

TECHNICAL SHEET

PRODUCT

Name	Frozen Atlantic redfish fillets
Scientific name	<i>Sebastes mentella</i>
Characteristics	raw
Description product	filleted, skin on, pin bone out
Texture	fine
Colour	Redish
Flavour	neutral
Smell	neutral
Size	120-160 gr
Process steps	filleted, boneless, frozen
Delivery period	April to december
Fishing grounds	FAO zone 27 North East Atlantic
Sub Area	Va
Origin	Island
Fishing gear	trawls

INGREDIENTS

Redfish fillets (**fish**)

ALLERGENS

fish

PRESERVATION

Delivery temperature	≤-18°C
storage temperature	≤-18°C
Shelflife	2 years after catching date/production date
Catching date	see original label
Production date	see original label
Best before date	see original label

NUTRITIONAL VALUE

Ø Average per 100 gr.	
Energy	462 kJ/110 Kcal
Fat	3.8 gr
of which saturated fat	0 gr
Carbohydrates	0 gr
of which sugars	0 gr
Proteins	18.7 gr
Salt	0.02 gr

PACKED IN 5 kg

Gllaze	0%
Drained netweight	5 kg
Units/carton	5 kg
Technology	iqf
Specifications mastercarton	case
Specifications	carton
Sizes	39x30x12cm
Labels	productiondate/specifications
Number of cases /pallet	120
Number of cases / layer	8
Number of layers/pallet	15
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.1.95 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 version: January 9, 2020