

TECHNICAL SHEET

PRODUCT

Name	Razor shells
scientific name	Ensis Directus
characteristic	raw
description product	frozen, with shell
texture	firm and elastic to the touch, with hard shell
Colour	olive green
flavour	neutral
smell	neutral
size	12-14 cm
processteps	frozen
deliveryperiod	all year around
fishinggrounds	FAO zone 27 North East Atlantic Ocean
Sub Area	IVc (Southern North Sea)
origin	Holland
fishinggear	dredges

INGREDIENTS

Razor shells (molluscs)

ALLERGENS

Molluscs

PRESERVATION

Delivery temperature	≤ 18°C
storage temperature	≤ 18°C
shelflife	2 years after catching date/production date
catchingdate	see original label
productiondate	see original label
best before date	see original label

NUTRITIONAL VALUE

Average per 100 gr.	
energy	250kJ/60Kcal
Fat	1.0g
of which saturated fat	0.3g
carbohydrates	10.0 g
of which sugars	4,0 g
proteins	0 g
salt	0,1 g

PACKED IN 4x1kg

glaze	0%
drained netweight	4x1kg
Units/carton	4x1kg
technology	iqf
Specifications mastercarton	case
specifications	carton
sizes	39x30x12cm
weight	0,50 kg
labels	productiondate/specifications
Number of cases /pallet	144
Number of cases / layer	6
Number of layers/pallet	24
Type of pallet	europallet
weight of pallet (only the pallet)	ca.25kg
height of pallet (only the pallet)	ca.150mm
weight of the pallet	ca. 605 kg
height of the pallet	ca.2.00 m.

PACKED 10x1kg

glaze	0%
drained netweight	10x1kg
Units/carton	10x1kg
technology	iqf
Specifications mastercarton	case
specifications	carton
sizes	50x33x15cm
weight	0,50 kg
labels	productiondate/specifications
Number of cases /pallet	60
Number of cases / layer	6
Number of layers/pallet	10
Type of pallet	europallet
weight of pallet (only the pallet)	ca.25kg
height of pallet (only the pallet)	ca.150mm
weight of the pallet	ca. 625 kg
height of the pallet	ca.2.25 m.

MICROBIOLOGICAL CRITERIA (target values)

Fresh and frozen fish fillets, crustaceans-, shellfish and molluscs		
Parameter	At delivery	Expiry date
Total bacterial count	≤1.000.000 cfu/g	≤10.000.000 cfu/g
Enterobacteriaceae	≤1.000 cfu/g	≤10.000 cfu/g
S.aureus	≤1.000 cfu/g	≤1.000 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
E-coli	≤ 100 cfu/g	≤ 1.000 cfu/g

Prepared fish (cooked,smoked, baked etc.)		
Parameter	At delivery	Expiry date
Total bacterial count	≤100.000 cfu/g	≤1.000.000 cfu/g
Enterobacteriaceae	≤100 cfu/g	≤1.000 cfu/g

S.aureus	≤10 cfu/g	≤100 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
Listeria monocytogenes	Absent in 25 gram	≤100 cfu/g
E-coli	≤ 10 cfu/g	≤ 100 cfu/g

Instructions for the final user

Fish products of Ocean Fish B.V. are not suitable for direct consumption but should be heated above a core temperature of 75°C before consumption.

Limited shelf life after opening

Last revision: August 3, 2018