

Alfonsino

On-board Processing Specifications

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|-------------------------------------|---|-----------------------|----------------|
| Raw Material: | Alfonsino (<i>Beryx splendens</i>) | | |
| Grading: | H&G: | | |
| | | SS | 200-300gms |
| | | Small | 300-500 gms |
| | | Medium | 500-700 gms |
| | | Large | 600-1000 gms |
| | | XL | 1 kg plus |
| | Whole: | over 40 pcs per 10 kg | (under 400gms) |
| Packing: (Block Frozen): | Soldier Pack IQF. Poly wrapped & labelled random weight block. Poly Sheet on top of block prior to knotting. Glaze with seawater before closing plate freezer Overbag following knock-out | | |
| Packing Weight: | Minimum 10 kg Maximum 18 kg | | |
| Skin Condition: | Minimal bruising, scales in tact, no tears, good fresh red colour. | | |
| Gut Content: | Nil (H&G only). | | |
| Flesh condition: | Natural colour, no odour, firm. | | |
| Temperature: | Minimum -20 degrees celsius. | | |
| Label: | Mark packing date and grade. | | |
| Conversion Factor: | Dressed = 1.95 | | |
| Head cuts: | Ensure clean, no ragged edges, no pectoral fin. Change and/or sharpen Baader blade as necessary. | | |
| Gut Cavity: | Thoroughly cleaned, minimal gut residue permitted. | | |
| Shower: | Spray fish in stocker ponds with a solution of Anti-oxidant of 1:100. | | |

Washing: Wash fish thoroughly.

Dipping: Pass fish through a dip of Anti-oxidant solution as soon after landing as possible. Mix concentration 1:100 (1kg per 100 litres water).

The dip solution should be changed after every shot and in the case of large shots after approximately every 5 tonnes of fish has gone through or if the dip solution becomes contaminated with gut content as this creates bacteria.

****** FRESH RED COLOUR IS OF UTMOST IMPORTANCE *****

Packing:

- Ensure correct label placed in tray face down
- Grade as above - maximum tolerance for out of grade 5%
- Soldier pack with no part of the fish above top of tray
- Do not over pack trays – aim at a nett weight of 18 kgs Maximum
- Place poly sheet on top of fish prior to knotting the tray liner
- Glaze & Freeze to -20 degrees C or lower
- Knock out, overbag (ensuring correct markings on overbag)
- Stow to Hold

Tolerances:

- If there is any doubt as to skin condition, bruising or tears, mark product B grade.
- Seriously damaged fish or fish with off odour to be discarded.
- Watch for skin discolouration during processing, especially if fish has been landed for several hours. The antioxidant is designed to stop skin fade and flesh deterioration.

