

Product specification

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Product	MSC light salted cod fillets			
Latin name	Gadus morhua			
Grading	500-1000g / 1000-1500g		✓ Nett Weight	Gross Weight
✓ Fillet Loin	PBI Completely skinless		✓ Land frozen	
Scaled Portion	PBO	✓ Skin on	Frozen at sea	
Headless Tail		White skin on / black skin off	✓ Single frozen	
Peeled Whole		White skin on	Double frozen	
Origin	Iceland			
Catch area	FAO 27	Sub area	5-jan	
Catching method	Longlines / Trawl			
EU approval nr.	NL 6033 EG			
Glaze	+/- 10%			
Certificates	✓ MSC □ A	ASC 🗌 Global gap		

Ingredients

98% cod 2% Salt

Storage and distribution

Storage temperature Transport temperature Minimal -20°C / maximum -18°C 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	Сосоа	Peanuts oil	Cinnamon	Lupine	

Nutritional values/100gr.

Energy	241 kJ / 57 Kcal	Carbohydrates	0,0g
Total fat	0,4g	Sugar	0,0g
Saturated fat	0,1g	Protein	13,3
Unsaturated fat	-	Salt	2,0g
This is a natural product, values can change due to season, gender, feed and age.			

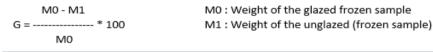
General quality requirements

- 1) All preperation, 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).
- 7) Best before date is two years after the production date

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



Packaging information

Packing	White ocean carton with blue bag
Nett fill weight	9,9 kg
✓ IQF	Interleaved
Weight of carton	470g Weight of bag 20g
Dimensions Carton (LxWxH)	490x290x170 mm
Pallet	Euro pallet
Number of layers per pallet	10
Number of cartons per layer	6
Dimensions of pallet (LxWxH)	1200x800x150 mm
Weight of pallet (only pallet)	25 kg
Total pallet weight (exclusive pallet)	600x11kg= 660 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) 1830/2003.

Pictures



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