

TECHNICAL SHEET

PRODUCT



Name
Scientific name
Characteristic
Description product
Texture
Colour
Flavour
Smell
Size

Frozen Seabass fillets

Dicentrarchus labrax
Raw, natural product
IQF, skin on, PBI
Fine
Natural white flesh
Neutral
Neutral
60-80/80-120/90-110/100-140/120-160/140-200/160-220/160-220/300+g
Filleting, freezing, packing
All year around
Farmed in Turkey
Turkey
Farmed

Process steps
Delivery period
Fishing grounds
Origin
Fishing gear

INGREDIENTS

Seabass (fish), water, salt

ALLERGENS

Fish

PRESERVATION

Delivery temperature
Storage temperature
Shelf life
Catching date
Production date
Best before date

≤ -18°C
≤ -18°C
2 years after catching date/production date
see original label
see original label
see original label

NUTRITIONAL VALUE

Ø Average per 100 g	
Energy	568kJ/ 135kcal
Fat	5,96 g
of which saturated fat	1,61 g
Carbohydrates	<1,0 g
of which sugars	<1,0 g
Proteins	19,6 g
Salt	0,19 g

PACKED IN 5 kg

Drained net weight	3,75kg/3,5 kg/4kg
Units/carton	5 kg
Technology	IQF
Specifications master carton	Case
Specifications	Carton
Sizes	39x29x12cm
Case weight	ca.0,5 kg
Labels	Production date/specifications
Number of cases/pallet	136
Number of cases/layer	17
Number of layers/pallet	8
Type of pallet	Euro pallet
Weight of pallet only	ca. 25 kg
Height of pallet only	144 mm
Weight of pallet including goods	705
Height of pallet including goods	2.10m

MICROBIOLOGICAL CRITERIA (target values)

Fresh and frozen fish fillets, crustaceans-, shellfish and molluscs		
Parameter	At delivery	Expiry date
Total bacterial count	≤1.000.000 cfu/g	≤10.000.000 cfu/g
Enterobacteriaceae	≤1.000 cfu/g	≤10.000 cfu/g
S. aureus	≤1.000 cfu/g	≤1.000 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
E-coli	≤ 100 cfu/g	≤ 1.000 cfu/g

Prepared fish (cooked, smoked, baked etc.)		
Parameter	At delivery	Expiry date
Total bacterial count	≤100.000 cfu/g	≤1.000.000 cfu/g
Enterobacteriaceae	≤100 cfu/g	≤1.000 cfu/g
S. aureus	≤10 cfu/g	≤100 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
Listeria monocytogenes	Absent in 25 gram	≤100 cfu/g
E-coli	≤ 10 cfu/g	≤ 100 cfu/g

Instructions for the final user

Keep frozen at -18°C. Once defrosted do not refreeze, keep it in the fridge and eat within 24 hours of defrosting. Fish products of Ocean Fish B.V. are not suitable for direct consumption but should be heated above a core temperature of 75°C until they are completely done. Limited shelf life after opening.

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