

Print Date: 16-11-2020

Product Specification

Nordic Seafood Item No.					Date	08.11.2018
Product Name	Arctic Char fillet skin-on PBI IS			Lot	FAB_105257	
HS Customs Code.	0304891000			Appr. No	DK-285 EC	
Scientific Name	Salvelinus a	lpinus	Extended desc.		4,5 k	g NW IQF 300-UP g
Origin/catch method			Packaging type		,	
Caught/farmed in			Product type			IQF
Catch methods			Count /Size			300-UP GRAM
	401140111	TUDE				
Production methods	AQUACUL		Preparation status			RAW
Processed in		IS	Net Weight:			4,5 KG
Final Packing Country		DK				
Ingredients						
Artic char (FISH)(Salvelinus alpinus). Farmed in Iceland.						
Outer/Secondary Packaging			Pallet Types		UK 100x120	EU 80x120
Outer LxWxH (mm)	390X295	5X130	Colli per laver			8
Gross Weight		5.560	Colli per Pallet			120
Cardboard Weight (g)		240	Pallet Height (mm)			2.100
Plastic Weight (g)		16	Pallet wt. (KG)			680
EAN	570200827	74227]	01 16116 1 400 6 1 1			
Inner/Primary Packaging		20/20/2	Shelf life at -18C (in days f	rom)		540
Outer LxWxH (mm)	0X0X0		Production date		540	
Gross Weight Cardboard Weight (g)		_	Delivery (Customer)			180
Plastic Weight (g)		_	Brand			
EAN	570200827	74210	Language/ISO Code			
	370200027	7 4210				
Nutritive information per 100 g Energy (Ki/Kcal)	(2)	5/152	Allergens Celerv		Molluscs	
Fat (g)	03:	8.0	Gluten		Mustard	
- of which saturated fat (g)		1,4	Crustaceans		Nuts	
Carbohydrate (g)		0.0	Eggs		Peanuts	
- of which sugars (g)		0,0	Fish	Х	Sesame seeds	
Fiber (g)		0.0	Lupin		Sova	
Protein (g)		20,0	Milk		Sulphur dioxide	
Salt (g)		0.1			•	
Sodium (g)		0.0				
The results are average and may vary if individu	ualt samples are analyzed.					
Data source:	Source: 1	.249235				
Claims on packaging/lables	_		Micro standards			
Kevhole Svmbol			TVC (cfu/g) E. Coli	Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC			1.000.000 100	-	Neg/25g	-
Organic			We confirm that we apply to t	he EU regula	tion 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						
integration. We committed at integration is not used for products supplied to you by Nordic Scaloud Ays						