

 OROMAR FRESH FROZEN SEAFISH	OROMAR BV Marsdiep 7, 8321 MC Urk Holland Tel: +31 [0] 527 68 80 42 Fax: +31 [0] 527 65 10 52 www.romar.nl	PS-0001
		Version: 8 TH of December 2015
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		print date: 12/21/2015

CLIENT:		CODING:
1. GENERAL INFORMATION		
Product name	IQF Frozen Plaice fillets No.3 skinless	
Article	PS -0001 This specification is attached to PI -0001	
Latin name	Pleuronectes platessa	
Description + sorting	IQF Plaice fillets sorted No.3	
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 date 11-12-13]	
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 10,0kg Block pallet 98 x 10 kg	
Consumer unit	10,0 kg (30% glaze not compensated)	
Content	1 x 10,0 kg (30% glaze)	
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 = 1 filet with 2 or more rays connected by a membrane.		
~standard no black skin or 1x <3cm ² max. black skin residue 1x >3cm ²		
~standard no blood stains or 1x ≤1cm ² max. blood stains 1x >5mm in any dimension		
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
6. PROCES INFORMATION	
Sanitary number	NL-6195-EC SANITARY NUMBER SHOWN ON PACKAGING AS: NL 6195 EC
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, storage conditions, contact information, self life. Lot-code, EU-number. EAN codes
Production method	Rinsing, freezing, bulk packing, storage in cold store, storage in cold store

7. NUTRITIONAL information:			
Nutritional information (100g. product not prepared) Allowed deviation of nutritional information according EU and/or country.			
Energy: 373 Kj – 88 Kcal			
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
7.1. VITAMINS			
	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
7.2. MINERALS			
Sodium		0,08	gram

ALLERGEN INFORMATION

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ALLERGEN	Y/N	CROSS CONTAMINATION Y/N
Cereals (gluten)	N	N
Crustaceans	N	N
Egg	N	N
Fish =====➔	Y	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 Sum from dioxins [WHO-PCCD/FTEQ 8,0 pg/g fresh weight
Benzapireen	5 µg/kg fresh weight

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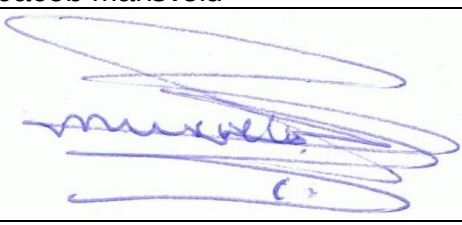
PICTURES

Plaice filets skinless



13. INFORMATION ON FISHING GEAR & CODING regulation EU no. 1379/2013 from 11TH 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:	21-12-2015	Date:	