

Print Date: 22-11-2023

Product Specification

Nordic Seafood Item No.	6625530		Date	23.11.2022
Product Name	Greenshell Mussels in half shell New Zealand		Lot	SAN_22/006
HS Customs Code.	0307329000		Appr. No	NZ-PH-177
Scientific Name	Perna canaliculus	Extended desc. NO		(MEDIUM 11xlingual
Origin/catch method		Packaging type	5	o .
Caught/farmed in	81: Pacific, Southwest	Product type		BOXES
_	81. Facilic, Southwest			
Catch methods		Count /Size		30-50 PCS/KG
Production methods	AQUACULTURE	Preparation status		BLANCHED
Processed in	NZ	Net Weight:		10x1000 GRAM
Final Packing Country	NZ			
Ingredients				
Greenshell mussels (MOLLUSCS)(Perna canaliculus) Cozze verde (MOLLUSCHI)(Perna canaliculus).				
Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	420X335X200	Colli per layer		6
Gross Weight	11.470	Colli per Pallet		48
Cardboard Weight (g)	420	Pallet Height (mm)		1.750
Plastic Weight (g)		Pallet wt. (KG)		573
EAN	5702008149884			
Inner/Primary Packaging		Shelf life at -18C (in days from)		
Outer LxWxH (mm)	190X160X80	Production date		720
Gross Weight	1.105	Delivery (Customer)		180
Cardboard Weight (g)	57,5			
Plastic Weight (g)	6	Brand		NORDIC SEAFOOD
EAN	5702008149877	Language/ISO Code	DA-DE-EN-FI-F	R-HU-IT-PL-RU-SL-UA
Nutritive information per 100 g		Allergens		
Energy (Ki/Kcal)	512/123	Celerv	Molluscs	Х
Fat (g)	3,2	Gluten	Mustard	
- of which saturated fat (g)	0.9	Crustaceans	Nuts	
Carbohvdrate (g)	4.3	Eggs	Peanuts	
- of which sugars (g)	0.8	Fish	Sesame seeds	
Fiber (g)	0,0	Lupin	Soya	
Protein (g)	19,0	Milk	Sulphur dioxide	
Salt (g)	1,4	May contain traces of: CRUSTACE	ANS	
Sodium (g)	0.0			
The results are average and may vary if individe Data source:	uait samples are analyzea.			
Claims on packaging/lables		Micro standards		
Keyhole Symbol			.Aure Salmonella Listeria N	Л Vibrio
MSC/ASC		100.000 10 1.00		Neg/25g.
Organic		We confirm that we apply to the EU re		-
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				