

EAGLEX

TRADING LLC

Seafood Export Pricing Sheet

Eagle X Trading LLC — South American Seafood Programs

Pricing is seasonal and subject to availability. Allocations are handled on a **first come, first served** basis. Secure production slots early by submitting your purchase orders.

Contact — Eagle X Trading LLC

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Frozen Chilean Seabass HGT

Product Specification
Frozen Chilean Seabass Portions
Dissostichus eleginoides

- Patagonian toothfish, *Dissostichus eleginoides*, marketed as Chilean sea bass in the United States and Canada, is a fish found in cold waters (1–4 °C or 34–39 °F) between depths of 45 m (148 ft) and 3,850 m (12,631 ft) in the southern.
- Pacific Ocean waters of Chile.
- Skin off Portions, Natural, IVP. Individually frozen. 100% Natural. Premium quality grade.
- Chilean Sea bass Skin-off Portions are processed from fresh whole fish, capture by artisanal boats with long line fishing gear, gutted and maintained at cold temperature during the fishing trip.



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PARAMETER	DESCRIPTION																				
Ingredients	Raw Material	Method of production	Country of Origin																		
	Market Name: Chilean Seabass Scientific Name: <i>Dissostichus eleginoides</i>	Wild, long line fishing	Chile FAO 87																		
Product Description	<p>Regulatory Information</p> <ul style="list-style-type: none"> ➤ All products are produced following Good Manufacturing Practices (Code of Federal Regulations, Title 21, Volume 2, Parts 100-169) and be produced in a facility that is in compliance with the United States Food and Drug Administration Guidelines for Hazard Analysis Critical Control Points (HACCP). ➤ In compliance with all applicable laws governing the area, facility and industry. <p>Production Description</p> <ul style="list-style-type: none"> ➤ Method of Catch: Long line <ul style="list-style-type: none"> ➤ Skin off Portions, Natural, IVP. Individually frozen. 100% Natural. Premium quality grade. ➤ Size/Weight: 4oz - 6oz - 8oz - 10oz (+/-1oz for each) ➤ Thickness: natural thickness 																				
Quality Requirements (appearance, color, flavor, texture)	<p>➤ Sensory Parameters:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">Parameters</th> <th style="width: 40%;">Passing Level</th> <th style="width: 35%;">Not Passing Level</th> </tr> </thead> <tbody> <tr> <td>Appearance</td> <td>Uniform color and texture, white, glossy, firm, resilient.</td> <td>Dehydration or oxidation</td> </tr> <tr> <td>Color</td> <td>white</td> <td>Off-color, bruises over ¼ square inch</td> </tr> <tr> <td>Flavor</td> <td>Rich, balanced, mildly salty Chilean sea bass and oil flavors</td> <td>Off or fishy flavors</td> </tr> <tr> <td>Odor</td> <td>Fresh, moderate ocean air</td> <td>Off, decomposed, fishy odors</td> </tr> <tr> <td>Texture</td> <td>Moist and tender firm texture</td> <td>Mushy or slimy</td> </tr> </tbody> </table>			Parameters	Passing Level	Not Passing Level	Appearance	Uniform color and texture, white, glossy, firm, resilient.	Dehydration or oxidation	Color	white	Off-color, bruises over ¼ square inch	Flavor	Rich, balanced, mildly salty Chilean sea bass and oil flavors	Off or fishy flavors	Odor	Fresh, moderate ocean air	Off, decomposed, fishy odors	Texture	Moist and tender firm texture	Mushy or slimy
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<p>Process</p>	<p>Cut of guts, head and tail:</p> <ul style="list-style-type: none">• Stage in which the gills are cut, by means of a manual cut with a knife. In addition, according to the requirements, the head and tail can be. <p>Skinning & Pinbone Removal:</p> <ul style="list-style-type: none">• Following comes the skinning stage where the fillets are taken and passed through a skinning machine, previously calibrated. Then the fillets are taken without skin and carefully their pinbone is removed in a manual process. <p>Cleaning and Calibration:</p> <ul style="list-style-type: none">• Operational step in which the walls of the fish are cleaned, removing remains of exposed meat and tissues that present oxidation, spines, bruises, remains of viscera and internal parasites. Then calibration process begins when fillets are classified according to physical attributes according to the quality standards established in technical specifications. The maximum temperature during the waiting time will be 5°C in the thermal center of the product. This stage may or may not be performed under a water shower. <p>Portioning & Grating:</p> <ul style="list-style-type: none">• Once the fillets are at the right temperature, they are portioned according to the specifications and grated. Fillets portions are boneless.
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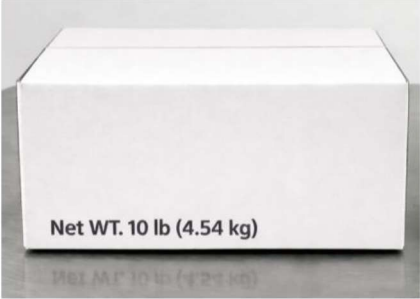


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Packing Stage	Remarks
<p>Finished Product</p>	
<p>Primary Packaging</p>	
<p>Secondary Package</p>	

Packing
Finished and weighed product is placed in an orderly manner in its final container.

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Box		Cardboard box 600 x 400 x 200 mm



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Weighing Details	Weight	
	Net weight	
	Number of pieces per bag / box	10 lb

Parameter	Description														
Shelf Life	Frozen: Keep Frozen at -18°C or below. 24 months after the date of 1st production (production mainly from HGT)														
Allergens (Contains)	<ul style="list-style-type: none"> Chilean Seabass(Fish) 														
Microbiological Specifications	<table border="1"> <thead> <tr> <th></th> <th style="text-align: center;">Limits</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">TVC</td> <td style="text-align: center;">< 500,000 cfu/g</td> </tr> <tr> <td style="text-align: center;">Coliforms</td> <td style="text-align: center;">< 1,000 cfu/g</td> </tr> <tr> <td style="text-align: center;">E. Coli</td> <td style="text-align: center;">< 100 cfu/g</td> </tr> <tr> <td style="text-align: center;">Staphylococcus aureus</td> <td style="text-align: center;">< 200 cfu/g</td> </tr> <tr> <td style="text-align: center;">Salmonella</td> <td style="text-align: center;">N/A</td> </tr> <tr> <td style="text-align: center;">Listeria monocytogenes</td> <td style="text-align: center;">N/A</td> </tr> </tbody> </table>		Limits	TVC	< 500,000 cfu/g	Coliforms	< 1,000 cfu/g	E. Coli	< 100 cfu/g	Staphylococcus aureus	< 200 cfu/g	Salmonella	N/A	Listeria monocytogenes	N/A
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Chemical Specifications (Finished goods)	Mercury: Fish mercury content less than 1.0 ppm according to FDA guidelines and regulations. (FDA's action level is >1.0 ppm.)														
Chemical Contamination	All products are free from chemical contamination, including: <ul style="list-style-type: none"> Hazardous oils or greases used as lubricants or solvents Refrigerant fluids, e.g. ammonia Cleaning chemicals Transport oils/diesel 														
Physical Contamination	All products are free from foreign body contamination, including: <ul style="list-style-type: none"> Parasites, pests, droppings, feathers, fur, etc. Wood or wood splinters Glass or brittle plastic Tags, stickers, cardboard, string, staples, plastic strapping and soft plastic Metal, loose parts of plant or jewelry 														

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Nutritional values

Nutritional values:

Nutrition Facts			
27 servings per container			
Serving size	85 g		
Amount per serving			
Calories	160		
Daily Value			
Total Fat	10 g		13%
Saturated Fat	2,0 g		10%
Cholesterol	30 mg		10%
Sodium	65 mg		3%
Total Carbohydrate	6 g		2%
Protein	12 g		24%
Vitamin D	0 mcg		0%
Iron	1,9 mg		10%
Potassium	190 mg		4%

* Not a significant source of trans fat, Dietary fiber, sugars and Calcium

Laboratory
Analytical determination is performed at external accredited laboratory

Documentation:
Data from Analysis is kept on RG Intranet and will be available for customers upon request.