

SEA CUCUMBER *Parastichopus parvimensis*

DATASHEET

COMMERCIAL PRODUCT NAME / **SEA CUCUMBER**

PRODUCT CATEGORY / **COOKED, SALTED, AND DEHYDRATED SEA CUCUMBER**

PRODUCT AND PROCESS DESCRIPTION

SPECIES: *Parastichopus parvimensis*, also known as "7-point sea cucumber," distributed along the Pacific Coast, including areas such as Vizcaíno Bay, Ojo de Liebre Lagoon, and Magdalena Bay.

HARVEST METHOD: Harvested by diving with semi-autonomous hookah equipment, specimens are manually collected and placed in a "Java" net bag.

MINIMUM HARVEST SIZE: 150 g.

AVERAGE ANNUAL PRODUCTION: 30 tons – bags of 20 kg.

FINAL PRODUCT: 10 – 12 tons.

PRODUCT PRESENTATION

COFEPRIS certified, and accreditation of processing plants for export to the United States and Asia.

Pre-cooked sea cucumber in brine, semi-dehydrated for 24 hours on a salt bed.

PACKAGING: bags of 20 kg, classified by size (small, medium, large)

TARGET MARKETS:

North America and Asia.

NUTRITIONAL VALUES

FAT: 16 g
PROTEIN: 300 g
ENERGY: 1340.00 kcal
CHOLESTEROL: 3 g
CARBOHYDRATES: 0.00

IRON: 10.00 mg
CALCIUM: 5.00 g
SATURATED FATS: 4.00 g
MONOUNSATURATED FATS: 4.00 g
POLYUNSATURATED FATS: 6.00 g

FISHING ZONE AND PRODUCTION PERIOD

Sebastián Vizcaíno Bay, in the northern Pacific zone of Baja California Sur, within certified waters and protected natural areas.



PRODUCTION PERIOD:
May 1st to August 31st.

CONTACT INFORMATION



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CERTIFICATIONS

