


Product Specification

Nordic Seafood Item No.	1949242	Date	20.06.2018
Product Name	Red Gurnard fillet skin-on	Lot	ZJA_17/07
HS Customs Code.	0304899090	Appr. No	CN-3300/02057
Scientific Name	Chelidonichthys lucerna (Triglidae)	Extended desc.	3.75 kg NW (5 GW) IQF 100-150 g
Origin/catch method		Packaging type	
Caught/farmed in		Product type	IQF
Catch methods		Count /Size	100-150 GRAM
Production methods		Preparation status	RAW
Processed in	CN	Net Weight:	3.75 KG
Final Packing Country	CN		
Ingredients	90 % Red Gurnard (FISH)(Chelidonichthys lucerna), Humectant(E330, E331), Salt		
			
Outer/Secondary Packaging		Pallet Types	UK 100x120 EU 80x120
Outer LxWxH (mm)	360X270X100	Colli per laver	8
Gross Weight	5.450	Colli per Pallet	60
Cardboard Weight (g)	320	Pallet Height (mm)	900
Plastic Weight (g)	30	Pallet wt. (KG)	350
EAN	5702008248488		
Inner/Primary Packaging		Shelf life at -18C (in days from)	
Outer LxWxH (mm)	0X0X0	Production date	720
Gross Weight		Delivery (Customer)	180
Cardboard Weight (g)			
Plastic Weight (g)		Brand	
EAN	5702008248471	Language/ISO Code	
Nutritive information per 100 g		Allergens	
Energy (Kj/Kcal)	385/92	Celery	<input type="checkbox"/> Molluscs
Fat (g)	0,8	Gluten	<input type="checkbox"/> Mustard
- of which saturated fat (g)	0,2	Crustaceans	<input type="checkbox"/> Nuts
Carbohydrate (g)	0,3	Eggs	<input type="checkbox"/> Peanuts
- of which sugars (g)	0,3	Fish	<input checked="" type="checkbox"/> Sesame seeds
Fiber (g)	0,0	Lupin	<input type="checkbox"/> Sova
Protein (g)	21,0	Milk	<input type="checkbox"/> Sulphur dioxide
Salt (g)	0,21		
Sodium (g)	0,0		
<i>The results are average and may vary if individual samples are analyzed.</i>			
Data source:	Master Label		
Claims on packaging/labels		Micro standards	
Keyhole Symbol	<input type="checkbox"/>	TVC (cfu/g)	E. Coli Staph.Aure Salmonella Listeria M Vibrio
MSC/ASC	<input type="checkbox"/>	1.000.000	100 - Neg/25g. - -
Organic	<input type="checkbox"/>	We confirm that we apply to the EU regulation 2073/2005	
<p>GMO: In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Nordic Seafood A/S, is free from genetically modified ingredients and/or raw materials. Further we will inform if non-GMO food ingredients or additives are replaced with GMO alternatives– if such use or presence triggers GMO labelling according to EU regulation 1829/2003.</p> <p>Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S</p>			