







## Productspecification: MSC Redfish fillets

Product	
Name	Redfish fillets
Scientific name	Sebastes marinus
Article number	RF.102.505.XXX
Origin	Caught in the Northeast Atlantic (FAO 27 / Va), Iceland Grounds
Catch method	Trawls
Processed in	Iceland
Packed in	Netherlands
	
Description of product	
Physical	<input checked="" type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input type="checkbox"/> Head on <input type="checkbox"/> Headless <input checked="" type="checkbox"/> Quick frozen <input type="checkbox"/> Cooked <input type="checkbox"/> Shell on <input type="checkbox"/> Peeled <input type="checkbox"/> Whole cleaned <input type="checkbox"/> Pinbone out <input type="checkbox"/> Tail on <input type="checkbox"/> Tail off <input type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeveined <input type="checkbox"/> With added water <input checked="" type="checkbox"/> Skin on <input checked="" type="checkbox"/> Pinbone in <input type="checkbox"/> Deveined <input type="checkbox"/> Other:
Frozen	Single      Technology   IQF
Colour	White, red, brown      Odour   Neutral
Texture	Firm      Taste   Neutral
Size	100-200g – 200-300g
Coating	Water (Protective glaze)      25% <i>Percentage of protective ice layer can fluctuate due to the nature of the production process.            If customer orders products with protective glaze &lt;10%, Seafood Connection B.V. cannot be held            responsible for quality problems regarding dehydration and/or freezerburn.</i>
Declaration	
Ingredients:	100% Redfish ( <b>fish</b> ). Ingredients refer to the net weight (without glaze)
Allergens:	Fish
Intended use	
Heat this product well before consumption.	
Nutrition value / 100g	
Energy	110 Kcal / 462 kJ
Fat	3,9 g
Saturated fat	0,7 g
Carbohydrate	0,0 g
Of which sugars	0,0 g
Protein	18,7 g
Salt	0,28 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.

Packaging	
Net weight	3,75 kg
Sales volume / carton	5 kg/ctn
<p>This frozen fishery product is produced in a wet environment and contains a protective ice layer. The net weight of the product as declared on the label must be measured directly after removing the protective ice layer on a still completely frozen product. To determine the net weight, a minimal of 5 random taken samples should be tested and the <a href="#">WELMEC</a> method must be applied. In case you have any questions, please feel free to contact our office for more information.</p>	
Type	<b>Primair packaging</b> Innerbag+tape
Construction	PA/PE
Dimension in mm	-
Weight empty package	40 g
Brand	Neutral/blanco
	<b>Secundair packaging</b> Carton Carton - 440 g
Storage & shelf life	
Fridge	Max 7°C
Freezer	* -6°C
	** -12°C
	*** -18°C
Delivery temperature	*** -18°C
Shelf life	24 months after production date
Comment	Do not refreeze once defrosted
	1 day 1 week 1 month See best before date on packaging
Sustainability	
<input checked="" type="checkbox"/> MSC <input type="checkbox"/> ASC <input type="checkbox"/> BAP	
  	
Quality standards	
<p>Product is not genetically modified          Product is free of strange materials (or metal)          Product has not been irradiated          Product is fully traceable          Leve of histamine, heavy metals and residues of other substances which could contaminate the product must comply with EU regulations.          All used packing materials are suitable for food and meet relevant European direct food contact directives, as specified in internal document D14 Declaration of compliance for food contact products. Packaging material complies with EC regulations No. 1935/2004, 2023/2006 and 10/2011</p>	

Microbiological standards			
Parameters	Target (m)	Critical (M)	Unit
Total plate count	< 500.000	1.000.000	Cfu/g
Enterobacteriaceae	< 1.000	10.000	Cfu/g
Coliforms	< 1.000	10.000	Cfu/g
Staphylococcus aureus	< 500	10.000	Cfu/g
Escherichia coli	< 10	100	Cfu/g
Listeria monocytogenes	Absent in 25g	100	Cfu/g
Salmonella	Absent in 25g	Absent in 25g	Cfu/g
Vibrio cholera	Absent in 25g	Absent in 25g	Cfu/g

All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery, as listed on the back of every invoice, mentioned on our website and filed at the Dutch Chamber of Commerce under no. 96/005. With regard to inspection of the goods, we refer to article 10 of these conditions and the following passage.

In accordance with Article 10 of the terms of delivery, the buyer must inspect the goods as soon as possible after delivery to check if there are any abnormalities or defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, Seafood Connection B.V. can no longer be held liable for defects and/or deviations.

Since raw (unprocessed, fresh or frozen) fish still have to undergo a preparation or heating step, there are no legal microbiological standards for these products, as mentioned in EU Regulation (No 2073/2005) of the European Commission. The microbiological values listed in the product specification only serve as indicators of the quality and cannot be used as a legal basis for rejection of the delivered products.

In case of deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples. Value m represents the level which could be reached under optimum conditions for this product.

In case a sample will be taken for analysis by authorized authorities, the goods have to remain in the original packaging and the outcome of the analysis has to be awaited.

## Pictures



Subscription		
	<b>FOR SELLER</b>	<b>FOR BUYER</b>
Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Sjoeriene Post	
Position	Supply Chain	
Date	<b>26-02-2020</b>	
Signature	<b>Seafood Connection B.V.</b> Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)527 687067	