



Product specification

Product	Light salted cod fillets		
Latin name	Gadus morhua		
Grading	300-1000g / 1000-1500g		
<input checked="" type="checkbox"/> Fillet	<input type="checkbox"/> Loin	<input checked="" type="checkbox"/> PBI	<input type="checkbox"/> Completely skinless
<input type="checkbox"/> Scaled	<input type="checkbox"/> Portion	<input type="checkbox"/> PBO	<input checked="" type="checkbox"/> Skin on
<input type="checkbox"/> Headless	<input type="checkbox"/> Tail		<input type="checkbox"/> White skin on / black skin off
<input type="checkbox"/> Peeled	<input type="checkbox"/> Whole		<input type="checkbox"/> White skin on
		<input checked="" type="checkbox"/> Nett Weight	<input type="checkbox"/> Gross Weight
		<input checked="" type="checkbox"/> Land frozen	<input type="checkbox"/> Frozen at sea
		<input checked="" type="checkbox"/> Single frozen	<input type="checkbox"/> Double frozen
Origin	Iceland		
Catch area	FAO 27	Sub area	5
Catching method	Trawl		
EU approval nr.	NL 6033 EG		
Glaze	+/- 10%		
Certificates	<input checked="" type="checkbox"/> MSC <input type="checkbox"/> ASC <input type="checkbox"/> Global gap		

Ingredients

98% cod
2% Salt

Storage and distribution

Storage temperature	Minimal -20°C / maximum -18°C
Transport temperature	Minimal -20°C / maximum -18°C

Preparation instructions

1. Defreeze the frozen fish
2. Dab dry with kitchen towel
3. Prepare like fresh fish (bake, fry, cook, stew or grill)

Microbiological values

Control according to the manual schedule

Entero bacterien	max 1.000 cfu/g
E. coli	max 100 cfu/g
Staphylococcus aureus	max 100 cfu/g

Allergens information

<input type="checkbox"/> Cowmilk	<input type="checkbox"/> Gluten	<input type="checkbox"/> Chicken	<input type="checkbox"/> Legume	<input type="checkbox"/> Sesame	<input type="checkbox"/> Vanillin	<input type="checkbox"/> Mustard
<input type="checkbox"/> Lactose	<input type="checkbox"/> Wheat	<input checked="" type="checkbox"/> Fish	<input type="checkbox"/> Nuts	<input type="checkbox"/> Sesame oil	<input type="checkbox"/> Coriander	<input type="checkbox"/> Molluscs
<input type="checkbox"/> Chicken protein	<input type="checkbox"/> Rye	<input type="checkbox"/> Shellfish	<input type="checkbox"/> Nuts oil	<input type="checkbox"/> Glutamate	<input type="checkbox"/> Celery	
<input type="checkbox"/> Soy protein	<input type="checkbox"/> Beef	<input type="checkbox"/> Corn	<input type="checkbox"/> Peanuts	<input type="checkbox"/> E220/E228	<input type="checkbox"/> Root	
<input type="checkbox"/> Soy oil	<input type="checkbox"/> Pork	<input type="checkbox"/> Cocoa	<input type="checkbox"/> Peanuts oil	<input type="checkbox"/> Cinnamon	<input type="checkbox"/> Lupine	

Nutritional values/100gr.

Energy	241 kJ / 57 Kcal	Carbohydrates	0,0g
Total fat	0,4g	Sugar	0,0g
Saturated fat	0,1g	Protein	13,3
Unsaturated fat	-	Salt	2,0g

This is a natural product, values can change due to season, gender, feed and age.

General quality requirements

- 1) All preparation, processing, packaging and handling must be carried out under strictly hygienic conditions.
- 2) The product is free from foreign matter.
- 3) The product is supplied in hygienic packaging so that the state shelf life is assured when stored under the recommended conditions.
- 4) The product is supplied in accordance with the specification.
- 5) The product is delivered using clean transport in frozen condition at -18°C or colder.
- 6) The product is suitable for each consumer (no account taking of allergic consumers).

Determination of Net Weight of Products Covered by Glaze

As soon as the package is removed from low temperature storage, open immediately and place the contents under a gentle spray of cold water. Agitate carefully so that the product is not broken. Spray until all ice glaze that can be seen or felt is removed.

*According to CODEX STAN 190-1995

$$G = \frac{M0 - M1}{M0} * 100$$

M0 : Weight of the glazed frozen sample
M1 : Weight of the unglazed (frozen sample)

Packaging information

Packing

Nett fill weight

☒ IQF ☐ IWP ☐ Vacuum ☐ Block ☐ Interleaved

Weight of carton

Carton with blue bag

9,9 kg

Dimensions Carton (LxWxH)

470g
490x290x170 mm

Pallet

Euro pallet

Number of layers per pallet

10

Number of cartons per layer

6

Dimensions of pallet (LxWxH)

1200x800x150 mm

Weight of pallet (only pallet)

25 kg

Total pallet weight (exclusive pallet)

600x11kg= 660 kg

Weight of bag 20g

GM statement

Sea Frozen B.V. declares that in the products no ingredients, additives or aromas have been used that are derived from genetically modified material as defined in Regulations (EU) 2001/18, (EU) 1829/2003 and (EU) 1830/2003 and are free from GMO material in conformity with Regulations (EU) 2001/18, (EU) 1829/2003 and (EU) 1830/2003.

Sea Frozen B.V. can guarantee this by means of statements and/or analysis reports of the suppliers and because products are fully 100% traceable in conformity with Regulations (EU) 1829/2003 and (EU) 1830/2003.

Pictures



03.05.22
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