Odour:	Fresh / no ammonia or off smells / no mud smell
Taste	Typical for the sort of fresh of pangasius
Texture:	Tender but not bland, firm but not tough

10. Defects below %

	Target	Rejection
Size:out of standard	≤5%	> 10% fillets more than 110% of the max size or less than 90% of the min size, or any fillet out of this range
Short weight	None	Any short weight
Blood spot	<3%	> 5% by count, or any size of blood spot bigger than 2sq cm
Broken fillet	None	>3% by count
Parasite	None	> 2 eggs in 10kg fillets, or any worms All parasite encysted more than 3 mm in diameter or not encysted parasite more than 10 mm long
Bone	None	Bones, pin bone >2 count/kg
Mushy meat	< 3%	> 3% by count
Yellowish fillet	None	>3% by count
Belly remained (If declared belly off/trim)	None	> 3% by count remained belly more than 1cm
Fat on (If declared fat off)	None	> 2% by count
Dehydration	None	Any dehydration
Foreign matter	None	Any foreign matter
Total defects (size problem excluded)	≤5%	>10%

11. Microbiological parameters (according to market and customer requirements):

Parameter	Target
	(CFU/g)
Total aerobic mesophilic plate count (TPC)	$\leq 1 \times 10^6$
E.coli	$\leq 10^2$
Salmonella	Absent in 25grams
Enterobacteriaceae	$\leq 10^2$

12. Banned antibiotic, chemical residue:

	Maximum levels
Furazolidone metabolite (AOZ)	ND
Furaltadone metabolite (AMOZ)	ND
Nitrofurantoin metabolite (AHD)	ND
Nitrofurazone metabolite (SEM)	ND
Enrofloxacin	ND
Ciprofloxacin	ND
Malachite green	ND
Leucomalachite green	ND
Chloramphenicol	ND
Trifluraline	ND

13. Heavy metal

Hg	300 µg/kg
Cd	50 µg/kg
Pb	300 µg/kg
Dioxin & PCBs:	6,5 pg/g

14. Polyphosphate

Maximum levels

Polyphosphate (P_2O_5)	＜500 mg/100g

15. Metal detection:

For carton detector:

Fe :	Φ 2.5 mm
Non Fe:	Φ 2.5 mm
SUS:	Φ 3 mm

16. Expiry date &Storage Conditions

Expiry date is 24 months if properly at ≤ - 18°C

17. Defrosting method

Steps:

1. Prepare a water tank with temperature from 22 ℃ to 25℃,the amount of water is 4 times the weight of the product bag to be defrosted.
2. Weight product (without packaging)
3. Put products into a tank of water at a temperature from 22℃ to 25℃ to defrost all glazing ice
4. To pick the product out of the basket and let it drain about 3 minutes.

Note: fish pieces should not overlap during draining

5. Weigh to check the net weight of the product

Note: ***During the defrosting process, do not stir or physically impact the fish, for example: press/stroke the fish with your hands. If the fish pieces stick together, do not separate them with your hands because this will break the fish muscles.***

Conclusions

Quality control of goods according terms/specifications of negotiation