Finfish Flow Chart
For MPU Processing

Finfish are harvested from clean water (CCP1)

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Finfish are chill killed in ice water for 10 minutes

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Finfish are shipped and or received in refrigeration or on ice

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Finfish are de-headed, gilled and gutted, steaked, filleted, bulleted

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Finfish products are rinsed and inspected

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Products are placed in ice water to reach 40°F within 60 minutes (CCP2)

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Finfish are weighed, packaged and labeled (CCP-3 and 4)

Vacuum Packed

Refrigerated product (----CCP5----) Frozen product

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Stored on ice at lower than 40°F

Stored frozen at or below 0˚F until use

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Transport on Ice or Refrigerated

Transport Frozen