

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 Atlantic Cod fingers	
Article	EP12247	
Description	Formed, breaded and prefried MSC Cod (skinless, boneless)	
Individual (piece) weights	20-30 g	
Picture		
EAN Code uac code		
Secondary packaging	8717338122473	
Product information Product information		
Sold per	3 kg box	
Content	3 kg	
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.	
Notice	Occasionally it may happen that two portions are stuck together.	
Specific risk groups	None	
Storage conditions	Frozen max -18°C	
Shelf life after production	24 months	
Prepare	From frozen. Pan-fry: Fry in oil or fat over a moderately high heat for approx. 8 minutes. Turn the product regularly. Deep-fry: Fry in oil or fat at 180°C. After a while the product will start to float. After floating for approx. 1 minute the product is ready for serving.	
Sensory characteristics	Collor: Golden yellow breading. Taste: Typical for the product. Smell: Typical for the product. Texture: Crispy crust.	
Ingredients declaration	Cod (approx. 59%), wheat flour , sunflower oil, salt, vegetable fibre (wheat), turmeric extract, color paprika extract.	
Spieces and latin name	Cod - Gadus morhua	
Production method	Caught with Trawl nets	
Origin	FAO: 27-sub-area: I (Barents Sea) & II (Norwegian Sea, Spitzbergen and Bear Island)	
MSC/ ASC product	Yes (MSC Registration number: MSC-C-58185)	
Proces information Proces information		
EU authorization number	NL6612EU	
Primary packaging	Printed LDPE foil	
Secondary packaging	Cardboard box	
Labels	1	
Placing labels	1 on box	
Production method	Forming - breading - frying - freezing - packaging	

Palletising, dimensions and weight		Palletising, dimensions and weight																													
Logistic unit:	3 kg box																														
Dimension l.u.(cm):	29,1 x 22,7 x 13,3																														
Weight l.u.(kg):	3 kg																														
Pallettype:	Europallet																														
Number of l.u. / per layer:	13																														
Layers per pallet:	12																														
Total l.u. / pallet:	156																														
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		Nutritional value 100g																													
Energy (KJ)	913																														
Energy (kcal)	218																														
Fat (g)	9,8																														
saturated (g)	1,1																														
Carbohydrates (g)	19,6																														
of which sugars (g)	0,9																														
Fibres (g)	2,0																														
Proteins (g)	11,9																														
Salt (g)	0,8																														
Allergens		Allergens																													
01 Gluten: wheat	Calculated																														
	<table> <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> </table>	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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	(M = contains, O = unknown, K = may contain, Z = without)																														
Other parameters		Other parameters																													
Heavy metals	EU Directives 2023/915																														
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	24 March 2026		
Version	v260324-004		
Reason of update	Update		
Signed by	Berdien Brands		
Product certificates	CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org 		
Certificates Kramers' Seafood	BRCS Food Safety CERTIFICATED 		
Label		etiket	
Box	EP12247 MSC Atlantic cod fingers  Atlantic cod formed, breaded and prefried. IQF (skinless, boneless). Ingredients: Atlantic cod (FISH) approx. 59% (Gadus morhua, FAO: 27.1 (Barents Sea) & II (Norwegian Sea, Spitzbergen and Bear Island), Caught with trawlnets, flour (WHEAT), sunflower oil, salt, vegetable fibre (WHEAT), turmeric extract, color paprika extract. Allergy Advice! For allergens, including cereals containing gluten, see ingredients in capital. Size: 20-30 g Net weight: 3 kg Lot: LT00000 Production date: 07.07.22 At -18°C best before: 06.07.24 CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org  Seafood certified to MSC's environmental standard for fishing. msc.org MSC-C-58185 NL 6612 EU  8 717338 122473 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. Cook before consumption. Produced for: Cheflink Ltd. Cloncullen, Robinstown, Navan Co Meath, Ireland; C15 3XTW.		