




Products specification	Kramers' Seafood Noordgat 1 8321 ME URK Holland Tel: +31 (0)527 685 043 Fax: +31 (0)527 681 627 www.kramersseafood.com	
Product name	Alaska pollock portion breaded prefried	
Article	EP12052	
Description	Out of Alaska pollock fillet blocks sawed portions, formed fish, breaded and prefried. IQF	
Individual (piece) weights	110-140g	
EAN Code		uac code
Primary packaging	None	
Secondary packaging	8717338120523	
Product information		Product information
Sold per	3 kg box	
Consumer unit	110-140g	
Net weight according to E-sign?	No	
Intended use	This product must be cooked before consumption.	
Risks unintended use	Although every care has been taken to remove all bones some small bones may remain.	
Specific riskgroups	None	
Storage conditions	Frozen max -18°C	
Shelf life after production	18 months	
Prepare	From frozen. Oven: Preheat oven to 200°C. Place the product on a plate that is suitable for use in the oven and cook for 20- 22 minutes. Pan-fry: Fry in oil or fat over a moderately high heat for approx. 10-12 minutes. Turn the product regularly.	
Sensory characteristics	Collor: Brown (coarse) breading. Taste: Typical for the product. Smell: Typical for the product. Texture: Crunchy crust.	
Ingredients declaration	Alaska pollock (fish) (50%), flour (wheat), vegetable oil (sunflower or rapeseed, in varying proportions), salt.	
Species and latin name	Alaska pollock - Theragra chalcogramma	
Production method	Caught with Trawl nets	
Origin	FAO: 61&67 - Pacific ocean	
MSC/ ASC product	No	
Process information		Process information
EU authorization number	NL6612EG	
Primary packaging	Blue HDPE bag	
Secondary packaging	Cardboard box	
Labels	1	
Placing labels	Short side of the box	
Production method	Sawing - moulding - breading - frying - freezing - packaging	
Palletising, dimensions and weight		Palletising, dimensions and weight
Logistic unit:	3 kg box	
Dimension l.u.(cm):	33,5 x 22,5 x 13	
Weight l.u.(kg):	3 kg	
Pallettype:	Europallet	
Number of l.u. / per layer:	11	
Layers per pallet:	15	
Total l.u. / pallet:	165	

Microbiological standards after production	Microbiological standards after production																												
Aerobically mesophilic count (< cfu/g)	<1.000.000																												
Enterobacteriaceae (< cfu/g)	<5.000																												
Staphylococcus aureus (< cfu/g)	<500																												
E-coli (< cfu/g)	<100																												
Coliforms (< cfu/g)	<1.000																												
Bacillus cereus (< cfu/g)	<100.000																												
Listeria monocytogenes (< cfu/g)	Abs/25 g at count <100 kvg/g																												
Salmonella spp. /25g	Abs/25 g																												
Nutritional value 100g	Calculated																												
Energy (KJ)	1.015																												
Energy (kcal)	242																												
Fat (g)	9,4																												
saturated (g)	1,0																												
Carbohydrates (g)	25,2																												
of which sugars (g)	1,1																												
Fibres (g)	3,3																												
Proteins (g)	12,4																												
Salt (g)	0,83																												
Allergens	Calculated																												
<i>01 gluten: wheat</i>	<table border="1"> <tbody> <tr> <td>01 Gluten</td> <td>M</td> <td>08 Nuts</td> <td>Z</td> </tr> <tr> <td>02 Crustaceans</td> <td>Z</td> <td>09 Celery</td> <td>Z</td> </tr> <tr> <td>03 Egg</td> <td>Z</td> <td>10 Mustard</td> <td>Z</td> </tr> <tr> <td>04 Fish</td> <td>M</td> <td>11 Sesame</td> <td>Z</td> </tr> <tr> <td>05 Peanuts</td> <td>Z</td> <td>12 Sulfites (E220-E228)>10mg/kg</td> <td>Z</td> </tr> <tr> <td>06 Soy</td> <td>Z</td> <td>13 Lupin</td> <td>Z</td> </tr> <tr> <td>07 Milk</td> <td>Z</td> <td>14 Molluscs</td> <td>Z</td> </tr> </tbody> </table> <p>(M = contains, O = unknown, K = may contain, Z = without)</p>	01 Gluten	M	08 Nuts	Z	02 Crustaceans	Z	09 Celery	Z	03 Egg	Z	10 Mustard	Z	04 Fish	M	11 Sesame	Z	05 Peanuts	Z	12 Sulfites (E220-E228)>10mg/kg	Z	06 Soy	Z	13 Lupin	Z	07 Milk	Z	14 Molluscs	Z
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Other parameters	Other parameters																												
Heavy metals	EU Directives 915/2023																												
TVB-N	EU Directives 2074/2005																												
GMO	Conform EU 1829/2003 and 1830/2003 the product does not have to be labeled as gmo																												
Document data	Document data																												
Issue date	12 November 2024																												
Version	v241112-003																												
Reason of update	weight changed																												
Signed by	Aliede van Slooten																												
Certificates Kramers' Seafood	 																												

Label

etiket

Box

EP12052

Alaska pollock formed fish breaded prefried MSC


Cheflink
 Your complete seafood solution

Out of Alaska pollock fillet blocks sawed portions, formed fish, breaded and prefried. IQF

Ingredients: Alaska pollock (*fish*) (ca. 50%) (*Theragra chalcogramma*, FAO: 61 & 67- Pacific ocean, caught with trawlinets), flour (*wheat*), vegetable oil (rapeseed and/or sunflower, in varying proportions), salt.

Size: **110-140 g**

Net weight: **3 kg**

Lot: LT01218

Production date: 30.04.24

At -18°C best before: 29.10.25



This seafood has met the MSC's
global standard for sustainability:
www.msc.org | MSC-C-58185

Nutritional value per 100g

Energy:	969kJ/232kcal
Fat:	9,4g
- of which saturated:	1,0g
Carbohydrates:	24,5g
- of which sugars:	1,1g
Fibres:	0,6g
Protein:	11,7g
Salt:	0,83g

Although every care has been taken to remove all bones some small bones may remain.

Keep frozen at -18°C. Do not re-freeze once defrosted.

Prepare from frozen:

Oven: Preheat oven to 200°C. Place the product on a plate and cook for 20-22 minutes.

Pan-fry: Fry in oil or fat over a moderately high heat for approx. 10-12 minutes. Turn the product regularly.

Produced for: Cheflink Ltd.

Cloncullen, Robinstown, Navan Co Meath, Ireland; C15 3XTW.



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NL
6612
EG