






Productspecification	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	
Productinformation		Productinformation
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.	
Specific riskgroups	None	
Storageconditions	Frozen max -18°C	
Shelf life after production	18 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 62%), wheatflour , vegetable oil (sunflower and or rapeseed, in varying proportions), salt, vegetable fibre (wheat), turmeric extract, color paprika extract.	
Spieces and latin name	Cod - Gadus morhua	
Productionmethod	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-51417)	
Procesinformation		Procesinformation
EU authorization number	NL6612EG	
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)	<100			
Salmonella spp. /25g	Abs/25 g			
Nutritional value 100g		Calculated		
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)	0,88			
Allergens		Calculated		
<i>01 Gluten: wheat</i>	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>			
	Other parameters		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		
	Document data		Document data	
	Issue date	13 June 2023		
Version	v230613-002			
Reason of update	A new calculation of nutritional value			
Signed by	Katarzyna Marzec			
Certificates	  			

Label

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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: 05.01.24



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

Nutritional value per 100g	
Energy:	913 kJ/218 kcal
Fat:	9,8g
- of which saturated:	1,1g
Carbohydrates:	19,6g
- of which sugars:	0,9g
Fibres:	2,0g
Protein:	11,9g
Salt:	0,8g



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.



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