

Print Date: 23-11-2023

Product Specification

Nordic Seafood Item No.	6526211		Date	20.10.2021	
Product Name	Scallops in half shell roe-on raw Peru		Lot	NEMO_21/002	
HS Customs Code.	0307229000		Appr. No	PE-P131-CAS-AUPS	
Scientific Name	Argopecten purpuratus	Extended desc.	,	10x750 į	g NW IQF 15-25 /kg
Origin/catch method	J	Packaging type			
Caught/farmed in	PE - Peru	Product type			IQF
Catch methods	12 1614	Count /Size			15-25 PCS/KG
	AQUACULTURE				
Production methods	AQUACULTURE	Preparation status			RAW
Processed in	PE	Net Weight:			10x750 GRAM
Final Packing Country	PE				
Ingredients					
Pacific scallops (MOLLUSCS)(Argopecten purpuratus).					
Outer/Secondary Packaging		Pallet Types		UK 100x120	EU 80x120
Outer LxWxH (mm)	390X300X235	Colli per layer			8
Gross Weight	10.740	Colli per Pallet			64
Cardboard Weight (g)	540	Pallet Height (mm)			2.030
Plastic Weight (g)		Pallet wt. (KG)			710
EAN	5702008150804				
Inner/Primary Packaging		Shelf life at -18C (in	n days from)		
Outer LxWxH (mm)	350X230X50	Production date		720	
Gross Weight	1.020	Delivery (Customer)		180	
Cardboard Weight (g)	3				
Plastic Weight (g)	16,5	Brand		NORDIC SEAFOOD	
EAN	5702008150798	Language/ISO Code		CR-	DA-DE-EN-FR-IT-NL
Nutritive information per 100 g		Allergens		•	
Energy (Ki/Kcal)	296/71	Celery		Molluscs	X
Fat (g)	0,9	Gluten		Mustard	
- of which saturated fat (g)	0,0	Crustaceans		Nuts	
Carbohydrate (g)	3,5	Eggs		Peanuts	
- of which sugars (g)	0.0	Fish		Sesame seeds	
Fiber (g)	0,0	Lupin		Soya	
Protein (g)	12,0	Milk		Sulphur dioxide	
Salt (g)	0,97				
Sodium (g) The results are average and may vary if individu	0.0				
Data source:	aut sumples are unalyzeu.				
Claims on packaging/lables		Micro standards			
Keyhole Symbol			E. Coli Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC		100.000	100 1.000	Neg/25g. 100	T -
Organic		We confirm that we a	pply to the EU regulat	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					