

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	MSC Alaska pollock portion breaded prefried	
Article	EP12629	
Description	Out of MSC Alaska pollock fillet blocks sawed fillets, moulded into shape, breaded and prefried. Deepfrozen.	
Individual (piece) weights	90-110g	
EAN Code		uac code
Primary packaging	None	
Secondary packaging	8717338126297	
Product information		Product information
Sold per	5 kg box	
Consumer unit	90-110g	
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 risk groups	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) (54%), flour (wheat), vegetable oil (sunflower or rapeseed, in varying proportions), salt.	
Spieces and latin name	Alaska pollock - Theragra chalcogramma	
Production method	Caught with Trawl nets	
Origin	FAO: 61&67 - Pacific ocean	
MSC/ ASC product	Yes (MSC Registration number: MSC-C-58185) (Cheflink)	
Proces information		Proces 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:	5 kg box	
Dimension l.u.(cm):	39 x 29 x 11	
Weight l.u.(kg):	5 kg	
Pallet type:	Europallet	
Number of l.u. / per layer:	8	
Layers per pallet:	15	
Total l.u. / pallet:	120	

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 cfu/g					
Salmonella spp. /25g	Abs/25 g					
Nutritional value 100g		Calculated				
Energy (KJ)	904					
Energy (kcal)	216					
Fat (g)	10,2					
saturated (g)	0,8					
Carbohydrates (g)	19,2					
of which sugars (g)	0,9					
Fibres (g)	0,4					
Proteins (g)	11,6					
Salt (g)	0,28					
Allergens		Calculated				
01 gluten: wheat	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
	(M = contains, O = unknown, K = may contain, Z = without)					
	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	29 April 2024					
Version	v240429-001					
Reason of update	New article					
Signed by	Berdien Brands					
Product certificates						
Certificates Kramers' Seafood	 					

