

## TECHNICAL SHEET

### *PRODUCT*

Name	<b>Light salted cod belly portions IWP</b>
Scientific name	<i>Gadus morhua</i>
Characteristics	Raw
Description	Skin on, boneless, IWP.
Texture	Firm or medium firm
Colour	White
Flavour	Freshly natural
Smell	Freshly natural
Size	300g +
Process steps	Portioning, freezing, packing IQF
Delivery period	All year around
Fishing grounds	FAO zone 27 Northeast Atlantic Ocean
Sub Area	Va2, Iceland grounds
Origin	Iceland
Fishing gear	Trawls

### *INGREDIENTS*

**Cod (fish), salt**

### *ALLERGENS*

**fish**

### *PRESERVATION*

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

### *Ø NUTRITIONAL VALUE*

Average per 100 gr.	
Energy	200 kJ/47 Kcal
Fat	<1 g
of which saturated fat	0,1 g
Carbohydrates	0,0 g
of which sugars	0,0 g
Proteins	11,6 g
Salt	<2 g

PACKED IN 6x2 KG

Glaze	0%
Drained net weight	6x2 kg
Units/carton	6x2 kg
Technology	IQF
Specifications master carton	case
Specifications	carton
Case size	50x33x15 cm
Case weight	ca.0,5 kg
Labels	production date/specifications
Number of cases /pallet	112
Number of cases / layer	8
Number of layers/pallet	14
Type of pallet	euro pallet
Weight of pallet only	ca. 25kg
Height of pallet only	150mm
Weight of pallet including goods	ca. 685 kg
Height of pallet including goods	ca. 2,00 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

Keep frozen at -18°C. Once defrosted do not refreeze, keep it in the fridge and eat within 24 hours of defrosting. 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: 16<sup>th</sup> April 2020.