

|                                                                                                                         |                                                                                                                                                             |                                           |
|-------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|
|  <b>OROMAR</b><br>FRESH FROZEN SEAFISH | OROMAR BV<br>Marsdiep 7,<br>8321 MC Urk Holland<br>Tel: +31 [0] 527 68 80 42<br>Fax: +31 [0] 527 65 10 52<br><a href="http://www.romar.nl">www.romar.nl</a> | <b>PS-0001</b>                            |
|                                                                                                                         |                                                                                                                                                             | Version: 8 <sup>TH</sup> of December 2015 |
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|                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                |                                                                          |  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|--|
| CLIENT:                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                | CODING:                                                                  |  |
| 1. GENERAL INFORMATION                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                |                                                                          |  |
| Product name                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                | IQF Frozen Plaice fillets No.2 skinless 30% glaze                        |  |
| Article                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                | PS -0001 This specification is attached to PI -0001                      |  |
| Latin name                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                | Pleuronectes platessa                                                    |  |
| Description + sorting                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                | IQF Plaice fillets sorted No.2 (80-120g net weight)                      |  |
| Origin                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                | North East Atlantic Ocean: FAO 27. Excluding Baltic Sea                  |  |
| Sub area                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                | ICES IVa, IVb, Ivc.                                                      |  |
| CN code                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                | 0304 [annex 1 from EC regulation 1379-2013 date11-12-13]                 |  |
| Target group                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                | None particular                                                          |  |
| Usage                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                | Intended to be grilled or heated in a sufficient way before consumption. |  |
| 2. PRODUCT INFORMATION                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                |                                                                          |  |
| Product category                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                | Frozen flatfish / Plaice                                                 |  |
| Product on stock or order                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                | Order                                                                    |  |
| Sold per                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                | Euro Pallet 80 x 10 kg or 128 x 5,0 kg.                                  |  |
| Consumer unit                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                | 10,0 kg or 5 kg                                                          |  |
| Content                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                | 7,0 kg or 3.50 kg                                                        |  |
| Net weight according to E-sign?                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                | No                                                                       |  |
| Risks unintended use                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                | NA                                                                       |  |
| Specific risk groups                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                | No                                                                       |  |
| Storage conditions                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                | Standard at least -18,0° C.                                              |  |
| Shelf life                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                | from frozen date onwards 24 Month                                        |  |
| Prepare                                                                                                                                                                                                                                                                                                                                                                                                                   | Rinsed in clean drinking water directly fed to the belt. Layered single on the belt freezer. Frozen in about 10-15 minutes. on minus 40-45° C. |                                                                          |  |
| 3. INGREDIENT DECLARATION                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                |                                                                          |  |
| Plaice filets, E331                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                |                                                                          |  |
| 4. SENSORY CHARACTERISTICS                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                |                                                                          |  |
| Color:                                                                                                                                                                                                                                                                                                                                                                                                                    | flesh is white / off white, clear                                                                                                              |                                                                          |  |
| Taste:                                                                                                                                                                                                                                                                                                                                                                                                                    | Aromatic taste to lightly fresh, sweet                                                                                                         |                                                                          |  |
| Odor:                                                                                                                                                                                                                                                                                                                                                                                                                     | Aromatic sweet creamy, light fresh (species own)                                                                                               |                                                                          |  |
| Texture:                                                                                                                                                                                                                                                                                                                                                                                                                  | Summer: Solid, elastic. Winter: somewhat looser.                                                                                               |                                                                          |  |
| 5. ORGANOLEPTIC VALUES                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                |                                                                          |  |
| Organoleptic parameters All filets Per 1kg                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                |                                                                          |  |
| Codex CAC/RS/ 91-1976                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                |                                                                          |  |
| ~standard no fins   max. fins = 1filet with 2 or more rays connected by a membrane.                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                |                                                                          |  |
| ~standard no black skin or 1x <3cm²   max. black skin residue 1x >3cm²                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                |                                                                          |  |
| ~standard no blood stains or 1x ≤1cm²   max. blood stains 1x >5mm in any dimension                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                |                                                                          |  |
| ~standard no pigments spots on white side or ≤1cm²   max. 2x filet with 1-3 spots <3cm²                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                |                                                                          |  |
| 5.1 ORGANOLEPTIC VALUES                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                |                                                                          |  |
| Organoleptic parameters All filets Per 1 kg                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                |                                                                          |  |
| CODEX STAN 190-1995                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                |                                                                          |  |
| 8.4 BONES [ IN PACKS DESIGNATED BONELESS ]                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                |                                                                          |  |
| More than one bone per kg of product greater or equal to 10 mm in length, or greater or equal to 1 mm in diameter; a bone less than or equal to 5 mm in length, is not considered a defect if its diameter is not more than 2 mm. The foot of a bone (where it has been attached to the vertebra) shall be disregarded if its width is less than or equal to 2 mm, or if it can easily be stripped off with a fingernail. |                                                                                                                                                |                                                                          |  |

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|                              |                                                                                                                                                                                                                                      |
|------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| MSC product                  | No                                                                                                                                                                                                                                   |
| Metal detector               | Yes                                                                                                                                                                                                                                  |
| <b>6. PROCES INFORMATION</b> |                                                                                                                                                                                                                                      |
| Sanitary number              | NL-6195-EC<br>SANITARY NUMBER SHOWN<br>ON PACKAGING AS: <div data-bbox="1185 439 1441 589" style="border: 1px solid black; border-radius: 50%; padding: 10px; display: inline-block; text-align: center;"> NL<br/>6195<br/>EC </div> |
| Primary packaging            | PE bleu poly bag                                                                                                                                                                                                                     |
| Secondary packaging          | Corrugated cardboard carton on euro pallet                                                                                                                                                                                           |
| Labels                       | 1                                                                                                                                                                                                                                    |
| Placing labels               | On outer carton                                                                                                                                                                                                                      |
| Print text                   | Sticker: Product name, ingredients, content, sorting,<br>storage conditions, contact information, self life.<br>Lot-code, EU-number. EAN codes                                                                                       |
| Production method            | Rinsing, freezing, bulk packing, storage in cold store,<br>storage in cold store                                                                                                                                                     |
|                              |                                                                                                                                                                                                                                      |
|                              |                                                                                                                                                                                                                                      |

|                                                                                                                                       |         |      |           |
|---------------------------------------------------------------------------------------------------------------------------------------|---------|------|-----------|
| <b>7. NUTRITIONAL information:</b>                                                                                                    |         |      |           |
| <b>Nutritional information (100g. product not prepared) Allowed deviation of nutritional information according EU and/or country.</b> |         |      |           |
| <b>Energy: 373 Kj – 88 Kcal</b>                                                                                                       |         |      |           |
| Fats                                                                                                                                  |         | 0,8  | gram      |
| Of wich Saturated                                                                                                                     |         | 0,2  | gram      |
| Carbohydrates                                                                                                                         |         | 0,2  | gram      |
| Of wich Sugars                                                                                                                        |         | 0,0  | gram      |
| Protein                                                                                                                               |         | 20,0 | gram      |
| Salt                                                                                                                                  |         | 0,02 | gram      |
| <b>7.1. VITAMINS</b>                                                                                                                  |         |      |           |
|                                                                                                                                       | Retinol | 0,01 | milligram |
|                                                                                                                                       | A       | 0,00 | milligram |
|                                                                                                                                       | B1      | 0,05 | milligram |
|                                                                                                                                       | B2      | 0,25 | milligram |
|                                                                                                                                       | B6      | 0,05 | milligram |
|                                                                                                                                       | B11     | 8    | µg        |
|                                                                                                                                       | B12     | 0,80 | µg        |
|                                                                                                                                       | C       | 2,00 | milligram |
|                                                                                                                                       | D       | 0,01 | µg        |
| <b>7.2. MINERALS</b>                                                                                                                  |         |      |           |
| Sodium                                                                                                                                |         | 0,08 | gram      |

|                             |
|-----------------------------|
| <b>ALLERGEN INFORMATION</b> |
|-----------------------------|

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| ALLERGEN           | Y/N      | CROSS<br>CONTAMINATION Y/N |
|--------------------|----------|----------------------------|
| Cereals (gluten)   | N        | N                          |
| Crustaceans        | N        | N                          |
| Egg                | N        | N                          |
| <b>Fish</b> =====➔ | <b>Y</b> | N                          |
| Peanuts            | N        | N                          |
| Soybeans           | N        | N                          |
| Molluscs           | N        | N                          |
| Milk / Lactose     | N        | N                          |
| Nuts               | N        | N                          |
| Celery             | N        | N                          |
| Mustard            | N        | N                          |
| Sesame seeds       | N        | N                          |
| So2>10 mg/kg       | N        | N                          |
| Lupine             | N        | N                          |

| MICROBIOLOGICAL STANDARDS [FROZEN PRODUCT] |                     |                    |
|--------------------------------------------|---------------------|--------------------|
| Micro organisms                            | Maximum count g /ml | Method             |
| Total plate count (37°C) [cfu/g]           | < 1.000.000         | ISO-4833           |
| Enterobacteriaceae [cfu/g]                 | < 10.000            | NEN-ISO-21528      |
| Total coliforms                            | <1.000              | ISO-4832           |
| Staphylococcus aureus [cfu/g]              | < 100               | ISO-6888           |
| Faecal Coli / E. Coli [cfu/g]              | < 10                | ISO-16649          |
| Listeria monocytogenes                     | Absent / 25 gr.     | NEN-EN-ISO-11290/1 |
| Salmonella spp                             | Absent / 25 gr.     | NEN-EN-ISO-6579    |

| POLLUTIONS                         |                                                                                   |
|------------------------------------|-----------------------------------------------------------------------------------|
| Metal, Wood, Glass, Plastics Rocks | absent                                                                            |
| TVB-N                              | EU Directives 2074/2005                                                           |
| GMO ingredients                    | Conform EU 1829/2003 and 1830/2003 The product does not have to be labeled as GMO |
| Parasites                          | Standard absent   max. tolerance 0 per kilo                                       |
| Nematodes                          | Standard absent   max. tolerance 0 per kilo                                       |

| HEAVY METALS |                                                                                                                |
|--------------|----------------------------------------------------------------------------------------------------------------|
| Mercury (Hg) | <0,50 mg/kg. EU Directives 1881/2006                                                                           |
| Lead (Pb)    | <0,20 mg/kg. EU Directives 1881/2006                                                                           |
| Cadmium (Cd) | <0,05 mg/kg. EU Directives 1881/2006                                                                           |
| Dioxins      | Sum from dioxins [WHO-PCCD/FTEQ 4,0 pg/g fresh weight<br>Sum from dioxins [WHO-PCCD/FTEQ 8,0 pg/g fresh weight |
| Benzapireen  | 5 µg/kg fresh weight                                                                                           |

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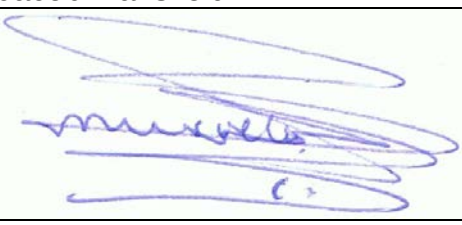
## PICTURES

Plaice filets skinless



### 13. INFORMATION ON FISHING GEAR & CODING regulation EU no. 1379/2013 from 11<sup>TH</sup> December 2013

|        |                       |     |
|--------|-----------------------|-----|
| Trawls | Bottom otter trawls   | OTB |
|        | Bottom pair trawls    | PTB |
|        | Midwater otter trawls | OTM |
|        | Pelagic pair trawls   | PTM |
|        | Otter twin trawls     | OTT |

|           |                                                                                     |           |  |
|-----------|-------------------------------------------------------------------------------------|-----------|--|
| Approval  | QCAM Jacob Mansveld.                                                                | Approval  |  |
| Supplier  | OROMAR B.V.                                                                         | Customer: |  |
| Signed by | Jacob Mansveld                                                                      |           |  |
|           |  |           |  |
| Date:     | 28-6-2016                                                                           | Date:     |  |