

Print Date: 22-11-2023

Product Specification

Nordic Seafood Item No.	1291220		Date	02.09.2022
			1	
Product Name	Rainbow trout roe salted Denmark		Lot	FVR_22/007
HS Customs Code.	16043	10000	Appr. No	DK-4731-EF
Scientific Name	Oncorhyncus mykiss	Extended desc.	24x200 g NW	Tub Quick frozen
Origin/catch method		Packaging type		
Caught/farmed in	DK - Denmark	Product type		TUB
Catch methods		Count /Size		
Production methods	AQUACULTURE	Preparation status		OTHER
Processed in	DK	Net Weight:		24x200 GRAM
Final Packing Country	DK	Net Weight.		247200 (11711)
Ingredients	DK			
Rainbow Trout Roe (FISH) (Oncorhyncus mykiss), 3,5% Salt Farmed in Denmark				
Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	283X195X185	Colli per laver		16
Gross Weight	5.820	Colli per Pallet		128
Cardboard Weight (g)	240	Pallet Height (mm)		1.630
Plastic Weight (g)		Pallet wt. (KG)		768
EAN	5702008136228			
Inner/Primary Packaging		Shelf life at -18C (in days from)		
Outer LxWxH (mm)	95X95X45	Production date		450
Gross Weight	230	Delivery (Customer)		180
Cardboard Weight (g)				
Plastic Weight (g)	28	Brand		
EAN	5702008136211	Language/ISO Code		DA-EN-IT
Nutritive information per 100 g		Allergens	1	
Energy (Ki/Kcal)	801/191	Celery	Molluscs	<u> </u>
Fat (g)	9,4	Gluten	Mustard	<u> </u>
- of which saturated fat (g)	1,4	Crustaceans	Nuts	
Carbohydrate (g)	0.9	Eggs	Peanuts	
- of which sugars (g) Fiber (g)	0.0	Fish X Lupin	Sesame seeds Soya	
Protein (g)	26.0	Milk	Sulphur dioxide	
Salt (g)	3,5	IVIIIK	Joaiphiai aloxide	
Sodium (g)	1,4			
The results are average and may vary if individu				
Data source:				
Claims on packaging/lables		Micro standards		
Keyhole Symbol		TVC (cfu/g) E. Coli Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC		100.000 10 1.000	Neg/25g. 100	-
Organic		We confirm that we apply to the EU regula	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.				