


Product Specification

Nordic Seafood Item No.	3641215	Date	27.10.2020
Product Name	St.Peter's Fish fillet skin-on boneless CN	Lot	FAB_107272
HS Customs Code.	0304899090	Appr. No	DK-285 EC
Scientific Name	Zeus faber	Extended desc.	3750 g (5000 GW) IQF 150-200 g
Origin/catch method		Packaging type	
Caught/farmed in	61: Pacific, Northwest	Product type	IQF
Catch methods	Other trawls (not specified)	Count /Size	150-200 GRAM
Production methods	CATCH_MARINE	Preparation status	RAW
Processed in	CN	Net Weight:	3750 GRAM
Final Packing Country	DK		
Ingredients	80% Sct. Peter's fish (FISH)(Zeus faber), water, humectant (E330, E331, E450, E451).		
			
Outer/Secondary Packaging		Pallet Types	UK 100x120 EU 80x120
Outer LxWxH (mm)	390X290X130	Colli per layer	8
Gross Weight	5.620	Colli per Pallet	104
Cardboard Weight (g)	240	Pallet Height (mm)	1.840
Plastic Weight (g)	19	Pallet wt. (KG)	607
EAN	5702008238861		
Inner/Primary Packaging		Shelf life at -18C (in days from)	
Outer LxWxH (mm)	0X0X0	Production date	1080
Gross Weight		Delivery (Customer)	180
Cardboard Weight (g)			
Plastic Weight (g)		Brand	NORDIC SEAFOOD
EAN	-	Language/ISO Code	DA-DE-EN-IT
Nutritive information per 100 g		Allergens	
Energy (Ki/Kcal)	298/70	Celery	<input type="checkbox"/> Molluscs
Fat (g)	0,6	Gluten	<input type="checkbox"/> Mustard
- of which saturated fat (g)	0,2	Crustaceans	<input type="checkbox"/> Nuts
Carbohydrate (g)	0,2	Eggs	<input type="checkbox"/> Peanuts
- of which sugars (g)	0,2	Fish	<input checked="" type="checkbox"/> Sesame seeds
Fiber (g)	0,0	Lupin	<input type="checkbox"/> Soya
Protein (g)	16,0	Milk	<input type="checkbox"/> Sulphur dioxide
Salt (g)	1,25		
Sodium (g)	0,0		
<i>The results are average and may vary if individual samples are analyzed.</i>			
Data source:		Raw material - Nordic label	
Claims on packaging/labels		Micro standards	
Keyhole Symbol	<input type="checkbox"/>	TVC (cfu/g)	1.000.000
MSC/ASC	<input type="checkbox"/>	E. Coli	100
Organic	<input type="checkbox"/>	Staph.Aure	-
		Salmonella	Neg/25g.
		Listeria M	-
		Vibrio	-
We confirm that we apply to the EU regulation 2073/2005			
GMO: In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Nordic Seafood A/S, is free from genetically modified ingredients and/or raw materials. Further we will inform if non-GMO food ingredients or additives are replaced with GMO alternatives – if such use or presence triggers GMO labelling according to EU regulation 1829/2003.			
Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S			

Product Specification

Nordic Seafood Item No.	3641215	Date	28.01.2019
Product Name	St.Peter's Fish fillet skin-on boneless CN	Lot	ZJA_18/08
HS Customs Code.	0304899090	Appr. No	CN-3300/02057

Scientific Name Zeus faber Origin/catch method Caught/farmed in 61: Pacific, Northwest Catch methods Other trawls (not specified) Production methods CATCH_MARINE Processed in CN Final Packing Country CN Ingredients <p style="text-align: center;">90% St. Peter's fish/John Dory (FISH)(Zeus faber), water, humectant (E330, E331, E450)</p>	Extended desc. 3750 g (5000 GW) IQF 150-200 g Packaging type Product type IQF Count /Size 150-200 GRAM Preparation status RAW Net Weight: 3750 GRAM
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Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	345X285X115	Colli per layer		8
Gross Weight	5.400	Colli per Pallet		120
Cardboard Weight (g)	300	Pallet Height (mm)		1.875
Plastic Weight (g)	35	Pallet wt. (KG)		680
EAN	5702008238861			
Inner/Primary Packaging		Shelf life at -18C (in days from)		
Outer LxWxH (mm)	0X0X0	Production date		720
Gross Weight		Delivery (Customer)		180
Cardboard Weight (g)				
Plastic Weight (g)		Brand		NORDIC SEAFOOD
EAN	-	Language/ISO Code		DA-DE-EN-FI-FR-IT-RU

Nutritive information per 100 g	Allergens			
Energy (Ki/Kcal)	385/92		Molluscs	
Fat (g)	0,8	Celery		
- of which saturated fat (g)	0,2	Gluten		
Carbohydrate (g)	0,3	Crustaceans		
- of which sugars (g)	0,3	Eggs		
Fiber (g)	0,0	Fish	X	Sesame seeds
Protein (g)	21,0	Lupin		Soya
Salt (g)	0,21	Milk		Sulphur dioxide
Sodium (g)	0,0			
<i>The results are average and may vary if individual samples are analyzed.</i>				
Data source:		Master packing		

Claims on packaging/labels	Micro standards												
Keyhole Symbol													
MSC/ASC													
Organic													
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th>TVC (cfu/g)</th> <th>E. Coli</th> <th>Staph.Aure</th> <th>Salmonella</th> <th>Listeria M</th> <th>Vibrio</th> </tr> <tr> <td style="text-align: center;">1.000.000</td> <td style="text-align: center;">100</td> <td style="text-align: center;">-</td> <td style="text-align: center;">Neg/25g.</td> <td style="text-align: center;">-</td> <td style="text-align: center;">-</td> </tr> </table>	TVC (cfu/g)	E. Coli	Staph.Aure	Salmonella	Listeria M	Vibrio	1.000.000	100	-	Neg/25g.	-	-
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