








<b>Productspecification</b>	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	
<b>EAN Code</b>	uac code	
Secondary packaging	8717338120523	
<b>Productinformation</b>	Productinformation	
Sold per	3kg box	
Consumer unit	110-140g	
Content	24 portions	
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	
Storageconditions	Frozen max -18°C	
Shelf life after production	18 months	
Prepare	<b>From frozen.</b> <b>Oven:</b> 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. <b>Pan-fry:</b> Fry in oil or fat over a moderately high heat for approx. 10-12 minutes. Turn the product regularly.	
Sensory characteristics	<b>Collor:</b> Brown (coarse) breading. <b>Taste:</b> Typical for the product. <b>Smell:</b> Typical for the product. <b>Texture:</b> Crunchy crust.	
Ingredients declaration	Alaska pollock ( <b>fish</b> ) (50%), flour ( <b>wheat</b> ), vegetable oil (sunflower or rapeseed), salt.	
Spieces and latin name	Alaska pollock - Theragra chalcogramma	
Productionmethod	Caught with Trawl nets	
Origin	FAO: 61&67 - Pacific ocean	
MSC/ ASC product	Yes (MSC Registration number: MSC-C-58185) (Cheflink)	
<b>Procesinformation</b>	Procesinformation	
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	
<b>Palletising, dimensions and weight</b>	Palletising, dimensions and weight	
Logistic unit:	3 kg box	
Dimension l.u.(cm):	33,5 x 22,5 x 13	
Weight l.u.(kg):	2,64 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)	<100																																		
Salmonella spp. /25g	Abs/25 g																																		
<b>Nutritional value 100g</b>	Calculated																																		
Energy (KJ)	969																																		
Energy (kcal)	232																																		
Fat (g)	9,4																																		
saturated (g)	1,0																																		
Carbohydrates (g)	24,5																																		
of which sugars (g)	1,1																																		
Fibres (g)	0,6																																		
Proteins (g)	11,7																																		
Salt (g)	0,83																																		
<b>Allergens</b>	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)&gt;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> <tr> <td colspan="4"><i>(M = contains, O = unknown, K = may contain, Z = without)</i></td> </tr> </tbody> </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	<i>(M = contains, O = unknown, K = may contain, Z = without)</i>			
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<b>Other parameters</b>	Other parameters																																		
Heavy metals	EU Directives 1881/2006																																		
TVB-N	EU Directives 2074/2005																																		
GMO	Conform EU 1829/2003 and 1830/2003 the product does not have to be labeled as gmo																																		
<b>Document data</b>	Document data																																		
Issue date	7 July 2022																																		
Version	v220707-001																																		
Reason of update	New product																																		
Signed by	Arjan de Graaf																																		
Certificates	  																																		

Label	etiket																		
Box	<div data-bbox="550 138 1524 212"> <p>EP12052 <b>Alaska pollock formed fish breaded prefried MSC</b> </p> </div> <hr/> <div data-bbox="550 224 1524 257"> <p><b>Out of Alaska pollock fillet blocks sawed portions, formed fish, breaded and prefried. IQF</b></p> </div> <hr/> <div data-bbox="550 264 1524 309"> <p>Ingredients: Alaska pollock (<b>fish</b>) (ca. 50%) (Theragra chalcogramma, FAO: 61 &amp; 67- Pacific ocean, caught with trawlnets), flour (<b>wheat</b>), vegetable oil (rapeseed and/or sunflower), salt.</p> </div> <div data-bbox="550 313 925 459"> <p><b>Size:</b> <b>110-140 g</b>  <b>Net weight:</b> <b>2,64 kg</b>  <b>Lot:</b> <b>LT00000</b>  <b>Production date:</b> <b>07.07.22</b>  <b>At -18°C best before:</b> <b>05.01.24</b></p> </div> <div data-bbox="965 313 1204 459"> <p>  <small>CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org</small>  <small>This seafood has met the MSC's global standard for sustainability. www.msc.org   MSC-C-58185</small></p> </div> <div data-bbox="1228 313 1492 504"> <table border="1"> <thead> <tr> <th colspan="2">Nutritional value per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy:</td> <td>969kJ/232kcal</td> </tr> <tr> <td>Fat:</td> <td>9,4g</td> </tr> <tr> <td>- of which saturated:</td> <td>1,0g</td> </tr> <tr> <td>Carbohydrates:</td> <td>24,5g</td> </tr> <tr> <td>- of which sugars:</td> <td>1,1g</td> </tr> <tr> <td>Fibres:</td> <td>0,6g</td> </tr> <tr> <td>Protein:</td> <td>11,7g</td> </tr> <tr> <td>Salt:</td> <td>0,83g</td> </tr> </tbody> </table> </div> <div data-bbox="550 470 1197 537"> <p>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.</p> </div> <div data-bbox="550 542 1197 645"> <p>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.</p> </div> <div data-bbox="1228 542 1492 645">               8 717338 120523         </div> <hr/> <div data-bbox="550 660 1524 716"> <p>Produced for: Cheflink Ltd.              Cloncullen, Robinstown, Navan Co Meath, Ireland; C15 3XTW.</p> <div data-bbox="1412 660 1492 716" style="float: right; border: 1px solid black; border-radius: 50%; padding: 2px;">                 NL                  6612                  E.G.             </div> </div>	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
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