

Fillet Skinless > Fillet Portion





Hamour Filet Skinless



Sizing Hamour Fillet Skin less:

- 6-8 oz (168-224 gram) : contains 20-27 pcs / MC
- 8-10 oz (224-280 gram) : contains 16-20 pcs / MC
- 10-12 oz (280-336 gram) : contains 13-16 pcs / MC
- 12-16 oz (336-448 gram) : contains 10-13 pcs / MC
- 1/3 lbs (454-1362 gram) : contains 7-20 pcs/MC
- 3/5 lbs (1362-2270 gram): contains 4-7 pcs/MC



Fillet Packaging:

- 10 lbs / mc or equivalent to 5 kg / mc
- 20 lbs / mc or equivalent to 10 kg / mc



Product Description:

- · Hamour or Grouper has an indonesian name = "kerapu" and latin name is "Epinephelus spp"
- · Raw Material from the best quality and we used is caught by two methods longline and gill net.
- For hamour we used 2 kind of boat cold chain management boat: ice present on board and boat with frozen on board facilities.
- · Normaly Hamour were caught fresh, then being frozen on board
- The flow chart Hamour fillet skin less through stage: scalling, deheading, filleting, deboning, Skinning out, retouching, vacumming, freezing, packing and storing
- · Product hamour fillet skinless to maintained cold chain system, so as to produce best quality product
- Water and ice used according to drinking water standards and processed through UV so that it is safe from microorganisms
- Our production process is according to GMP, SSOP, HACCP. After production, the finish good will be tested in accredited independent laboratory
- Finish product must be kept at -18 degree celcius (O degree farenheit) and it will lasted 2 years at propper cold storage









HAMOUR / GROUPER - WHOLE ROUND



(Epinephelus Spp)



HAMOUR / GROUPER -WHOLE ROUND (Epinephelus Spp) DESCRIPTION LLC www.AlsawariTrading.com