

TECHNICAL SHEET

PRODUCT

Name	Frozen saithe fillets
Scientific name	<i>Pollachius virens</i>
Characteristics	Raw
Description product	IQF, skinless, PBO, Interleaved
Texture	Fine
Colour	White, slightly greyish appearance
Flavour	Neutral
Smell	Neutral
Size	900g+
Process steps	Filleted, frozen, packed, IQF
Delivery period	All year around
Fishing grounds	Northeast Atlantic Ocean FAO zone 27
Subarea	Va Icelandic ground
Origin	Iceland/Norway
Fishing gear	Trawls



INGREDIENTS

Saithe fillets (fish)

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

NUTRITIONAL VALUE

Ø Average per 100 g

Energy	339kJ/ 80kcal
Fat	0,9 g
of which saturated fat	0,2 g
Carbohydrates	0,0 g
of which sugars	0,0 g
Proteins	18,1 g
Salt	<0,3 g

PACKED IN 3x9 KG

Drained net weight	9 kg
Technology	IQF
Specifications master carton	case
Specifications	carton
Sizes	57,8x24,6x18 (cm)
Labels	production date/specifications
Number of cases /pallet	56
Number of cases / layer	7
Number of layers/pallet	8
Type of pallet	euro pallet
Weight of pallet (only the pallet)	ca. 25kg
Height of pallet (only the pallet)	144mm
Weight of the pallet	ca. 760.48
Height of the pallet	ca. 2,0m

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: 10-02-2022