

# Fresh Whole Red Tilapia

Oreochromis sp.



Composition	100% fish. Does not contain any type of additive or ingredient.
Weight	10 Kg.
Product Description	Fresh red tilapia, gutted, with/without scales, with/without gills.
Process Overview	Fishing, transport, slaughtering, washing, handling, refrigeration and distribution.
Packaging	<p><b>Primary Packaging:</b> Fish units placed inside a transparent low density polyethylene bag; provided with absorbent cloths.</p> <p><b>Secondary Packaging:</b> Polystyrene thermal box, provided with cooling gels.</p>
Preservation or Storage	Under refrigerated conditions at -2°C to 3°C.
Distribution	Dispatch at plant, ground transportation in refrigerated truck, air transportation to destination country, ground transportation in refrigerated truck to warehouse in destination country, pick up by customer.
Types of Use and Potential Consumers	Raw product, which is recommended to be consumed after cooking, can be prepared fried, roasted, smoked, in sauce, also suitable for sushi and ceviches. Apt for all types of consumers not allergic to fish.

## Product Presentation

### Product

Fresh whole red tilapia export type

### Presentation

Polystyrene thermal box

### Weight x unit (g)

300-600

### Packaging description

White polystyrene thermal box individually sealed with transparent adhesive tape printed with COMEPEZ S.A. logo.

### Thermos specifications

Thermos with a capacity of 10 Kg.  
Weight: 0.4 Kg.

Dimensions:  
Depth: 42 cm  
Width: 42 cm  
Height: 34 cm

# Fresh Whole Red Tilapia

## Characteristics

### Organoleptic

Appearance	Bright red skin color may have black spots on its body. <i>(the black spots are a natural characteristic of the fish as it is a hybrid of several species, this characteristic does not represent any kind of risk for human consumption).</i> Bright eyes and convex eyeball. Bright red gills. Scales attached to the body.
Smell	Characteristic of the product, fresh fish.
Texture	Firm, elastic. When pressure is exerted, it returns to its initial position.
Taste	Characteristic of the species.

### Microbiological

Parameters	Specifications	Reference / standards
Escherichia coli count (CFU/g)	10 - 300	Resolution 1407/22 Fishery products Colombia.
Staphylococcus coagulase positive (CFU/g)	100 - 1000	
Salmonella s.p./25g	Negative or Absence	GSA SPS Standard. Annex 1. Nov 2024.
Vibrio cholerae 01 /25g	Negative or Absence	

### Physicochemical

Parameters	Specifications	Reference / standards
Total Volatile Bases (mg/100g)	70	Resolution 122/12 Fishery products Colombia.
Lead (Pb) (mg/kg fresh weight)	0.3	
Cadmium (Cd) (mg/kg fresh weight)	0.05	GSA SPS Standard. Annex 1. Nov 2024.
Mercury (Hg) (mg/kg fresh weight)	0.5	
Arsenic (As) (mg/kg fresh weight)	0.1	Regulation (EU) 2023/915
Sum of dioxins (EQT PCDD/ F-OMS) (pg/g fresh weight)	3.5	Regulation (EU) 2025/1891
Sum of dioxins and PCB (PCCD/F TEQ - PCB WHO) (pg/g fresh weight)	6.5	
Antibiotics and aquaculture drugs (chloramphenicol, nitrofurans, triphenylmethane dyes, fluoroquinolones, quinolones, oxytetracycline, tetracycline, sulfonamides, florfenicol)	Residues not allowed	
Pesticides	< LOQ	

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## Product Life

15 days in refrigeration (-2°C / 3°C),  
if maintained in original packaging

## Label and Product Information

Exportador: <b>COMEPEZ S.A.</b>	<b>EU</b>
Importador: <b>TILAPEZ SP SL</b>	
RS N°. 12.022797/M	
BOX ID 18 - B1- 000034	Tamaño ( 300 - 600 gr)
L: FPM2	Peso Neto: 10 Kg
Forma de Captura / De Cria - Piscifactoria - AQ	
<b>TILAPIA ROJA FRESCA SIN VISCERAS</b>	
<b>OREOCHROMIS SP</b>	
Procesado y Empacado Por EXPORT PEZ S.A.S.	
Cod.Exp. 001-15	
KM 12 via al sur Neiva-Huila, Col	
Fecha Captura: 08/04/21	LOTE: TILA229-21
Fecha Caducidad: 22/04/21	Conserva Entre: - 2°/3°C
Este producto fue procesado bajo el sistema HACCP	
Ingredientes: 100% Tilapia Sin Conservantes, Producto de Colombia	

### 1.

Exporter name  
Importer name  
Importer sanitary registration

### 2.

Box ID farm of origin  
Label consecutive  
Product lot  
Product size  
Net weight  
Form of capture

### 3.

Product name  
and species of raw material  
Processing and packaging  
Exporter code  
Process plant address  
Date of capture  
Expiration date  
Commercial lot  
Storage  
Composition  
(Allergen statement).

## Certifications



## Producer Description

Name	Comepez S.A.
E-mail	comercial@comepez.com
Harvest location	Represa de Betania
Processing Plant	Export Pez S.A.S.
Plant Address and Telephone	Km. 12 vía al sur de Neiva, Huila. Tel:(8) 8736173

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## Fact Sheet

### Revisions

Versions	Date	Change Description
1	18 <sup>th</sup> May 2017	Document creation
2	16 <sup>th</sup> February 2018	Distribution section included. The physicochemical characteristics of the product are expanded based on BAP requirements.
3	13 <sup>th</sup> May 2019	General review and update of the technical data sheet. Review info label.
4	3 <sup>rd</sup> March 2020	Revision of the technical data sheet, label and reference label information and reference to the BAP standard, also included recommendation on shelf life, which is up to 15 days keeping it in its original packaging.
5	6 <sup>th</sup> May 2021	Technical data sheet revision, the size of the product is modified. The label and the information are updated, including the Box ID of the raw material supplier and the BAP classification of the product. Included florfenicol among the antibiotics not allowed. The version of the BAP standard is changed.
6	2 <sup>nd</sup> October 2021	Modification in the organoleptic characteristics is made, the appearance of the red tilapia may present black spots on its body, which are a natural characteristic of the fish as it is a hybrid of several species, this characteristic does not represent any risk for human consumption). It is included in physicochemical characteristics the aquaculture medicines as referenced in the BAP standard. BAP processing plants. The photo of the product is updated.
7	17 <sup>th</sup> December 2025	Limit values and regulatory references are updated in the section on microbiological and physicochemical characteristics.

Created by:

**Diana Cristina Suárez**  
Safety Director

Reviewed and Approved by:

**Andrés Macías**  
General Manager

Approved on: 17th of December, 2025