



selecta export
fish

Red Tilapia

 **MADE IN HUILA, COLOMBIA.**

From the tropical heart of Huila, Colombia — where crystalline waters and ideal natural conditions converge — we cultivate premium quality red tilapia.

Responsibly raised by local fish farmers with over 20 years of experience, our tilapia stands out for its exceptional flavor and smooth texture, the result of a process that combines tradition, sustainability, and high quality standards.

We offer a consistent supply, with adaptable volumes and rigorous fulfillment, making us a reliable partner for your company.

By incorporating our red tilapia, you offer your customers a differentiated product that meets consumer demands: healthy, natural sourced, and with a superior flavor profile. A strategic choice to strengthen your portfolio and increase the profitability of your business.



Lake farming



Artisanal processes



Internationally certified quality

Huila, Colombia.



We hold certifications that accredit our quality and experience



Product Information


Packaging

- Frozen in Cardboard Box
- Fresh in Styrofoam Cooler


Presentation

- Whole
- HG-GS: Headless and Guttled - Gill and Scale Removed


Nutritional Information:

Per 113 gr raw serving / 4oz

Calories 100 – Calories from Fat 15 mg – Total Fat 1.15 gr - Saturated Fat 0.5 gr –
Cholesterol 50 mg – Sodium 25 mg – Protein 21 gr – Carbohydrates 0 gr – Vitamin C 2%.


Organoleptic Properties

- Odor: Fresh and characteristic.
- Texture: Firm and elastic.
- Color: Orange-red skin and pink flesh, uniformly characteristic of freshness, without any bloody discoloration.

Ready for cooking and consumption

Production


Farming

Farm raised in lakes with high-quality inputs that ensure its flavor and texture.


Processing

Internationally certified plant with qualified personnel who guarantee the quality of our product.



Physicochemical Characteristics

Total Volatile Bases (in the edible part).....	70 mg / 100g
Lead Pb.....	0.3 mg/kg Fresh weight
Cadmium Cd.....	0.05 mg/kg Fresh weight
Mercury Hg.....	0.5 mg / kg Fresh weight
Sum of dioxins (EQT PCDD / F OMS)*.....	4.0 pg/ Fresh weight
Sum of dioxins and dioxin-like PCBs (EQT PCDD / F PCB OMS)*.....	8.0 pg/ g peso Fresh weight

(*) The upper bound concentrations are calculated assuming that all values of the different congeners below the limit of detection are equal to this limit.

Microbiological Characteristics

Product	N	m	M	M
• E. Coli count cfu/g	5	10	400	2
• Coagulase-positive Staphylococcus count cfu/g	5			2
• Salmonella / 25g	5 negative			2
• Vibrio Cholerae 01/25g	5 negative			2

Consumption Method

Suitable for all consumers; it is recommended to subject the product to any heat treatment before consumption.

Consumption methods: Fried, grilled, stewed, baked, or according to consumer preference, always taking caution due to the resulting bones or spines. Recommendation: once thawed, consume as soon as possible and never refreeze after thawing.



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¡Thanks!



(+57) 324 3547672
(+57) 310 219 3087



contact@selectaexport.com



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