

RED SNAPPER



- FILLET PORTION
- FILLET SKINLESS
- BUTTERFLY HEAD ON



Red Snapper Fillet Portion



Sizing Scarlet Snapper Fillet Portion:

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

Fillet Packaging:

• 10 lbs / mc or equivalent to 5 kg / mc

Product Description:

- Scarlet snapper has an indonesian name "kakap merah"
 - o and latin name is "Lutjanus Malabaricus"
- Raw Material from the best quality and we used is caught by two methods longline and gill net.
- Scarlet snapper we used 2 kind of boat cold chain management boat: ice present on board and boat with frozen on board facilities.
- · Normaly Scarlet snapper were caught fresh, then being frozen on board
- The flow chart Scarlet snapper fillet portion through stage: scalling, deheading, filleting, deboning, portioning, retouching, vacuuming, freezing, packing dan storing
- Product Scarlet snapper fillet portion 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



Snapper Fillet



Sizing Snapper Fillet:

• 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 and 20 lbs / mc or equivalent to 10 kg / mc

Product Description:

- Snapper has an indonesian name "kakap" and latin name is "Lutjanus Malabaricus"
- Raw Material from the best quality and we used is caught by two methods bottom longline and gill net.
- Snapper we used 2 kind of boat cold chain management boat: ice present on board and boat with frozen
 on board facilities.
- · Normaly snapper were caught fresh, then being frozen on board
- The flow chart Snapper fillet skinless through stage: scalling, deheading, filleting, skinning out, deboning, retouching, vacuuming, freezing, packing, and storing
- Product Snapper 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 storage

















Sound Sound

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RED SNAPPER - BUTTERFLY HEAD ON

(Lutjanus Malabaricus)

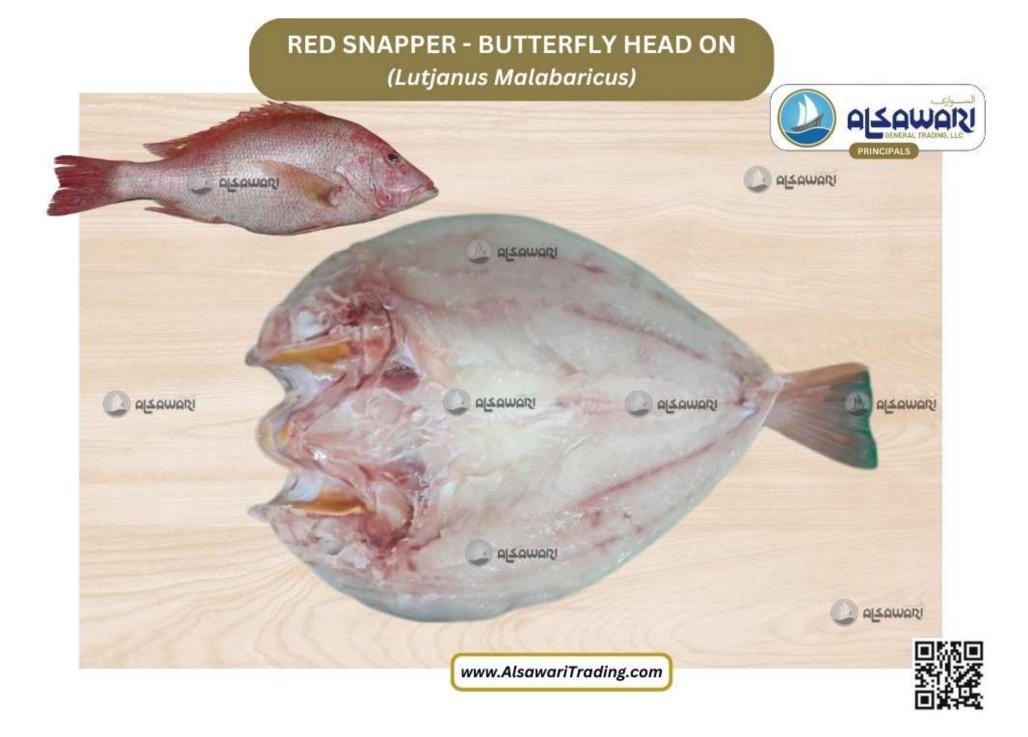


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RED SNAPPER - BUTTERFLY HEAD ON

(Lutjanus Malabaricus)







RED SNAPPER - BUTTERFLY HEAD ON

