

A photograph of a dish featuring two pieces of pan-seared tilapia fish on a dark, textured plate. The fish is golden-brown on the outside and white on the inside. Next to the fish is a colorful vegetable medley consisting of green beans, yellow corn, and diced carrots. The plate is set on a yellow cloth napkin. In the background, there are red tomatoes and a wooden log. The text 'Tilapia Fish' is written in a white, cursive font across the top of the image.

Tilapia Fish

BRAZILIAN FISH
THE TASTE OF BRAZIL

**FRESH
TILAPIA
FILLETS**



Tilapia

FRESH
TILAPIA
FILLETS

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: XXX SIF/DIPOA: XXX/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilapia)
Origin	Santa Fé do Sul - SP
Description/Condition	DEEP SKIN
Range	5-7 OZ
Weight of primary packaging	-
Weight of secondary packaging	10 lbs
Shelf life	14 days
Storage and transport temperature	0,5 to -2,0 °C
Glaze	Not applicable
EAN Code:	-
DUN Code:	-

PRODUCT CHARACTERISTICS

Bone	Absent
Skin	Absent
Top shavings	Absent
Lower shavings	Absent
Escale	Absent
Viscera	Absent
Head	Absent
Fins	Absent
Off-flavor	Absent

NUTRITIONAL INFORMATION

Amount per serving		%VD (*)
Energetic value	68kcal=288kj	3%
Carbohydrates	0g	0%
Proteins	12g	15%
Total Fat	1,8g	3%
Saturated Fat	0,8g	3%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	18mg	1%

*% Percent Daily Value are based on a 2,000kcal or 8,400kj diet. Your daily values may be higher or lower depending on your energy requirements.
**% DV not established

ANALYTICAL SPECIFICATION

Color	Bright, white
Shape/Size	Shiny, smooth surface, no scales and no viscera
Odor	Fresh with no odor of ammonia and/or foreign
Consistency/texture	Firm texture, fish with firm consistency
Product Standard	Absence of blemishes and bruises and foreign body, with pimples, without parasites

PRODUCT STANDART

Range: 5-7 OZ



PRIMARY PACKAGING

Plastic Bag 66x50/Absorbent for Food



SECONDARY PACKAGING

Styrofoam Box 39.7x28.8x11x8



FRONT LABEL

Front Label: 7x20 e Ribbon Premium



ACCOMMODATION

Bulk



CLOSED BOX

Bending Tape/Adhesive Tape



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN n° 60/2019/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN n° 60/2019/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10^2	IN n° 60/2019/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN n° 21/2017/MAPA Decreto 9013/2017
Prova de Cocção	-	Característico	Portaria n° 185/1997/MAPA
Bases voláteis totais	mg de N/100g	<30	IN n° 21/2017/MAPA Decreto 9013/2017
Macro and microscopy	Unit	Standart	-
Areia (cinzas insolúveis em ácido)	-	Max 1,5%	DC n°623/2022/ANVISA
Ácaros	-	Max 5	DC n°623/2022/ANVISA

OTHER INFO/LEGISLATION

Production in accordance with current Brazilian legislation and with FDA

**FRESH
WHOLE
TILAPIA**



Tilapia

FRESH WHOLE
TILAPIA OREOCHROMIS
NILOTICUS

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: XXX SIF/DIPOA: XXX/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilapia)
Origin	Santa Fé do Sul - SP
Description/Condition	Fresh, raw
Range	750-950g
Weight of primary packaging	-
Weight of secondary packaging	22 lbs
Shelf life	14 days
Storage and transport temperature	0 a -2°C
Glaze	Not applicable
EAN Code:	-
DUN Code:	-

PRODUCT CHARACTERISTICS

Bone	Present
Skin	Present
Top shavings	Present
Lower shavings	Present
Escala	Present
Viscera	Present
Head	Present
Fins	Present
Off-flavor	Absent

NUTRITIONAL INFORMATION

Amount per serving		%VD (*)
Energetic value	68kcal=288kj	3%
Carbohydrates	0g	0%
Proteins	12g	15%
Total Fat	1,8g	3%
Saturated Fat	0,8g	3%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	18mg	1%

*% Percent Daily Value are based on a 2,000kcal or 8,400kj diet. Your daily values may be higher or lower depending on your energy requirements.
**% DV not established

ANALYTICAL SPECIFICATION

Color	Bright, grayish
Shape/Size	Shiny, metallic, smooth surface, no scales and no viscera
Odor	Fresh with no odor of ammonia and/or foreign
Consistency/texture	Firm texture, fish with firm consistency
Product Standard	Absence of blemishes and bruises and foreign body, with pimples, without parasites

PRODUCT STANDART

Range: 750-950g



PRIMARY PACKAGING

Plastic Bag size 66x50



SECONDARY PACKAGING

Styrofoam Box 58x40x17



FRONT LABEL

Front Label: 7x20 e Ribbon Premium



ACCOMMODATION

Bulk / Gelpack



CLOSED BOX

Bending Tape/Adhesive Tape



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN n° 60/2019/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN n° 60/2019/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ²	IN n° 60/2019/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN n° 21/2017/MAPA Decreto 9013/2017
Cooking Test	-	Characteristic	Portaria n° 185/1997/MAPA
Total volatile bases	mg de N/100g	<30	IN n° 21/2017/MAPA Decreto 9013/2017
Macro and microscopy	Unit	Standart	-
Sand (acid-insoluble ash)	-	Max 1,5%	DC n°623/2022/ANVISA
Mites	-	Max 5	DC n°623/2022/ANVISA

OTHER INFO / LEGISLATION

Production in accordance with current Brazilian legislation and with FDA

**FROZEN
GUTTED
TILAPIA**



Tilapia

FROZEN GUTTED
TILAPIA OREOCHROMIS
NILOTICUS

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: XXX SIF/DIPOA: XXX/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilapia)
Origin	Santa Fé do Sul - SP
Description/Condition	Frozen, Raw
Range	750-950g
Weight of primary packaging	-
Weight of secondary packaging	40 lbs
Shelf life	18 months
Storage and transport temperature	≤ -18°C
Glaze	Not applicable
EAN Code:	-
DUN Code:	-

PRODUCT CHARACTERISTICS

Bone	Present
Skin	Present
Top shavings	Present
Lower shavings	Present
Escale	Absent
Viscera	Absent
Head	Present
Fins	Present
Off-flavor	Absent

NUTRITIONAL INFORMATION

Amount per serving		%VD (*)
Energetic value	68kcal=288kj	3%
Carbohydrates	0g	0%
Proteins	12g	15%
Total Fat	1,8g	3%
Saturated Fat	0,8g	3%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	18mg	1%

*% Percent Daily Value are based on a 2,000kcal or 8,400kj diet. Your daily values may be higher or lower depending on your energy requirements.
**% DV not established

ANALYTICAL SPECIFICATION

Color	Bright, grayish
Shape/Size	Shiny, metallic, smooth surface, no scales and no viscera
Odor	Fresh with no odor of ammonia and/or foreign
Consistency/texture	Firm texture, fish with firm consistency
Product Standard	Absence of blemishes and bruises and foreign body, with pimples, without parasites

PRODUCT STANDART

Range: 750-950g



PRIMARY PACKAGING

Plastic Bag size 20x40



SECONDARY PACKAGING

Brown Box: 49,5x36,5x17,5



FRONT LABEL

Front Label: 7x20 e Ribbon Premium



ACCOMMODATION

Eviscerated



CLOSED BOX

Scotch Tape



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN nº 60/2019/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN nº 60/2019/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ²	IN nº 60/2019/ANVISA
Physicochemical	Unit	Standart	
pH	-	< 7,0	IN nº 21/2017/MAPA Decreto 9013/2017
Prova de Cocção	-	Característico	Portaria nº 185/1997/MAPA
Bases voláteis totais	mg de N/100g	<30	IN nº 21/2017/MAPA Decreto 9013/2017
Macro and microscopy	Unit	Standart	
Areia (cinzas insolúveis em ácido)	-	Max 1,5%	DC nº623/2022/ANVISA
Ácaros	-	Max 5	DC nº623/2022/ANVISA

OTHER INFO/LEGISLATION

Production in accordance with current Brazilian legislation and with FDA



**FROZEN
SKINLESS
TILAPIA FILLET**

Tilapia

FROZEN SKINLESS
TILAPIA FILLET

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: XXX SIF/DIPOA: XXX/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilápia)
Origin	Santa Fé do Sul - SP
Description/Condition	SHALLOW SKIN
Range	5-7 OZ
Weight of primary packaging	142g - 199g
Weight of secondary packaging	10 lbs
Shelf life	18 months
Storage and transport temperature	≤ -18°C
Glaze	Not applicable
EAN Code:	-
DUN Code:	-

PRODUCT CHARACTERISTICS

Bone	Absent
Skin	Absent
Top shavings	Present
Lower shavings	Present
Escafe	Absent
Viscera	Absent
Head	Absent
Fins	Absent
Off-flavor	Absent

PRIMARY PACKAGING

Plastic Bag - Size 20x30



NUTRITIONAL INFORMATION

Amount per serving		%VD (*)
Energetic value	68kcal=288kj	3%
Carbohydrates	0g	0%
Proteins	12g	15%
Total Fat	1,8g	3%
Saturated Fat	0,8g	3%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	18mg	1%

*% Percent Daily Value are based on a 2,000kcal or 8,400kj diet. Your daily values may be higher or lower depending on your energy requirements.
**% DV not established

ANALYTICAL SPECIFICATION

Color	Bright, pinkish
Shape/Size	Shiny, smooth surface, no scales and no viscera
Odor	Fresh with no odor of ammonia and/or foreign
Consistency/texture	Firm texture, fish with firm consistency
Product Standard	Absence of blemishes and bruises and foreign body, with pimples, without parasites

ACCOMMODATION

Packaged 1 by 1



FRONT LABEL

Front Label: 7x20 e Ribbon Premium



CLOSED BOX

Bending Tape/Adhesive Tape



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN nº 60/2019/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN nº 60/2019/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ⁴	IN nº 60/2019/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN nº 21/2017/MAPA Decreto 9013/2017
Prova de Cocção	-	Característico	Portaria nº 185/1997/MAPA
Bases voláteis totais	mg de N/100g	<30	IN nº 21/2017/MAPA Decreto 9013/2017
Macro and microscopy	Unit	Standart	-
Areia (cinzas insolúveis em ácido)	-	Max 1,5%	DC nº623/2022/ANVISA
Ácaros	-	Max 5	DC nº623/2022/ANVISA

OTHER INFO/LEGISLATION

Production in accordance with current Brazilian legislation and with FDA

FROZEN SKINLESS TILAPIA FILLET

BRAZILIAN FISH
THE TASTE OF BRAZIL



tilapia

FROZEN SKINLESS
TILAPIA FILLET

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: 66

SIF/DIPOA: 69/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilapia)
Origin	Santa Fé do Sul - SP
Description/Condition	SHALLOW SKIN
Range	5-7 OZ
Weight of primary packaging	142g - 199g
Weight of secondary packaging	10 lbs
Shelf life	18 months
Storage and transport temperature	≤ -18°C
Glaze	Not applicable
EAN Code:	-
DUN Code:	-

PRODUCT CHARACTERISTICS

Spine Bone	Absent
Skin	Absent
Top shavings	Present
Lower shavings	Present
Escala	Absent
Viscera	Absent
Head	Absent
Fins	Absent
Off-flavor	Absent

ANALYTICAL SPECIFICATION

Color	Bright, pinkish
Shape/Size	Shiny, smooth surface, no scales and no viscera
Smell	Fresh with no odor of ammonia and/or foreign
Consistency/texture	Firm texture, fish with firm consistency
Product Standard	Non appearance of inedible parts (guts or viscera), scales, skin, foreign body, blood or body fat

PRIMARY PACKAGING

5-7 Oz



FRONT LABEL

Front Label: 7x20 e Ribbon Premium



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN n° 60/2019/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN n° 60/2019/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ^{^2}	IN n° 60/2019/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN n° 21/2017/MAPA Decreto 9013/2017
Cooking Test	-	Characteristic	Portaria n° 185/1997/MAPA
Total volatile bases	mg de N/100g	<30	IN n° 21/2017/MAPA Decreto 9013/2017
Macro and microscopy	Unit	Standart	-
Sand (acid-insoluble ash)	-	Max 1,5%	DC n°623/2022/ANVISA
Mites	-	Max 5	DC n°623/2022/ANVISA

NUTRITION FACTS

About 6 servings per packet

Serving size 1 fillet (110g)

Amount per serving	Calories	115	% Dally Value*
Total Fat 3g			6%
Saturated Fat 1g			69%
Trans Fat 0g			
Cholesterol 53mg			21%
Sodium 33mg			1%
Total Carbohydrate 0g			0%
Dietary Fiber 0g			0%
Total Sugars 0g			
Includes 0g Added Sugar			0%
Protein 21g			28%
Vitamin D 3,4mcg			68%
Calcium 9,7mg			1%
Iron 0,6mg			4%
Potassium 295mg			6%

*The % Dally Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

PRIMARY PACKAGING

Brazilian fish: 250x370mm



CLOSED BOX

Arching Tape/Size 49,5x37x18



OTHER INFO/LEGISLATION

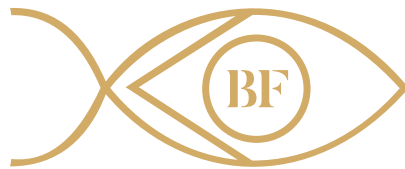
Production in accordance with current Brazilian legislation and with FDA

Always seeking to guarantee the happiness of our customers, we work with a wide catalog of products and by-products that are based on the tilapia fish.

Our fish go through a strict quality control procedure, in addition to offering traceable data throughout the process.

This traceability allows communication between all the links in the vertical chain, from the birth of the fries to the arrival at the final consumer, providing our customers with a greater guarantee of the food safety and security of our products.

Allow yourself to become hooked by the Flavor of Brazil.



BRAZILIAN FISH

THE TASTE OF BRAZIL

CERTIFIED

