



SOCIEDAD PROA LTDA.
PRODUCT TECHNICAL SHEET

Mussels meat I.Q.F 100-200u/kg - 10kg bulk pack



PRODUCT NAME	Mussels meat I.Q.F 100-200u/kg - 10kg bulk pack
INTERNAL CODE	MSL-010
CLIENT	UNESPECIFIED

PRODUCT FEATURES

SPECIES	Mytilus Chilensis
PRODUCT TYPE	Cooked and frozen IQF mussels meat
PRESENTATION	IQF frozen meat in a master 10kg bulk pack
GLAZING	8% max.
SIZE	100-200u/kg
WEIGHT (NET)	10kg
COMPOSITION (INGREDIENTS)	Only mussels meat (natural)
INTRINSIC FEATURES	Humidity: 82,9% PH: 6,6
ALLERGEN	Mussels meat
FAO ZONE	Zone 87
OMG	Does not contain
IRRADIATED	Not apply
FACTORY ID	10891
BRAND	PROA
ORIGIN	Chile

PHYSICAL CONDITIONS APPROVAL RANGE

BROKEN PRODUCT	Less than 4%
"HAIR" PRESENCE	Less than 3%
SHELL PRESENCE	Less than 2%
ASSOCIATED FAUNA	Less than 3%

HEATING TREATMENT REPORT: N°ET693/2023**COOKING PROCESS FOR TYPE "A" RAW MATERIAL**

Minimum elevation time: 3min, 20seg

Minimum elevation temperature: 137,05°C

Product initial temperature: 6,6°C

COOKING PROCESS FOR TYPE "B" RAW MATERIAL

Minimum elevation time: 3min, 57seg

Minimum elevation temperature: 139,87°C

Cooking minimum time: 1min, 6 seg.

Product initial temperature: 6,6°C

NUTRITION FACTS

Amount per 100g of product

Calories (Kcal)	99
Total Fat (g)	1.7
Protein (g)	15.6
Sodium (mg)	519
Total Carbohydrate (g)	5.3

**PACKING****PRIMARY PACKING**

1 x PEAD MASTER BAG 10KG, exterior measurements 760x600mm, 0,025mic

SECONDARY PACKING

1 x MASTER CARTON 10KG, internal measurements 490x270x150mm

LABELING**PRIMARY PACKING**

1 x 50x30 (Data requested by customer, any language) + origin data (spanish)

SECONDARY PACKING

1 x 100x70 Data requested by customer, any language

1 x 100x70 Origin data (spanish)

BARCODE - ID

Primary packing, does not apply (requested by customer only)

Secondary packing, does not apply (requested by customer only)

SHIPPING CONDITIONS

CUBICATION High Cube 40ft

LENGHT 21u

WIDHT 8u

TALL 14u

MAX. CAPACITY 2352u

TOTAL WEIGHT (NET) 23.520kg

CONSUMTION AND STORAGE

CONSUMPTION Cooked product, ready to eat

SHELF LIFE 24 months from the elaboration date

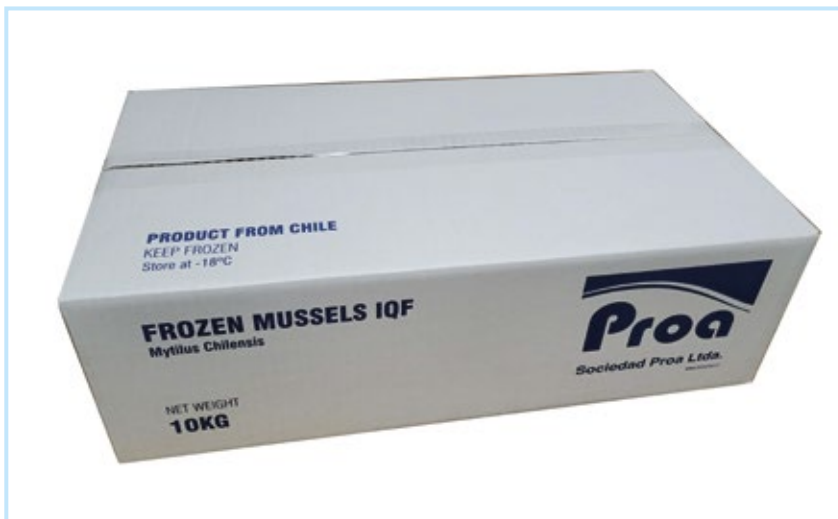
STORAGE CONDITION Less than -18°C

TRANSPORT CONDITION Less than -18°C

PRODUCT REFERENCE



MASTER CARTON



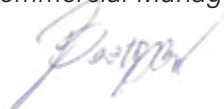
REVIEWED BY

Valeria Sanchez
Quality Control Manager



APPROVED BY

José Boettiger
Commercial Manager





SOCIEDAD PROA LTDA.
PRODUCT TECHNICAL SHEET

Mussels meat I.Q.F 200-300u/kg - 10kg bulk pack



PRODUCT NAME	Mussels meat I.Q.F 200-300u/kg - 10kg bulk pack
INTERNAL CODE (SKU)	MSL-011
CLIENT	UNESPECIFIED

PRODUCT FEATURES

SPECIES	Mytilus Chilensis
PRODUCT TYPE	Cooked and frozen IQF mussels meat
PRESENTATION	IQF frozen meat in a master 10kg bulk pack
GLAZING	8% max.
SIZE	200-300u/kg
WEIGHT (NET)	10kg
COMPOSITION (INGREDIENTS)	Only mussels meat (natural)
INTRINSIC FEATURES	Humidity: 82,9% PH: 6,6
ALLERGEN	Mussels meat
FAO ZONE	Zone 87
OMG	Does not contain
IRRADIATED	Not apply
FACTORY ID	10891
BRAND	PROA
ORIGIN	Chile

PHYSICAL CONDITIONS APPROVAL RANGE

BROKEN PRODUCT	Less than 4%
"HAIR" PRESENCE	Less than 3%
SHELL PRESENCE	Less than 2%
ASSOCIATED FAUNA	Less than 3%

HEATING TREATMENT REPORT: N°ET693/2023**COOKING PROCESS FOR TYPE "A" RAW MATERIAL**

Minimum elevation time: 3min, 20seg

Minimum elevation temperature: 137,05°C

Product initial temperature: 6,6°C

COOKING PROCESS FOR TYPE "B" RAW MATERIAL

Minimum elevation time: 3min, 57seg

Minimum elevation temperature: 139,87°C

Cooking minimum time: 1min, 6 seg.

Product initial temperature: 6,6°C

NUTRITION FACTS

Amount per 100g of product

Calories (Kcal)	99
Total Fat (g)	1.7
Protein (g)	15.6
Sodium (mg)	519
Total Carbohydrate (g)	5.3

**PACKING****PRIMARY PACKING**

1 x PEAD MASTER BAG 10KG, exterior measurements 760x600mm, 0,025mic

SECONDARY PACKING

1 x MASTER CARTON 10KG, internal measurements 490x270x150mm

LABELING**PRIMARY PACKING**

1 x 50x30 (Data requested by customer, any language) + origin data (spanish)

SECONDARY PACKING

1 x 100x70 Data requested by customer, any language

1 x 100x70 Origin data (spanish)

BARCODE / ID

Primary packing, does not apply (requested by customer only)

Secondary packing, does not apply (requested by customer only)

SHIPPING CONDITIONS

CUBICATION High Cube 40ft

LENGHT 21

WIDHT 8

TALL 14

MAX. CAPACITY 2352

TOTAL WEIGHT (NET) 23.520

CONSUMTION AND STORAGE

CONSUMPTION Cooked product, ready to eat

SHELF LIFE 24 months from the elaboration date

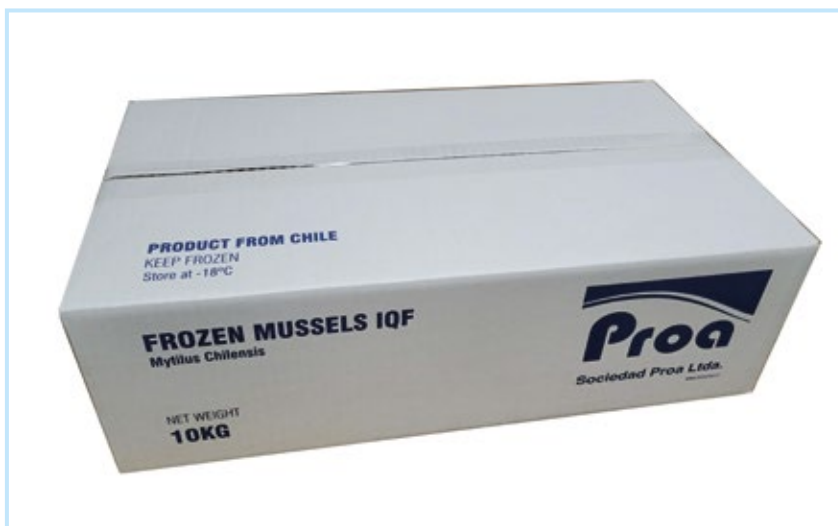
STORAGE CONDITION Less than -18°C

TRANSPORT CONDITION Less than -18°C

PRODUCT REFERENCE



MASTER CARTON



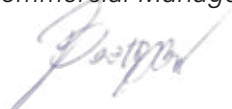
REVIEWED BY

Valeria Sanchez
Quality Control Manager



APPROVED BY

José Boettiger
Commercial Manager





SOCIEDAD PROA LTDA.
PRODUCT TECHNICAL SHEET

Mussels meat I.Q.F 300-500u/kg - 10kg bulk pack



PRODUCT NAME	Mussels meat I.Q.F 300-500u/kg - 10kg bulk pack
INTERNAL CODE (SKU)	MSL-012
CLIENT	UNESPECIFIED

PRODUCT FEATURES

SPECIES	Mytilus Chilensis
PRODUCT TYPE	Cooked and frozen IQF mussels meat
PRESENTATION	IQF frozen meat in a master 10kg bulk pack
GLAZING	8% max.
SIZE	300-500u/kg
WEIGHT (NET)	10kg
COMPOSITION (INGREDIENTS)	Only mussels meat (natural)
INTRINSIC FEATURES	Humidity: 82,9% PH: 6,6
ALLERGEN	Mussels meat
FAO ZONE	Zone 87
OMG	Does not contain
IRRADIATED	Not apply
FACTORY ID	10891
BRAND	PROA
ORIGIN	Chile

PHYSICAL CONDITIONS APPROVAL RANGE

BROKEN PRODUCT	Less than 4%
"HAIR" PRESENCE	Less than 3%
SHELL PRESENCE	Less than 2%
ASSOCIATED FAUNA	Less than 3%

HEATING TREATMENT REPORT: N°ET693/2023

COOKING PROCESS FOR TYPE "A" RAW MATERIAL
Minimum elevation time: 3min, 20seg
Minimum elevation temperature: 137,05°C
Product initial temperature: 6,6°C
COOKING PROCESS FOR TYPE "B" RAW MATERIAL
Minimum elevation time: 3min, 57seg
Minimum elevation temperature: 139,87°C
Cooking minimum time: 1min, 6 seg.
Product initial temperature: 6,6°C

NUTRITION FACTS

Amount per 100g of product

Calories (Kcal)	99
Total Fat (g)	1.7
Protein (g)	15.6
Sodium (mg)	519
Total Carbohydrate (g)	5.3

**PACKING****PRIMARY PACKING**

1 x PEAD MASTER BAG 10KG, exterior measurements 760x600mm, 0,025mic

SECONDARY PACKING

1 x MASTER CARTON 10KG, internal measurements 490x270x150mm

LABELING**PRIMARY PACKING**

1 x 50x30 (Data requested by customer, any language) + origin data (spanish)

SECONDARY PACKING

1 x 100x70 Data requested by customer, any language

1 x 100x70 Origin data (spanish)

BARCODE - ID

Primary packing, does not apply (requested by customer only)

Secondary packing, does not apply (requested by customer only)

SHIPPING CONDITIONS

CUBICATION High Cube 40ft

LENGHT 21u

WIDHT 8u

TALL 14u

MAX. CAPACITY 2352u

TOTAL WEIGHT (NET) 23.520kg

CONSUMTION AND STORAGE

CONSUMPTION Cooked product, ready to eat

SHELF LIFE 24 months from the elaboration date

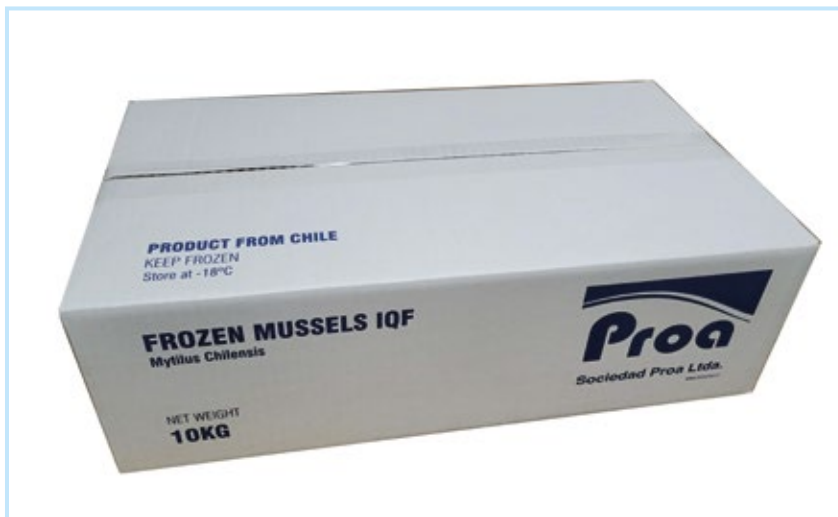
STORAGE CONDITION Less than -18°C

TRANSPORT CONDITION Less than -18°C

PRODUCT REFERENCE



MASTER CARTON



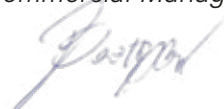
REVIEWED BY

Valeria Sanchez
Quality Control Manager



APPROVED BY

José Boettiger
Commercial Manager





SOCIEDAD PROA LTDA.
PRODUCT TECHNICAL SHEET

Mussels meat I.Q.F 200-300u/kg - 10x500gr



SOCIEDAD PROA LTDA.
PRODUCT TECHNICAL SHEET

Version: 02
Date: 20-01-2025
Page: 1-3

PRODUCT NAME	Mussels meat I.Q.F 200-300u/kg - 10x500gr
INTERNAL CODE (SKU)	MSL-014
CLIENT	UNESPECIFIED

PRODUCT FEATURES

SPECIES	Mytilus Chilensis
PRODUCT TYPE	Cooked and frozen IQF mussels meat
PRESENTATION	500 gr IQF frozen meat pouch in a 5kg master carton
GLAZING	8% max.
SIZE	200-300u/kg
WEIGHT (NET)	5kg
COMPOSITION (INGREDIENTS)	Only mussels meat (natural)
INTRINSIC FEATURES	Humidity: 82,9% PH: 6,6
ALLERGEN	Mussels meat
FAO ZONE	Zone 87
OMG	Does not contain
IRRADIATED	Not apply
FACTORY ID	10891
BRAND	PROA
ORIGIN	Chile

PHYSICAL CONDITIONS APPROVAL RANGE

BROKEN PRODUCT	Less than 4%
"HAIR" PRESENCE	Less than 3%
SHELL PRESENCE	Less than 2%
ASSOCIATED FAUNA	Less than 3%

HEATING TREATMENT REPORT: N°ET693/2023

COOKING PROCESS FOR TYPE "A" RAW MATERIAL

Minimum elevation time: 3min, 20seg

Minimum elevation temperature: 137,05°C

Product initial temperature: 6,6°C

COOKING PROCESS FOR TYPE "B" RAW MATERIAL

Minimum elevation time: 3min, 57seg

Minimum elevation temperature: 139,87°C

Cooking minimum time: 1min, 6 seg.

Product initial temperature: 6,6°C

NUTRITION FACTS

Amount per 100g of product

Calories (Kcal)	99
Total Fat (g)	1.7
Protein (g)	15.6
Sodium (mg)	519
Total Carbohydrate (g)	5.3

Javiera Carrera 145, Dalcahue, Chile
www.socproa.cl



PACKING

PRIMARY PACKING

1 x PA-PE Clear pouch, measurements 240x175mm 72mic

SECONDARY PACKING

1 x MASTER CARTON 5KG, internal measurements 490x250x100mm

LABELING

PRIMARY PACKING

1 x 50x30 (Data requested by customer, any language) + origin data (spanish)

SECONDARY PACKING

1 x 100x70 Data requested by customer, any language

1 x 100x70 Origin data (spanish)

BARCODE / ID

Primary packing, does not apply (requested by customer only)

Secondary packing, does not apply (requested by customer only)

SHIPPING CONDITIONS

CUBICATION High Cube 40ft

LENGHT 22u

WIDHT 8u

TALL 22u

MAX. CAPACITY 3872u

TOTAL WEIGHT (NET) 19.360kg

CONSUMTION AND STORAGE

CONSUMPTION Cooked product, ready to eat

SHELF LIFE 24 months from the elaboration date

STORAGE CONDITION Less than -18°C

TRANSPORT CONDITION Less than -18°C

PRODUCT REFERENCE



MASTER CARTON



REVIEWED BY

Valeria Sanchez
Quality Control Manager



APPROVED BY

José Boettiger
Commercial Manager

