



Product specification

Product				
Name	SALMON TROUT FILLET			
Latin name	Oncorhynchus mykiss			
Catch method	Farmed			
Origin	Turkey			
Processed in	Turkey			
Packed in	Turkey or Holland			
Quality	Raw			
				
Description of product				
Physical	☒ Filleted	☒ Boneless	☐ Pinbone in	☐ Skinless
	☐ Descaled	☐ Black skin off	☒ Skin on	☐ Shallow skinned
	☐ Deepskinned	☐ Portionated	☐ Deveined	☐ Undeined
	☐ Headless	☐ Head on	☐ Tail off	☐ Tail on
	☐ Peeled	☐ Shell on	☐ Whole cleaned	☐ Other:
Frozen	Single		Technology	IQF
Colour	Orange-Red		Odour	Medium
Texture	Firm		Flavour	Medium
Size	150/200G NETT			
Declaration				
Ingredients	Trout			
Protective glazing	25% <i>If customers orders products with glazing <10%, AnT Seafood BV cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>			
Production steps	1) Catch and transport of whole raw fish 2) Slaughter and bleeding 3) Washing 4) Filleting/portioning* 5) Trimming* 6) Washing 7) Deboning and/or deskinning* 8) Checking on grading and parasite 9) IQF-freezing 10) Packaging and metal detection			
Allergens	Fish * steps only taken while producing fillets (if applicable)			
Nutritial value / 100g				
Energy	167 kcal/699 kj			
Protein	19,55 g			
Fat	9,82 g			
Carbohydrate	0,0 g			
Salz	0,19 g			
Comments	This is a natural product, values can change due to season, gender, feed and age.			
Microbiological standards				
Parameters	Target	Unit		
TVB-N	< 35	mg N /100g		
Total plate count	< 500.000	Cfu/g		
Enterobacteriaeae	< 1.000	Cfu/g		
Coliforms	< 1.000	Cfu/g		
Staphylococcus aureus	< 500	Cfu/g		
E. coli	< 10	Cfu/g		
Listeria monocytogenes	< 10	Cfu/g		
V. cholerae pathogenicity	Absent in 25g	-		
Salmonella spp.	Absent in 25g	-		
Histamine	< 10	ppm		

Chemical standards			
Parameters	Target	Unit	
Mercury (Hg)	< 0,50	mg/kg	
Lead (Pb)	< 0,30	mg/kg	
Cadmium (Cd)	< 0,05	mg/kg	
Dioxins and PCBs	< 4,00	pg/g	
Polycyclic Aromatic Hydrocarbons	< 2,0	µg/kg	
Additves	Nil	-	
Declarations	Products are non Ionised		
Packaging			
Sales Unit	5 KG CARTONS	Cartons per pallet	128
Gross weight	5.000g	Rows per pallet	16
Net weight	3.750g	Cartons per row	8
		Weight per pallet	640 kg
Type	Primair packaging	Secundair packaging	
Construction	Innerbag	Master carton	
Dimensions in mm	Plastic	Carton	
Weight emty package	14g	390 x 290 x 105 mm	
Certifications	☐ MSC ☐ ASC ☒ Global GAP		
Additional Information			
Storage and shelf life			
Storage temperature	- 18°C		
Delivery temperature	- 18°C		
Shelf life	24 months after date of production and by storage less than -18°C 36 hours after thawing by and storage less than 7°C		
Physical properties			
Defect description	Defect definition	Max tolerance allowed conform to EU regulation	
Bones	Any remaining pinbones (only in case of boneless fillet)	Nil / Max. 2%	
Foreign material	Any material such as wood, plastic, metal etc.	Nil	
Discolouration	Any localised bruising or other blemish or general discolouration not typical of the species.	Max. 3%	
Bloodspots	Any dark bloodspots > 5 mm	Nil / Max. 2%	
Processing defects	Any pieces of gut, roe or tail fin remainings	Nil / Max. 3%	
Broke, misshapen, welded	Any fillet not flat, straight or not in correct shape or any welded fillet which cannot be separated without causing fillet damaging.	Nil /Max. 6%	
Parasites	Any worms which are readily visible.	Nil / Max. 1%	
General Quality requirements			
	1. All preparation, processing, packaging and handling must be carried out under strictly hygienic conditions. 2. The product is free from foreign matter. 3. The product is supplied in hygienic packaging so that the state shelf life is assured when stored under the recommended conditions. 4. The product is supplied in accordance with the specification. 5. The product is delivered using clean transport in frozen condition at - 18° C or colder. 6. The product is suitable for each consumer (no account taking of allergic consumers) 7. Storage in coldstore by - 18°C		

Pictures		
		
Subscription		
	FOR SELLER	FOR BUYER
Company	G. Koffeman BV	
Place	Urk, The Netherlands	
Name	Freek Koffeman	
Position	Production Manager	
Date	18-1-2018	
Stamp		
<i>All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms. With regard to inspections of the goods and quality: the buyer must inspect the goods immediately after delivery to check for any defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, G. Koffeman BV can not be held liable for any defects.</i>		