

1.	Product name			
	Plaicefillet (<i>Pleuronectes Platessa</i>)			
2.	Product description			
	Fish-bone free, fillet without skin, filleted from white Plaice I, II, III en IV, sorting white skin / brown skin or without skin. Thickness of the fillet: in the summer ± 2 cm and the winter ± 1,5 cm.			
3.	Structure			
	Brown skin with orange dots, white skin is broken white, fish meat is grey white, clear. It has an aromatic sweet, creamy and delicate fresh smell, which is typical for this kind of fish. The texture is in the summer elastic and in the winter looser.			
4.	Chemical and Physical marks			
	Fat:	2 g	Vitamin:	
	Protein:	18 g	Retinol	0,01 mg
	Water:	79 g	B1	0,05 mg
	Carbohydrate:	0 g	B2	0,25 mg
	Sodium:	100 mg	C	2,00 mg
	Calcium	20 mg		
	Iron	1 mg		
5.	Microbiological marks			
	Total plate count	< 1.000.000 kve		
	Enterobacteria	< 1.000		
	Fecale Coliformen	< 10		
	Staphylococci	< 100		
	Yeast en Mould	< 1.000		
	Salmonella	Absent in 25 gram		
6.	Packaging			
	In consult with the customer different types of packaging are possible.			
7.	Shelf life			
	When the product is kept under the in section 9 stated conditions the shelf life of the product is:			
	Fresh product:	6 days		
	Frozen product glazing:	18 months		
	Frozen product not glazing:	12 months		
8.	Target group			
	The products can be eaten by all groups of people, including the various risk groups			
9.	Storage- en transport conditions			
	Product must be keep cool or frozen, for fresh products the temperature of the goods must be below 7°C, for frozen the temperature must be below -18°C.			
10.	Instructions			
	Before consuming the product must be baked, deep-fry or grilled.			
11.	Relevant legislation			
	All Dutch and European legislation are applicable.			
12.	Alba data – Ingredients			
	Plaicefillet			
13.	Catching area			
	FAO27			