

CLIENT: MARCHI

CODE:

1. GENERAL INFORMATION

Article name:	Plaice filets nr. 3 CPB - I.Q.F (Pleuronectes Platessa)
Description:	Filets from whole gutted Plaice Fresh frozen.
Origin:	The Netherlands, Northeast Atlantic ocean: FAO 027
Target group:	None particular
Usage:	Intended to be cooked, grilled or heated in a sufficient way before consumption.

2. ORGANOLEPTIC VALUES (after defrosting)

Color:	White side skin on: white to broken white, flesh is off white, clear
Taste:	Aromatic taste to lightly fresh, sweet
Odor:	Aromatic sweet creamy, light fresh (species own)
Texture:	Summer: Solid, elastic. Winter: somewhat looser.

3. STORAGE CONDITIONS

Temperature:	Minimal below (-18° C.)
Shelf life:	18 months

4. PACKAGING, LABELING AND PRESENTATION

Contents:	carton 10 kg.
Material:	Corrugated cardboard, inside food grade plastic blue bag
Labeling	Carton is closed with transparent tape as instructed
Storage	Latin name, product name, net weight, production code, shelf life, storage conditions
Trace ability code	Pallet
	On carton / label: According to EAN 128

5. INGREDIENT DECLARATION

Plaice filets - additive E452 (Polyphosphates)

6. GLAZING AND WEIGHT



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Version: 001

Glazing %

40

Net weight (kg)

6

Gross weight 10 kg..

7. NUTRITIONAL VALUE

Fat		1 – 2	gram
Protein		18 – 20	gram
Carbohydrates		0	gram
Water		73 – 80	gram
Sodium		120	milligram
Calcium		39	milligram
Iron		0,9	milligram
Vitamins	Retinol	0,01	milligram
	B1	0,05	milligram
	B2	0,25	milligram
	C	2,00	milligram
Energy		393	kilojoules
		94	kilocalories

8. ALLERGEN INFORMATION

+ = present, - = absent, ? = unknown

1	Cow milk protein	-	18	Nut oil	-
2	Lactose	-	19	Peanuts	-
3	Egg	-	20	Peanut oil	-
4	Soy protein	-	21	Sesame	-
5	Soy oil	-	22	Sesame oil	-
6	Gluten	-	23	Glutamate (E620-E625)	-
7	Wheat	-	24	Sulfite (E220 t/m E227)	-
8	Rye	-	25	Coriander	-
9	Rind	-	26	Celery	-
10	Pork	-	27	Carrot	-
11	Fish	+	28	Lupine	-
12	Chicken	-	29	Mustard	-
13	Crustacean	-			
14	Maize	-			
15	Cacao	-			
16	Pod fruits	-			
17	Nuts	-			

9. MICROBIOLOGICAL STANDARDS (end of shelf life)

Micro organisms	Maximum count
Total plate count (37°C)	< 1.000.000 / gram
Enterobacteriaceae	< 10.000 / gram
Total coliforms	< 1.000 / gram
Faecal Coli / E. Coli	< 100 / gram
Yeast & Fungi	< 1.000 / gram
Staphylococcus	< 1.000 / gram
Listeria monocytogenes	Absent / 1 gram

10. POLLUTIONS

Metal:	absent
Wood:	absent
Glass:	absent
Plastics	absent
Rocks :	absent
GMO ingredients:	No

11. HEAVY METALS

Mercury	(Hg)	< 0,50 mg/kg
		< 0,20 mg/kg
		< 0,05 mg/kg
Lead	(Pb)	
Cadmium	(Cd)	

Approval QCAM Jacob Mansveld.
Supplier: Noordzee International B.V.

Approval
Customer:

Date: ott 18, 2006

Date:

CLIENTE: MARCHI

CODICE:

1. INFORMAZIONI GENERALI

NOME PRODOTTO:	Fil. platessa nr. 2 CPB - I.Q.F (Pleuronectes Platessa)
Descrizione:	Filetto di platessa congelato
Origine:	Olanda, Oceano Atlantico Nord Orientale: FAO 027
Uso:	Da consumare previa cottura

2. VALORI ORGANOLETTRICI (dopo lo scongelamento)

Colore:	Lato bianco con pelle, carne di colore chiaro
Sapore:	Aromatico, fresco, tendenzialmente dolce
Odore:	Aromatico, morbido, fresco
Struttura:	solida, elastica

3. CONDIZIONI DI DEPOSITO

Temperatura:	(-18° C.)
Scadenza:	18 mesi

4. IMBALLO, ETICHETTATURA E PRESENTAZIONE

Imballo:	cartone 10 kg.
Materiale:	Cartone ondulato – sacchetto interno
Etichetta	Nome latino, nome prodotto, peso netto, codice produzione, scadenza, condizioni di deposito
Immagazzinamento	Pallet
Codice rintracciabilità prodotto	Sul cartone / etichetta: conforme all'EAN 128

5. INGREDIENTI

Fil. Platessa – additivo E452 (Polifosfati)

6. GLASSATURA E PESO

Glassatura %

20

Peso netto (kg)

8

Peso lordo 10 kg..

7. VALORI NUTRIZIONALI

Fat		1 – 2	gram
Protein		18 – 20	gram
Carbohydrates		0	gram
Water		73 – 80	gram
Sodium		120	milligram
Calcium		39	milligram
Iron		0,9	milligram
Vitamins	Retinol	0,01	milligram
	B1	0,05	milligram
	B2	0,25	milligram
	C	2,00	milligram
Energy		393	kilojoules
		94	kilocalories

8. INFORMAZIONI ALLERGENI

+ = presente, - = assente, ? = sconosciuto

1	Cow milk protein	-	18	Nut oil	-
2	Lactose	-	19	Peanuts	-
3	Egg	-	20	Peanut oil	-
4	Soy protein	-	21	Sesame	-
5	Soy oil	-	22	Sesame oil	-
6	Gluten	-	23	Glutamate (E620-E625)	-
7	Wheat	-	24	Sulfite (E220 t/m E227)	-
8	Rye	-	25	Coriander	-
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11	Fish	+	28	Lupine	-
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13	Crustacean	-			
14	Maize	-			
15	Cacao	-			
16	Pod fruits	-			
17	Nuts	-			

9. STANDARDS MICROBIOLOGICI (scadenza)		
Micro organismi		Conta massima
Total plate count (37°C)		< 1.000.000 / gram
Enterobacteriaceae		< 10.000 / gram
Total coliforms		< 1.000 / gram
Faecal Coli / E. Coli		< 100 / gram
Yeast & Fungi		< 1.000 / gram
Staphylococcus		< 1.000 / gram
Listeria monocytogenes		Absent / 1 gram
10. CONTAMINAZIONI		
Metallo:		assente
Legno:		assente
Vetro:		assente
Plastica		assente
Roccia :		assent
GMO ingredienti:		No
11. METALLI PESANTI		
Mercurio	(Hg)	< 0,50 mg/kg
		< 0,20 mg/kg
		< 0,05 mg/kg
Piombo	(Pb)	
Cadmio	(Cd)	

Approval Supplier: QCAM Jacob Mansveld.
Noordzee International B.V.

Approval Customer:

Date: ott 24, 2006

Date: