

Fish cake breaded and prefried

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 Page 1

Code 217.000.9XX/3
 Version 1

Ingredient declaration

35% Pacific SALMON (*Oncorhynchus gorboscha*), WHEAT flour, water, potato flakes, rapeseed oil, Inulin, parsley, dextrose, salt, yeast, WHEAT GLUTEN, Emulsifier E461, onions powder, tomato powder, garlic powder, Potassium chloride E508, spices, white pepper, dill, maltodextrin

Nutritional information

	100 g
Energy	888 kJ
Energy	211 kcal
Fat	6,8 g
- of which saturates	0,8 g
Carbohydrates	25,3 g
- of which sugars	1,3 g
Proteins	10,9 g
Fibre	2,6 g
Salt	1,2 g

Allergen information

1.0 Gluten	+
2.0 Crustaceans	-
3.0 Egg	-
4.0 Fish	+
5.0 Peanuts	-
6.0 Soy	-
7.0 Milk	-
8.0 Nuts	-
9.0 Celery	-
10.0 Mustard	-
11.0 Sesame	-
12.0 Sulphur dioxide and sulphites (E220 - E228)	-
13.0 Lupin	-

Fish cake breaded and prefried

Date created	24-01-2022
Date updated	24-01-2022
Date printed	24-01-2022
Page	2

14.0 Molluscs

Size and weights

Size (g)	115g (+/- 5g)
Count	+/-32
Gross weight	
Nett weight	3.68kg

Nutritional comment

Nutritional values are calculated on this product. Values may change due to nature, season, sex, food and age. It is a natural product, the values may therefore not legally binding.

Final product appearance

	Description
Appearance	Formed, breaded and pre-fried
Raw material	Formed fish
Method filleting	PBO
Product characteristic	IQF, deepfrozen
Description Product	
Extra information	

Storage, shelf life and delivery instructions

Storage temperature	-18°C
Shipment and delivery temperature	-18°C
Shelf life	24 months from production date at -18°C.
Consumption	Product is raw. The product need to be cooked, grilled, fried before consumption. The core temperature need to be 75°C for 30 seconds at least when prepared.
Intended consumer	Product is for common human consumption, not produced for specific groups of consumers.

Palletization

	Description - Number - Measures
Pallet type	Block
Dimensions pallet (cm)	100x120x16.5

Fish cake breaded and prefried

Date created	24-01-2022
Date updated	24-01-2022
Date printed	24-01-2022
Page	3

Cases per pallet	130
Layers per pallet	13
Cases per layer	10
Total height of pallet (cm)	192

Packaging

	Description	Weight (g)	Material	L (mm)	W (mm)	Thickness (mm)
Primary packaging	Foil bag	25	LDPE	500	330	0.05
Secondary packaging	BLANK BOX	428	Cardboard	401	299	134

Physical standards

Although care has been taken to remove all bones, some may remain. Norm according to Codex standard 166-1989.

Fins, bloodstains and roe are not accepted. (max. <0,5 cm²/kg)

All products have to be free from foreign material, e.g. wood, glass, plastic, etc.

All products are metal detected.

Free of parasites and worms in any dimensions (max 1 parasite, nematode or worm per kg)

Free of skin residues (where applicable) and blank/white membrane (max. 200 mm²/kg)

Coating tolerance +/- 3%

Produced and packed in a department where crustaceans and molluscs are processed.

Due to the nature of the production process, the glazing can deviate up to 5% on glazed products

Microbiological standards

	Target	Action limit
Aerobic viable count	<500.000 cfu/g	>1.000.000 cfu/g
Enterobacteriaceae	<1.000 cfu/g	>10.000 cfu/g
E.Coli	<10 cfu/g	>100 cfu/g
Listeria monocytogenes	<10 cfu/g	>100 cfu/g
Salmonella	Absent in 25g	Absent in 25g
Staphylococcus	<1.000 cfu/g	>10.000 cfu/g

Genetically modified organisms

Product is free of GMO materials

Microbiological comment

Fish cake breaded and prefried

Date created	24-01-2022
Date updated	24-01-2022
Date printed	24-01-2022
Page	4

Since raw (unprocessed, fresh or frozen) fish still have to undergo a preparation or heating step, there are no legal microbiological standards for these products, as mentioned in EU Regulation (No 2073/2005) of the European Commission. The microbiological values listed in the product specification only serve as indicators of the quality and cannot be used as a legal basis for rejection of the delivered products. In case of a complaint about deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples. Strategic analyses are performed and monitored to monitor the process and procedures.

Applicable legislation

Production, delivery and sales have to be according European and national legislation.

General Food Law (General Food Regulation, (EC) 178/2002)

Regulation EC 2003/89/EC indication of the ingredients of food.

Regulation EC 1935/2004 on materials and articles intended to come into contact with foodstuffs.

Regulation EC 1830/2003 on traceability and labeling of genetically modified organisms and the traceability of genetically modified food and feed and amending Directive 20.

Regulation (EC) 852/2004 on food hygiene.

Regulation (EC) 853/2004 (specific hygiene rules for food of animal origin).

Regulation (EC) 1881/2006 laying down the maximum levels for certain contaminants in foodstuffs.

Regulation 1169/2011 and amendments, on consumer information

Regulation (EU) No 1379/2013 of 11 December 2013 on the common organisation of the markets in fishery and aquaculture products, amending Council Regulations

Government approval number: NL 6106 EC

Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs]

Certified against the BRC and IFS Standard

Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food

Regulation (EU) No. 775/2018 Regarding consumer information regarding the country/place of origin of the primary ingredient of
Refuge (EU) No. 1333/2008 and amendments, on food additives

Origin and catch information

Catching area	Pacific Ocean
FAO zone	FAO 67/61
ICES	
Catching method	Surrounding nets and lift nets/trawls
Country of origin	
Extra information	

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Fish cake breaded and prefried

Date created	24-01-2022
Date updated	24-01-2022
Date printed	24-01-2022
Page	5

Comments or remarks with regard to this specification must be made known within 7 days after receipt, after this period we consider not making comments or remarks to be a statement of approval.