

# SEA FROZEN

EST. 2005

## Product specification

<b>Product</b>	MSC saithe fillets		
<b>Latin name</b>	Pollachius virens		
<b>Grading</b>	16-32oz.	<input checked="" type="checkbox"/> Nett Weight	<input type="checkbox"/> Gross Weight
<input checked="" type="checkbox"/> Fillet	<input type="checkbox"/> Loin	<input checked="" type="checkbox"/> PBI	<input checked="" type="checkbox"/> Completely skinless
<input type="checkbox"/> Scaled	<input type="checkbox"/> Portion	<input type="checkbox"/> PBO	<input type="checkbox"/> Skin on
<input type="checkbox"/> Headless	<input type="checkbox"/> Tail		<input type="checkbox"/> White skin on / black skin off
<input type="checkbox"/> Peeled	<input type="checkbox"/> Whole		<input type="checkbox"/> White skin on
			<input checked="" type="checkbox"/> Land frozen
			<input type="checkbox"/> Frozen at sea
			<input checked="" type="checkbox"/> Single frozen
			<input type="checkbox"/> Double frozen
<b>Origin</b>	Faroe Island		
<b>Catch area</b>	FAO 27	<b>Sub area</b>	5
<b>Catching method</b>	Trawl		
<b>EU approval nr.</b>	-		
<b>Glaze</b>	-		
<b>Certificates</b>	<input checked="" type="checkbox"/> MSC	<input type="checkbox"/> ASC	<input type="checkbox"/> Global gap

## Ingredients

100% saithe

## Storage and distribution

<b>Storage temperature</b>	Minimal -20°C / maximum -18°C
<b>Transport temperature</b>	Minimal -20°C / maximum -18°C

## Preparation instructions

1. Defreeze the frozen fish
2. Dab dry with kitchen towel
3. Prepare like fresh fish (bake, fry, cook, stew or grill)

## Microbiological values

Control according to the manual schedule	
<b>Entro bacterien</b>	max 1.000 cfu/g
<b>E. coli</b>	max 100 cfu/g
<b>Staphylococcus aureus</b>	max 100 cfu/g

## Allergens information

<input type="checkbox"/> Cowmilk	<input type="checkbox"/> Gluten	<input type="checkbox"/> Chicken	<input type="checkbox"/> Legume	<input type="checkbox"/> Sesame	<input type="checkbox"/> Vanillin	<input type="checkbox"/> Mustard
<input type="checkbox"/> Lactose	<input type="checkbox"/> Wheat	<input checked="" type="checkbox"/> Fish	<input type="checkbox"/> Nuts	<input type="checkbox"/> Sesame oil	<input type="checkbox"/> Coriander	<input type="checkbox"/> Molluscs
<input type="checkbox"/> Chicken protein	<input type="checkbox"/> Rye	<input type="checkbox"/> Shellfish	<input type="checkbox"/> Nuts oil	<input type="checkbox"/> Glutamate	<input type="checkbox"/> Celery	
<input type="checkbox"/> Soy protein	<input type="checkbox"/> Beef	<input type="checkbox"/> Corn	<input type="checkbox"/> Peanuts	<input type="checkbox"/> E220/E228	<input type="checkbox"/> Root	
<input type="checkbox"/> Soy oil	<input type="checkbox"/> Pork	<input type="checkbox"/> Cocoa	<input type="checkbox"/> Peanuts oil	<input type="checkbox"/> Cinnamon	<input type="checkbox"/> Lupine	

## Nutritional values/100gr.

<b>Energy</b>	339 kJ / 86 Kcal	<b>Carbohydrates</b>	0,0g
<b>Total fat</b>	0,9g	<b>Sugar</b>	0,0g
<b>Saturated fat</b>	0,2g	<b>Protein</b>	19,3g
<b>Unsaturated fat</b>	0,5g	<b>Salt</b>	0,19g

This is a natural product, values can change due to season, gender, feed and age.

## General quality requirements

- 1) All preparation, processing, packaging and handling must be carried out under strictly hygienic conditions.
- 2) The product is free from foreign matter.
- 3) The product is supplied in hygienic packaging so that the state shelf life is assured when stored under the recommended conditions.
- 4) The product is supplied in accordance with the specification.
- 5) The product is delivered using clean transport in frozen condition at -18°C or colder.
- 6) The product is suitable for each consumer (no account taking of allergic consumers).

### Determination of Net Weight of Products Covered by Glaze

As soon as the package is removed from low temperature storage, open immediately and place the contents under a gentle spray of cold water. Agitate carefully so that the product is not broken. Spray until all ice glaze that can be seen or felt is removed.

\*According to CODEX STAN 190-1995

$$G = \frac{M0 - M1}{M0} * 100$$

M0 : Weight of the glazed frozen sample  
M1 : Weight of the unglazed (frozen sample)

## Packaging information

### Packing

#### Nett fill weight

IQF    IWP    Vacuum    Block    Interleaved

#### Weight of master carton

Cartons with blue foil

3x15 lbs

Interleaved

335g

#### Weight of inner carton

145g

#### Dimensions master carton (LxWxH)

490x260x200 mm

#### Dimensions inner carton (LxWxH)

484x258x60 mm

#### Pallet

Block pallet

#### Layers per pallet

5

#### Cartons per layer

10

#### Dimensions of pallet (LxWxH)

1200x1000x150 mm

#### Weight of pallet (only pallet)

25 kg

#### Total pallet weight (exclusive pallet)

50x20,43 kg= 1021,5 kg

## GM statement

Sea Frozen B.V. declares that in the products no ingredients, additives or aromas have been used that are derived from genetically modified material as defined in Regulations (EU) 2001/18, (EU) 1829/2003 and (EU) 1830/2003 and are free from GMO material in conformity with Regulations (EU) 2001/18, (EU) 1829/2003 and (EU) 1830/2003.

Sea Frozen B.V. can guarantee this by means of statements and/or analysis reports of the suppliers and because products are fully 100% traceable in conformity with Regulations (EU) 1829/2003 and (EU) 1830/2003.

## Pictures



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