

FILETTI MERLUZZO NORD. 1000/UP I°ISL.1X9,9

Product	Light salted cod fillets (Longline product)		
Latin name	Gadus morhua		
Grading	1000-1500g	☒ Nett Weight	☐ Gross Weight
☒ Fillet	☐ Loin	☒ PBI	☐ Completely skinless
☐ Scaled	☐ Portion	☐ PBO	☒ Skin on
☐ Headless	☐ Tail		☐ White skin on / black skin off
☐ Peeled	☐ Whole		☐ White skin on
		☐ Land frozen	☐ Frozen at sea
		☐ Single frozen	☒ Double frozen
Origin	Iceland (produced in Holland)		
Catch area	FAO 27	Sub area	5a
Catching method	Set longlines (LLS)		
EU approval nr.	NL 6033 EG		
Glaze	+/- 10%		
Certificates	☒ MSC ☐ ASC ☐ Global gap		

Ingredients

98% cod
2% Salt

Storage and distribution

Storage temperature Minimal -20°C / maximum -18°C
Transport temperature Minimal -20°C / maximum -18°C

Preparation instructions

1. Defreeze the frozen fish
2. Dab dry with kitchen towel
3. Prepare like fresh fish (bake, fry, cook, stew or grill)

Microbiological values

Control according to the manual schedule

Entro bacterien	max 1.000 cfu/g
E. coli	max 100 cfu/g
Staphylococcus aureus	max 100 cfu/g

Allergens information

☐ Cowmilk	☐ Gluten	☐ Chicken	☐ Legume	☐ Sesame	☐ Vanillin	☐ Mustard
☐ Lactose	☐ Wheat	☒ Fish	☐ Nuts	☐ Sesame oil	☐ Coriander	☐ Molluscs
☐ Chicken protein	☐ Rye	☐ Shellfish	☐ Nuts oil	☐ Glutamate	☐ Celery	
☐ Soy protein	☐ Beef	☐ Corn	☐ Peanuts	☐ E220/E228	☐ Root	
☐ Soy oil	☐ Pork	☐ Cocoa	☐ Peanuts oil	☐ Cinnamon	☐ Lupine	

Nutritional values/100gr.

Energy	241 kJ / 57 Kcal	Total fat	0,4g
Carbohydrates	0,0g	Saturated fat	0,1g
Sugar	0,0g	Unsaturated fat	0,0g
Protein	13,3g	Salt	2,0g

This is a natural product, values can change due to season, gender, feed and age.

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).

Determination of Net Weight of Products Covered by Glaze

As soon as the package is removed from low temperature storage, open immediately and place the contents under a gentle spray of cold water. Agitate carefully so that the product is not broken. Spray until all ice glaze that can be seen or felt is removed.

*According to CODEX STAN 190-1995

$$G = \frac{M0 - M1}{M0} \times 100$$

M0 : Weight of the glazed frozen sample
M1 : Weight of the unglazed (frozen sample)

Packaging information

Packing

Nett fill weight

☒ IQF ☐ IWP ☐ Vacuum ☐ Block ☐ Interleaved

Weight of carton

Carton with blue bag

9,9 kg

Dimensions Carton (LxWxH)

375g **Weight of bag** 20g

590x290x140 mm

Pallet

Euro pallet

Number of layers per pallet

14

Number of cartons per layer

4

Dimensions of pallet (LxWxH)

1200x800x150 mm

Weight of pallet (only pallet)

25 kg

Total pallet weight (exclusive pallet)

56x11 kg= 616 kg

GM statement

Sea Frozen B.V. declares that in the products no ingredients, additives or aromas have been used that are derived from genetically modified material as defined in Regulations (EU) 2001/18, (EU) 1829/2003 and (EU) 1830/2003 and are free from GMO material in conformity with Regulations (EU) 2001/18, (EU) 1829/2003 and (EU) 1830/2003. Sea Frozen B.V. can guarantee this by means of statements and/or analysis reports of the suppliers and because products are fully 100% traceable in conformity with Regulations (EU) 1829/2003 and (EU) 1830/2003.

Pictures

