

A close-up photograph of a dark, textured plate featuring two pieces of pan-seared tilapia fish. The fish has a golden-brown, slightly charred exterior and a white, flaky interior. To the left of the fish is a colorful vegetable medley consisting of green beans, diced carrots, and yellow corn kernels. The background is dark, with some blurred elements like a wooden cutting board and a black lid.

Tilapia Fish

BRAZILIAN FISH
THE TASTE OF BRAZIL

FRESH TILAPIA FILLETS



tilapia

FRESH
TILAPIA
FILLETS

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: 42

SIF/DIPOA: 37/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilápia)
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:	-

NUTRITIONAL INFORMATION

Amount per serving (100g)		%VD (*)
Calories (kcal)	139	4%
Carbohydrates	0g	0%
Proteins	12g	24%
Total Fat	6,4g	6%
Saturated Fat	2,5g	8%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	36mg	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

PRODUCT CHARACTERISTICS

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

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 66x50cm/Absorbent for Food



SECONDARY PACKAGING

Styrofoam Box 39.7cmx28.8cm x 11cmx8cm



FRONT LABEL

Front Label: 7x20cm 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 nº 161/2022/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN nº 161/2022/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 [^] 2	IN nº 161/2022/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN nº 21/2017/MAPA
Cooking Test	-	Característico	Portaria nº 185/1997/MAPA
Total volatile bases	mg de N/100g	<30	IN nº 21/2017/MAPA
Macro and microscopy	Unit	Standart	-
Sand (acid-insoluble ash)	-	Max 1,5%	RDC nº 623/2022/ANVISA
Mites	-	Max 5	RDC nº 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: 69 SIF/DIPOA: 68/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilápia)
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:	-

NUTRITIONAL INFORMATION

Amount per serving (100g)		%VD (*)
Energetic value	158kcal	5%
Carbohydrates	0g	0%
Proteins	18g	22%
Total Fat	9,3g	9%
Saturated Fat	3,6g	11%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	55mg	2%

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

PRODUCT CHARACTERISTICS

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

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 66x50cm



SECONDARY PACKAGING

Styrofoam Box 58cmx40cmx17cm



FRONT LABEL

Front Label: 7x20cm 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° 161/2022/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN n° 161/2022/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ^{^2}	IN n° 161/2022/ANVISA
Physicochemical	Unit	Standart	
pH	-	< 7,0	IN n° 21/2017/MAPA
Cooking Test	-	Characteristic	Portaria n° 185/1997/MAPA
Total volatile bases	mg de N/100g	<30	IN n° 21/2017/MAPA
Macro and microscopy	Unit	Standart	
Sand (acid-insoluble ash)	-	Max 1,5%	RDC n°623/2022/ANVISA
Mites	-	Max 5	RDC 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: 33 SIF/DIPOA: 79/1607

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:	-

NUTRITIONAL INFORMATION

Amount per serving (100g)		%VD (*)
Energetic value	158kcal	5%
Carbohydrates	0g	0%
Proteins	18g	22%
Total Fat	9,3g	9%
Saturated Fat	3,6g	11%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	55mg	2%

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

PRODUCT CHARACTERISTICS

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

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 20x40cm



SECONDARY PACKAGING

Brown Box: 49,5cm x 36,5cm x 17,5cm



FRONT LABEL

Front Label: 7x20cm e Ribbon Premium



ACCOMMODATION

Eviscerated



CLOSED BOX

Scotch Tape



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN nº 161/2022/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN nº 161/2022/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ^{^2}	IN nº 161/2022/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN nº 21/2017/MAPA
Cooking Test	-	Característico	Portaria nº 185/1997/MAPA
Total volatile bases	mg de N/100g	<30	IN nº 21/2017/MAPA
Macro and microscopy	Unit	Standart	-
Sand (acid-insoluble ash)	-	Max 1,5%	RDC nº623/2022/ANVISA
Mites	-	Max 5	RDC nº623/2022/ANVISA

OTHER INFO/LEGISLATION

Production in accordance with current Brazilian legislation and with FDA



**FROZEN
SKINLESS
TILAPIA**

Tilapia

FROZEN SKINLESS
TILAPIA FILLET

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: 68 SIF/DIPOA: 105/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilapia)
Origin	Santa Fé do Sul - SP
Description/Condition	DEEP SKINNED
Range	3-5 OZ
Weight of primary packaging	85g - 142g
Weight of secondary packaging	25 lbs
Shelf life	18 months
Storage and transport temperature	≤ -18°C
Glaze	3 - 5%
EAN Code:	-
DUN Code:	-

PRODUCT CHARACTERISTICS

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

PRIMARY PACKAGING

Plastic Bag - Size 20x30cm



NUTRITIONAL INFORMATION

Amount per serving (100g)		%VD (*)
Calories	139kcal	4%
Carbohydrates	0g	0%
Proteins	12g	24%
Total Fat	6,4g	6%
Saturated Fat	2,5g	8%
Trans Fat	0g	(**)
Food Fiber	0g	0%
Sodium	36mg	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 calorie needs.
**% DV not established

ANALYTICAL SPECIFICATION

Color	Bright, pinkish
Shape/Size	Smooth surface, no scales no viscera
Smell	Fresh with no odor of ammonia and/or foreign
Consistency/texture	Soft but resistant and firm
Product Standard	Nonappearance Of inedible parts (guts or viscera), scales, skin, foreign body, blood or body fat

ACCOMMODATION

Packaged 1 by 1



FRONT LABEL

Front Label: 7x20cm e Ribbon Premium



CLOSED BOX

Bending Tape/Adhesive Tape



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN nº 161/2022/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN nº 161/2022/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ^{^2}	IN nº 161/2022/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN nº 21/2017/MAPA
Cooking Test	-	Characteristic	Portaria nº 185/1997/MAPA
Total volatile bases	mg N/100g	<30	IN nº 21/2017/MAPA
Macro and microscopy	Unit	Standart	-
Sand (acid-insoluble ash)	-	Max 1,5%	RDC nº623/2022/ANVISA
Mites	-	Max 5	RDC 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



PROTEIN
21g
PER SERVING

TOTAL FAT
3g
PER SERVING

Skinless

Tilapia Fillets

Individually Wrapped

NET WT. 24 OZ (680G)



NEED TO BE FULLY COOKED
KEEP FROZEN
SEE SUGGESTION
AND SHOW DETAIL

tilapia

FROZEN SKINLESS
TILAPIA FILLET

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: 73 SIF/DIPOA: 69/1607

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

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: 7x20cm e Ribbon Premium



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
Cooking Test	-	Characteristic	Portaria nº 185/1997/MAPA
Total volatile bases	mg de N/100g	<30	IN nº 21/2017/MAPA
Macro and microscopy	Unit	Standart	-
Sand (acid-insoluble ash)	-	Max 1,5%	RDC nº623/2022/ANVISA
Mites	-	Max 5	RDC nº623/2022/ANVISA

NUTRITION FACTS

About 6 servings per packet

Serving size 1 fillet (110g)

Amount per serving	Calories	115
		% Daily Value*
Total Fat 3g		6%
Saturated Fat 1g		6%
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 % Daily 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

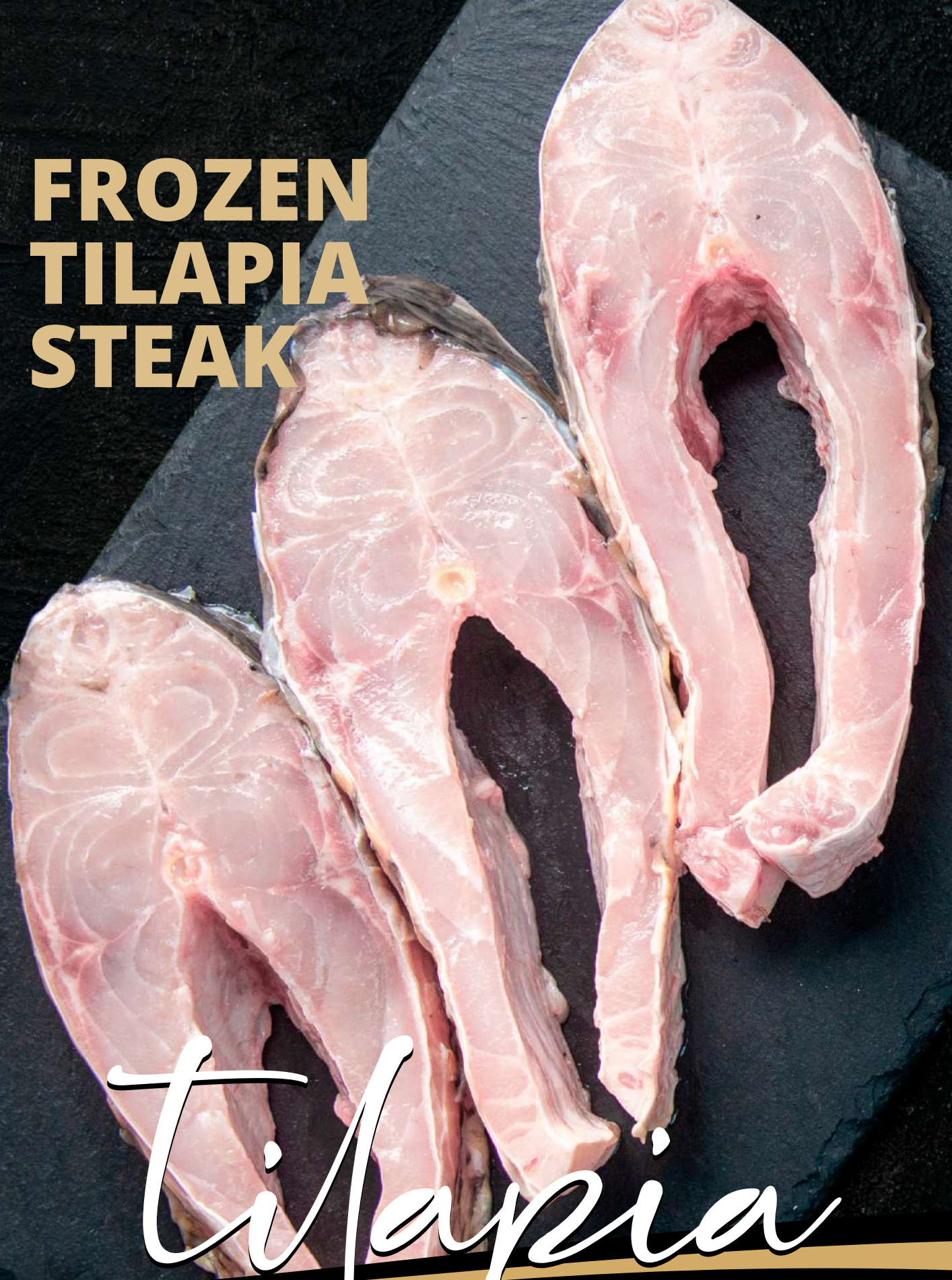
Arching Tape/Size 49,5cm x 37cm x 18cm



OTHER INFO/LEGISLATION

Production in accordance with current Brazilian legislation and with FDA

FROZEN TILAPIA STEAK



tilapia

FROZEN
TILAPIA
STEAK

PRODUCT TECHNICAL SHEET

Tilapia fish

Product Code: 74 SIF/DIPOA: xxx/1607

TECHNICAL SPECIFICATION

Raw material and ingredients	Fresh Fish (Tilapia)
Origin	Santa Fé do Sul - SP
Description/Condition	Frozen
Range	-
Weight of primary packaging	15 kg
Weight of secondary packaging	Variable
Shelf life	1 year
Storage and transport temperature	≤ -18°C
Glaze	Not applicable
EAN Code:	-
DUN Code:	-

NUTRITIONAL INFORMATION

Amount per serving (100g)		%VD (*)
Energetic value	158kcal	5%
Carbohydrates	0g	0%
Proteins	18g	22%
Total Fat	9,3g	9%
Saturated Fat	3,6g	11%
Trans Fat	0g	(**)
Dietary Fiber	0g	0%
Sodium	55mg	2%

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

PRODUCT CHARACTERISTICS

Spine Bone	Present
Skin	Present
Top shavings	Present
Lower shavings	Present
Escale	Absent
Viscera	Absent
Head	Absent
Fins	Absent
Off-flavor	Absent
Thickness	1,5cm

ANALYTICAL SPECIFICATION

Color	Bright, pinkish and grayish
Shape/Size	regular rounded shape, fish steaks
Smell	Fresh with no odor of ammonia and/or foreign
Consistency/texture	Soft but resistant and firm
Product Standard	Absence of spots, bruises, foreign bodies, scales, fins, viscera, and parasites. With presence of fish bones

PRODUCT STANDART



PRIMARY PACKAGING

Plastic Bag size 90x70cm



SECONDARY PACKAGING

Cardboard box



FRONT LABEL

Front Label: 7x20cm e Ribbon Premium



ACCOMMODATION

Bulk



CLOSED BOX

Arching Tape



LABORATORY CRITERIA

Microbiology	Unit	Standart	References
<i>Escherichia coli</i>	UFC/g	50	IN nº 161/2022/ANVISA
<i>Salmonella spp</i>	Absent/25g	Absent/25g	IN nº 161/2022/ANVISA
<i>Staphylococcus coagulase positiva</i>	UFC/g	10 ⁴	IN nº 161/2022/ANVISA
Physicochemical	Unit	Standart	-
pH	-	< 7,0	IN nº 21/2017/MAPA
Cooking Test	-	Caracteristic	Portaria nº 185/1997/MAPA
Total volatile bases	mg de N/100g	<30	IN nº 21/2017/MAPA
Macro and microscopy	Unit	Standart	-
Sand (acid-insoluble ash)	-	Max 1,5%	RDC nº623/2022/ANVISA
Mites	-	Max 5	RDC nº623/2022/ANVISA

OTHER INFO/LEGISLATION

Production in accordance with current Brazilian legislation and with FDA

Tilapia production chain

Cadeia produtiva da Tilápia



Vertical integration:
We do have the control all over
the stages of production

CERTIFIED





Discover our Brazilian product line

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 eggs to the arrival at the final consumer, providing to our customers 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

Instagram: @brazilianfishoficial
Facebook: @brazilianfish
www.brazilianfish.com