

Print Date: 22-11-2023

Product Specification

Nordic Seafood Item No.	8913305		Date	02.05.20	123
Product Name	OCTOPUS whole cleaned raw IN		Lot	ASHA 23/0	
HS Customs Code.	0307520000		Appr. N		
					DIC
Scientific Name	Octopus membranaceus	Extended desc.	10x800	g NW IQF 41-60 /kg NORI	DIC
Origin/catch method		Packaging type			
Caught/farmed in	51: Indian Ocean, Western	Product type		J	IQF
Catch methods	Other trawls (not specified)	Count /Size		41-60 PCS/	/KG
Production methods	CATCH_MARINE	Preparation status		R/	AW
Processed in	IN	Net Weight:		10x800 GR	AM
Final Packing Country	IN				
Ingredients					
80% Octopus (MOLLUS					
Outer/Secondary Packaging		Pallet Types	UK 10	0x120 EU 80x120	
Outer LxWxH (mm)	390X270X265	Colli per laver		8	
Gross Weight	11.280	Colli per Pallet		56	
Cardboard Weight (g)	680	Pallet Height (mm)		2.005	
Plastic Weight (g)		Pallet wt. (KG)		654	
EAN	5702008222464				
Inner/Primary Packaging		Shelf life at -18C (in days from)			
Outer LxWxH (mm)	410X255X45 Production date			720	
Gross Weight Cardboard Weight (g)	1.060	Delivery (Customer)			180
Plastic Weight (g)	3.5 17.5 Brand			NORDIC SEAFOOD	
EAN	5702008222457			DA-DE-EN-FR-HR-IT-	
Nutritive information per 100 g	3702000222137	Allergens		DATE ENTRY INCH	145
Energy (Kj/Kcal)	231/56	Celery	Molluscs	Х	
Fat (g)	1,1	Gluten	Mustard	_^	
- of which saturated fat (g)	0.4	Crustaceans	Nuts		
Carbohydrate (g)	0.0	Eggs	Peanuts		
- of which sugars (g)	0.0	Fish	Sesame s	seeds	
Fiber (g)	0,0	Lupin	Soya		
Protein (g)	11.0	Milk	Sulphur o	dioxide	
Salt (g)	0.8				
Sodium (g)	0.0				
The results are average and may vary if individu	ualt samples are analyzed.				
Data source:					
Claims on packaging/lables		Micro standards			
Kevhole Symbol			oh.Aure Salmonella	Listeria M Vibrio	
MSC/ASC	<u> </u>	500.000 100	- Neg/25g.		
Organic		We confirm that we apply to the EU	regulation 2073/2	.005	
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					