

Print Date: 22-11-2023

## **Product Specification**

Nordic Seafood Item No.	9004163		Date 13.01.2022
Product Name	Japanese Loligo Squid whole uncleaned raw CN		Lot ZJA_21/008
HS Customs Code.	0307433800		Appr. No CN-3300/02057
Scientific Name	Loliolus japonica	Extended desc.	10x900 g NW BLOCK 3-5 CM
Origin/catch method		Packaging type	
Caught/farmed in	61: Pacific, Northwest	Product type	BLOCK
Catch methods	Other trawls (not specified)	Count /Size	30-50 MM
Production methods	,	Preparation status	RAW
	CATCH_MARINE	· ·	
Processed in	CN	Net Weight:	10x900 GRAM
Final Packing Country	CN		
Ingredients			
•	olus japonica), water, salt. Pallet info: height: Actual pallet height: 1400mm.		
Outer/Secondary Packaging		Pallet Types	UK 100x120 EU 80x120
Outer LxWxH (mm)	430X250X165	Colli per laver	12
Gross Weight	10.780	Colli per Pallet	60
Cardboard Weight (g)	360	Pallet Height (mm)	1.400
Plastic Weight (g)		Pallet wt. (KG)	669
EAN	5702008300889		
Inner/Primary Packaging		Shelf life at -18C (in days from)	
Outer LxWxH (mm)	345X220X45	Production date	720
Gross Weight	1.042	Delivery (Customer)	180
Cardboard Weight (g)			
Plastic Weight (g)	8.5	Brand	NORDIC SEAFOOD
EAN	5702008300872	Language/ISO Code	CR-DA-DE-EN-FR-IT-NL
Nutritive information per 100 g		Allergens	
Energy (Ki/Kcal)	285/68	Celery	Molluscs X
Fat (g)	1,6	Gluten	Mustard
- of which saturated fat (g)	0.6	Crustaceans	Nuts
Carbohydrate (g)	0,0	Eggs	Peanuts
- of which sugars (g)	0.0	Fish	Sesame seeds
Fiber (g)	0,0	Lupin	Soya
Protein (g)	13.0	Milk	Sulphur dioxide
Salt (g)	0.98		
Sodium (g)	0,0		
The results are average and may vary if individu Data source:	ualt samples are analyzed.		
Claims on packaging/lables		Micro standards	
Kevhole Symbol		TVC (cfu/g) E. Coli Staph.Au	re Salmonella Listeria M Vibrio
MSC/ASC		500.000 100 -	Neg/25g
Organic		We confirm that we apply to the EU regu	ılation 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