




TECHNICAL SPECIFICATIONS FOR YELLOW TAIL

GENERAL							
COMMODITY:	YELLOW TAIL						
BINOMIAL NAME:	SERIOLA LALANDI						
ORIGIN/FAO ZONE:	FAO47						
CERTIFICATION:	PENDING: FRIEND OF THE SEA/ EARTH ISLAND						
COMPLIANCE:	MARINE LIVING RESOURCE ACT 1998, HACCP, FDA, EU APPROVED						
FISHING METHOD:	WILD CAUGHT - POLE AND LINE / HANDLINE						
SIZE GRADING:	2 - 3 KGS	3 - 4 KGS	4 - 5 KGS	6 KGS +			
DESCRIPTION:	WHOLE ROUND, HEADED & GUTTED						
FREEZING METHOD:	LAND FROZEN, SEA FROZEN, BRINE FROZEN						
ORGANOLEPTIC CHARACTERISTICS							
APPEARANCE:	CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS						
COLOR:	CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS						
ODOR:	CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS						

ORGANOLEPTIC CHARACTERISTICS	
APPEARANCE:	CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS
COLOR:	CHARACTERISTIC OF THIS SPECIES BY SENSORY ASSESMENT/ ANALYSIS
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PHYSIO-CHEMICAL CHARACTERISTICS	
HISTAMINE:	LEGAL REQUIREMENTS: ≤ 100 ppm
HEAVY METALS:	MERCURY: 1.0 ppm max. LEAD: 0.3 ppm max. CADMIUM: 0.1 ppm max.

MICROBIOLOGICAL CHARACTERISTICS	
AEROBIC MESOPHILIC COUNT:	< 10 ⁶ ufc/g
ENTEROBACTERIA COUNT	< 10 ³ ufc/g
SALMONELLA:	NOT FOUND IN 25 g SAMPLE
HEALTH CERTIFICATES ARE ISSUED ON PHYSIO-CHEMICAL CHARACTERISTICS ONLY. AN ADDITIONAL COST FOR THE MICROBIOLOGICAL CHARACTERISTICS APPLY	

PRODUCT PRESENTATION	
PACKAGING/ PACKING:	FROZEN LOOSE OR BAGGED LOADED IN CONTAINER FOR SEA FREIGHT
	FRESH PACKED IN POLYSTYRENE BOXES WITH FROZEN
	GEL PACKS AND ABSORBANT PAPER FOR AIR FREIGHT

TRANSPORTATION AND STORAGE	
TRANSPORT	TRANSPORTED IN INSULATED REFRIGERATED TRUCKS / REEFER CONTAINERS
TEMPERATURE:	FROZEN ≤ -18 °C (SUPER FROZEN TO ≤ -60 °C)
	FRESH ≤ 1 °C (AT TIME OF PACKING)
TONNAGE:	DEPENDING ON DESTINATION RESTRCITIONS
EXPIRATION DATE:	FROZEN: 18 MONTHS FROM FREEZING DATE
	FRESH: 10 DAYS FROM PACKING DATE

QUALITY	
TRACEABILITY:	ALL PRODUCTS CAN BE TRACED BACK TO THE HOOK FOR QUALITY CONTROL PURPOSES
OTHER:	CLIENT MUST HAVE IN PLACE APPROPRIATE QUALITY CONTROL SYSTEMS AND PERFORM THE NECESSARY INCOMING INSPECTIONS TO ASSURE THAT THE DELIVERY OF PRODUCTS COMPLY WITH THEIR SPECIFICATIONS. IN THE EVENT OF FAILING SUCH CONTROLS, THE PRODUCT CAN BE RETURNED (IN THE SAME CONDITION AS DELIVERED) AND WE WILL REPLACE IT AS SOON AS POSSIBLE. IF THE CLIENT DECIDES TO USE THE DELIVERED PRODUCTS IT WILL BE UNDER ITS SOLE RESPONSIBILITY. WE WILL NOT ACCEPT ANY CLAIMS ON FROZEN PRODUCTS THAT HAVE BEEN DEFROSTED AND/OR PROCESSED.
CLAIMS:	edward@wildcaughtproducts.co.za
QUESTIONS:	edward@wildcaughtproducts.co.za
ADDRESS:	25 FISH EAGLE PLACE, FISH EAGLE PARK, KOMMETJIE, CAPE TOWN, SOUTH AFRICA, 7976 PO BOX 48145, KOMMETJIE, CAPE TOWN, SOUTH AFRICA, 7976
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