








PRODUCT SPECIFICATION: TOBIKO ORANGE – SEASONED ROE FROM FLYING FISH

Product	
Name	Tobiko orange
Scientific name	Cheilopogon atrisignis
Article number	SU.700.212.500
Taric code	16043200
Origin	
Catching method	
Processed in	
Packed in	
Description of product	
Physical	<input type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input type="checkbox"/> Head on <input type="checkbox"/> Headless <input checked="" type="checkbox"/> Quick frozen <input type="checkbox"/> Cooked <input type="checkbox"/> Shell on <input type="checkbox"/> Peeled <input type="checkbox"/> Whole cleaned <input type="checkbox"/> Pinbone out <input type="checkbox"/> Tail on <input type="checkbox"/> Tail off <input type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeined <input type="checkbox"/> With added water <input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input type="checkbox"/> Deveined <input checked="" type="checkbox"/> Other: Seasoned
Frozen	Single Technology IQF
Colour	Orange Odour Neutral
Texture	Firm Taste Neutral
Size	500 g
Coating	Water (Protective glaze) 0 % <i>In case customer orders a product with protective ice layer <10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezer burn. In case you have any questions, please feel free to contact our office for more information.</i>
Declaration	
Ingredients	98% flying fish roe (FISH), salt, sugar, natural flavours, plant extracts, colour: E110.
Comment:	E110: may have an adverse effect on activity and attention in children. Ingredients refer to the net weight (without glaze)
Allergens	Fish
Intended use	
<p>This product is validated as being suitable for ready-to-eat meals in case the product is thawed, handled and stored under optimum conditions. Defrosted product should be stored for no longer than 48 hours in <7°C. We furthermore recommend to strictly follow the interpretation document of the Dutch Food and Consumer Product Safety Authority regarding Regulation (EC) No. 2073/2005 on the microbiological criteria for foodstuff (information sheet 85). For more information on this subject, please contact our office.</p>	

Nutrition value / 100g	
Energy	415 kJ / 98 kcal
Fat	2,2 g
-of which saturates	0,8 g
Carbohydrate	7,6 g
-of which sugars	2,5 g
Protein	12 g
Salt	1,15 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.
Packaging	
Content	500 g
Net weight	500 g
Sales volume / carton	12 x 500 g
Type	Primair packaging Tray
Construction	Plastic
Dimension in mm	-
Weight empty package	Ca. 40 gram
	Secundair packaging Carton Carton - Ca. 500 gram
Brand	<input type="checkbox"/> Seacon <input type="checkbox"/> Blue planet <input type="checkbox"/> Sealight <input type="checkbox"/> Sushi <input type="checkbox"/> Vegan    
Storage & shelf life	
Fridge	Max 7°C
Freezer	* -6°C
	** -12°C
	*** -18°C
Delivery temperature	*** -18°C
Shelf life	24 months after production date
Comment	Do not refreeze once defrosted
	2 days 1 week 1 month See best before date on packaging
Sustainability	
	<input type="checkbox"/> MSC <input type="checkbox"/> ASC  
Quality standards	

Product is not genetically modified
 Product is free of strange materials (or metal)
 Product has not been irradiated
 Product is fully traceable
 Product is compliant with relevant levels for histamine and Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for contaminants in foodstuffs
 All used packing materials are suitable for food and meet relevant European direct food contact directives, as specified in internal document D14 Declaration of compliance for food contact products. Packaging material complies with EC regulations No. 1935/2004, 2023/2006 and 10/2011

Microbiological standards

Parameters	Target (m)	Critical (M)	Unit
Total plate count	< 10.000	300.000	Cfu/g
Enterobacteriaceae	< 100	1.000	Cfu/g
Coliforms	Absent in 25g	1.000	Cfu/g
Staphylococcus aureus	Absent in 25g	100	Cfu/g
Escherichia coli	Absent in 25g	Absent in 25g	Cfu/g
Listeria monocytogenes	Absent in 25g	Absent in 25g	Cfu/g
Salmonella	Absent in 25g	Absent in 25g	Cfu/g
Vibrio cholera	Absent in 25g	Absent in 25g	Cfu/g

All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery, as listed on the back of every invoice, mentioned on our website and filed at the Dutch Chamber of Commerce under no. 96/005. With regard to inspection of the goods, we refer to article 10 of these conditions and the following passage.

In accordance with Article 10 of the terms of delivery, the buyer must inspect the goods as soon as possible after delivery to check if there are any abnormalities or defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, Seafood Connection B.V. can no longer be held liable for defects and/or deviations.

Since raw (unprocessed, fresh or frozen) fish still have to undergo a preparation or heating step, there are no legal microbiological standards for these products, as mentioned in EU Regulation (No 2073/2005) of the European Commission. The microbiological values listed in the product specification only serve as indicators of the quality and cannot be used as a legal basis for rejection of the delivered products.

In case of deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples, delivered to an accredited laboratory in frozen condition. Value m represents the level which could be reached under optimum conditions for this product.

In case a sample will be taken for analysis by authorized authorities, the goods have to remain in the original packaging and the outcome of the analysis has to be awaited.

Pictures



Subscription

	FOR SELLER	FOR BUYER
Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Sjoeriene de Graaf- Post	
Position	Supply Chain	
Date	25-07-2022	
Signature	Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)027 087007	