

ORGANOLEPTICS STANDARD

Color	Typical of species
Taste	Clean and mild, characteristic of the species.
Smell	Wholesome, must have good flavor; no “off” odor which could indicate decomposition, deterioration, contamination
Texture	Texture should be characteristic of the species not be tough, chewy or mushy. Internal muscle tissue should be opaque, not translucent.

MICROBIOLOGICAL STANDARDS

Criteria	Limit	Testing method
TPC (30°C)	< 9.8*10 ⁵ CFU/1g	ISO 4833-1: 2013
E.coli	Neg	ISO 16649-3: 2015
Staphylococcus aureus	<10 CFU/1g	ISO 6888-1: 2018
Salmonella spp.	Neg	ISO 6579-1: 2017
Vibrio parahaemolyticus	<10 CFU/1g	NMKL 156:1997
Vibrio cholera	Neg	NMKL 156:1997

(Please see Seafood HACCP on next page)

Seafood HACCP requirements (version August 2019)

The following hazards must be a CCP in the supplier HACCP Plan:

A. Species Hazards:

Criteria	Limit	Testing method
Histamines (Scombrototoxin)	50 ppm for each delivery lot sampled	AOAC 977.13

TABLE 3-2						
POTENTIAL VERTEBRATE SPECIES-RELATED HAZARDS						
Note: You should identify pathogens from the harvest area as a potential species-related hazard if you know, or have reason to know, that the fish will be consumed without a process sufficient to kill pathogens or if you represent, label, or intend for the product to be so consumed. (See Chapter 4 for guidance on controlling pathogens from the harvest area.)						
MARKET NAMES	LATIN NAMES	HAZARDS				
		Parasites ³ CHP 5	Natural Toxins ¹³ CHP 6	Scombrototoxin (Histamine) CHP 7	Environmental Chemicals CHP 9	Aquaculture Drugs CHP 11
PARROTFISH	<i>Bolbometopon</i> spp.					
	<i>Chlorurus gibbus</i>		CFP ²			
	<i>Scarus coeruleus</i>		CFP			
	<i>S. taeniopterus</i>		CFP			
	<i>Sparisoma chrysopterus</i>		CFP			
	<i>S. viride</i>		CFP			

1. Ciguatera Fish Poisoning (CFP): commonly related to the consumption of subtropical and tropical reef fish which have accumulated naturally occurring ciguatoxins through their diet. The highest incidences of CFP occur between latitudes 35 N and 35 S, and include areas of the Caribbean Sea, Gulf of Mexico, and Atlantic, Pacific, and Indian Oceans.

Because ciguatoxin endemic areas are localized, the primary seafood processors should recognize and avoid purchasing fish from known and/or emerging areas of concern.

Due to the nature of CFP, a harvest water management system similar to the molluscan shellfish system is not an appropriate control measure. Some states issue advisories identifying endemic areas. For areas without an advisory system, fisherman and processors must rely on their knowledge to avoid harvesting and receiving fish from areas where illnesses have been associated. The state or local department of fisheries would be able to further assist in determining whether harvest areas are free of ciguatoxins.

Guidance levels have been established for Caribbean and Pacific CFP toxins (see below) but at this time, these guidance levels are only used to confirm CFP as the cause of illness/outbreak, to establish CFP endemic regions, and to determine potential CFP-causing species based on the analysis of mean remnants involved in cases of CFP.

1. Seafood HACCP requirements (version August 2019)

The following hazards must be a CCP in the supplier HACCP Plan:

Process Hazards: Vacuum sealed package type

- Pathogenic bacteria growth
- Clostridium botulinum toxin
- Allergens and Food Intolerance substances
- Metal Inclusion

Finished Product Food †	Package Type	Hazards									
		Pathogenic Bacteria Growth - Temperature Abuse	C. botulinum Toxin	S. aureus Toxin - Drying	S. aureus Toxin - Bather	Pathogenic Bacteria Survival Through Cooking or Pasteurization	Pathogenic Bacteria Survival Through Processes Designed to Retain Raw Product Characteristics	Pathogenic Bacteria Contamination After Pasteurization and Specialized Cooking Processes	Allergens and Food Intolerance Substances*	Metal Inclusion	Glass Inclusion
		CHP 12	CHP 13	CHP 14	CHP 15	CHP 16	CHP 17	CHP 18	CHP 19	CHP 20	CHP 21
Raw fish other than oysters, clams, and mussels (finfish and non-finish)	Reduced oxygen packaged (e.g. mechanical vacuum, MAP, CAP, hermetically sealed, or packed in oil)	✓	✓						✓	✓	
Raw fish other than oysters, clams, and mussels (finfish and non-finish)	Other than reduced oxygen packaged	✓							✓	✓	