	Seabass fillets 140-180g PBO			Item number 2024103
	Date 07-12-2023	Versie: 01	d.d. 07-12-	Pagina 1 van 2

1. Product

<i>Product name</i>	Seabass fillets
<i>Scientific name</i>	Dicentrarchus labrax
<i>Country of origin</i>	Aquaculture Turkey

2. Product description

<i>Description</i>	IQF seabass fillets 140-180g, skin on, scaled, PBO packed 5 kg net
<i>Size</i>	140-180g net count
<i>Gross content</i>	xxxxx
<i>Net. content</i>	5000 g
<i>Glaze</i>	8-10% compensated

3. Ingredients en allergen information

Ingredients	Dicentrarchus labrax (100%)
Allergen	Fish
GMO	This product is free of GMO

4. Nutrition value (per 100g) (Nutritional values vary according to season and sex)

Energy kcal	94
Energy kJ	397
Fat (g)	2,5
Fatty acids, total saturated (g)	0,4
Carbohydrate (g)	0
Witch are Sugars (g)	0
Protein (g)	17,9
Salt (g)	0,20

5. Physics condition

Appearing	Smooth, no frost brand, no blood spots , Absent of foreign body's.
-----------	--


6. Sensory condition

Odor / color	Slightly salty natural fish; Ivory fish, product specific
Texture	Firm meaty succulent

7. Microbiologic

	Norm	Limit	Method
Total Plate Count	< 500.000 c.f.u./g	< 1.000.000 c.f.u./g	NEN-EN-ISO 4833
Enterobacteriaceae	< 1.000 c.f.u./g	< 10.000 c.f.u./g	NEN-EN-ISO 21528-2
Molds and yeast		< 10.000 c.f.u./g	
Escherichia coli		< 1.000 c.f.u./g	
Staph. Aureus 37°C	< 100 c.f.u./g	< 1.000 c.f.u./g	
Salmonella	Absent/25g	Absent/25 g	
Listeria	Absent/25g	< 100c.f.u./g	

This product complies with EC Regulation 2073/2005 microbiological criteria for food

	Seabass fillets 140-180g PBO			Item number 2024103
	Date 07-12-2023	Versie: 01	d.d. 07-12-	Pagina 2 van 2

8. Chemical

limit

Mercury	< 0.5 ppm	EG 333/2007
Lead	< 0.3 ppm	EG 333/2007
Cadmium	< 0.05 ppm	EG 333/2007
TVBN	< 25mg NH ³ /100g	

According EU regulations 1881/2006

9. Storage conditions

Store temperature	-18°C
BBD	18mnd

10. Packaging

Master carton	carton
Inner packaging	PE Bag
Food grade	According EU regulations EG 10-2011
Pallet size	Euro pallet (800 x 1200 mm)
Cartons per layer	8
Layer per pallet	15
Carton per pallet	120

11. Additional information

Do not refreeze once thawed
 Consume only in a cooked through condition
 EAN code 13

12. Contact information

Company	Sterk Seafood BV
Address	Binnenhaven 1a
Zip code / place	8531 DS Lemmer
Country	Nederland
phone	+31 514 569256
Fax	+31 514 569255



E-mail sales@sterkfood.nl

Quality manager I.o.v. Sales