

Alaska Pollack fillet, formed, breaded and pre-fried 120g

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Code 205.000.325/2
 Version 1

Ingredient declaration

55% ALASKA POLLOCK (Theragra chalcogramma), WHEATflour, water, rapeseed oil, WHEAT starch, yeast, stabilizer (E461), salt, stabilizer (E464), dietary fibre (WHEAT)

Nutritional information

	100 g	
Energy	801	kJ
Energy	190	kcal
Fat	5,3	g
- Saturated	0,7	g
Carbohydrates	22,4	g
- Sugars	1,1	g
Proteins	12,5	g
Fibre	1,4	g
Salt	1,2	g

Allergen information

1.0 Gluten	+
2.0 Crustaceans	-
3.0 Egg	-
4.0 Fish	+
5.0 Peanuts	-
6.0 Soy	-
7.0 Cow's milk	-
8.0 Nuts	-
9.0 Celery	-
10.0 Mustard	-
11.0 Sesame	-
12.0 Sulphur dioxide and sulphites (E220 - E228)	-
13.0 Lupin	-
14.0 Molluscs	-

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Size and weights

Size (g)	120gr (+/-10)
Count	-
Gross weight	
Nett weight	2x2500gr

Nutritional comment

Nutritional values are calculated on this product. Values may change due to nature, season, sex, food and age. It is a natural product, the values may therefore not legally binding.

Final product appearance

	Description
Appearance	Formed, breaded and pre-fried
Raw material	Formed fish
Method filleting	PBO
Product characteristic	IQF, deepfrozen
Description Product	
Extra information	

Storage, shelf life and delivery instructions

Storage temperature	-18°C
Shipment and delivery temperature	-18°C
Shelf life	18 months from production date at -18°C.
Consumption	The product need to be cooked, grilled, fried before consumption. The core temperature need to be 75°C at least when prepared.
Intended consumer	Product is for common human consumption, not produced for specific groups of consumers.

Palletization

	Description - Number - Measures
Pallet type	EURO
Dimensions pallet (cm)	120x80x14,4
Cases per pallet	104
Layers per pallet	13

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Cases per layer	8
Total height of pallet (cm)	206

Packaging

	Descr iption	Weigh t (g)	Mater ial	L (mm)	W (mm)	Thick ness (mm)
Primary packaging	Foil bag	25	LDPE	500	330	0.05
Secondary packaging	5KG AUTO BOX	410	Cardb oard	389	288	137

Physical standards

Although care has been taken to remove all bones, some may remain. Norm according to Codex standard 166-1989.

Fins, bloodstains and roe are not accepted. (max. <0,5 cm²/kg)

All products have to be free from foreign material, e.g. wood, glass, plastic, etc.

All products are metal detected.

Free of parasites and worms in any dimensions (max 1 parasite, nematode or worm per kg)

Free of skin residues (where applicable) and blank/white membrane (max. 200 mm²/kg)

Coating tolerance +/- 3%

Produced and packed in a department where crustaceans and molluscs are processed.

Due to the nature of the production process, the glazing can deviate up to 5% on glazed products

Microbiological standards

	Target	Action/Critical
Aerobic viable count	<500.000 cfu/g	>1.000.000 cfu/g
Enterobacteriaceae	<1.000 cfu/g	>10.000 cfu/g
E.Coli	<10 cfu/g	>100 cfu/g
Listeria monocytogenes	<10 cfu/g	>100 cfu/g
Salmonella	Absent in 25g	Absent in 25g
Staphylococcus	<1.000 cfu/g	>10.000 cfu/g

Genetically modified organisms

Product is free of GMO materials

Microbiological comment

There are no microbiological limits stated in European Legislation for raw (fresh or frozen) fish products. This is stated in the

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Hygienic Regulation (No. 2073/2005) of the European Commission. The above stated microbiological standards are for quality indication only and can in no way be a legal ground for rejection of the delivered product. Microbiological or chemical analyses on a certain product should be done on minimal 5 separately and independently chosen samples.

Applicable legislation

Production, delivery and sales have to be according European and national legislation.

General Food Law (General Food Regulation, (EC) 178/2002)

Regulation EC 2003/89/EC indication of the ingredients of food.

Regulation EC 1935/2004 on materials and articles intended to come into contact with foodstuffs.

Regulation EC 1830/2003 on traceability and labeling of genetically modified organisms and the traceability of genetically modified food and feed and amending Directive 20.

Regulation (EC) 852/2004 on food hygiene.

Regulation (EC) 853/2004 (specific hygiene rules for food of animal origin).

Regulation (EC) 1881/2006 laying down the maximum levels for certain contaminants in foodstuffs.

Regulation 1169/2011 and amendments, on consumer information

Regulation (EU) No 1379/2013 of 11 December 2013 on the common organisation of the markets in fishery and aquaculture products, amending Council Regulations

Government approvalnumber: NL 6106 EC

Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs]

Certified against the BRC and IFS Standard

Regulation (EU) No. 10/2011on plastic materials and articles intended to come into contact with food

Regulation (EU) No. 775/2018 Regarding consumer information regarding the country/place of origin of the primary ingredient of

Regulation (EU) No. 1333/2008 and amendments, on food additives

Origin and catch information

Catching area	Pacific Ocean
FAO zone	061/067
ICES	
Catching method	Trawls
Country of origin	
Extra information	

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Comments or remarks with regard to this specification must be made known within 7 days after receipt, after this period we consider not making comments or remarks to be a statement of approval.