

Lane Snapper GGS

Lutjanus Synagris

Description:	Whole GGS Lane Snapper
Country of Origin:	Venezuela
Wild or Farmed:	Wild caught
Harvest Method:	Hook and Line
Pack size:	1x10lb
Ti x Hi	10x13
Fresh or Frozen:	Frozen
Sustainability Rating:	

Key Notes:

Skin On, Scales Off, Tail On

Color: Light pinkish meat

Flavor: Mild, slightly sweet taste

Texture: Lean, firm, and moist

Parasites: Absence of living parasites. No evidence of dead parasites.

<u>Description</u>	<u>HSC Product codes:</u>
Snapper, Lane 3/4 - 1#	#002475
Snapper, Lane 1# - 1.5#	#002475C

Handling Instructions:

Keep frozen until ready to thaw.

Thawing Instructions: Remove all packaging. Place on tray or plate. Cover with a plastic wrap or wax paper and thaw in refrigerator for 16-24 hours. Keep thawed product refrigerated and use within 2-3 days.

Standards	Limit
<u>MICROBIOLOGICAL</u>	
TPC	500,000
E Coli	< 10
Salmonella	Not detected
Staph. Aureus	< 100
<u>CHEMICAL</u>	
Mercury	< 1



Cooking Instructions:

Remove all packaging. From thawed, allow 10 minutes of cooking time per inch of thickness at 375°F until fish flakes easily when tested with a fork. Cook to an internal temperature of 145° F. Fish is the best when the flesh has just turned opaque and is still moist throughout. Oven temperatures may vary.