N@RDIC SEAFOOD[®] If its in the sea, its on our list

Product Specification

Nordic Seafood Item No.	9629140			Date		1:	1.07.2023
Product Name	Edamame Green Soybean Pods salted blanched CN		CN	Lot NSK_23/095			K_23/095
HS Customs Code.	2008199980			Appr. No CN-3302/08			-3302/08006
Scientific Name	Glycine max	Extended desc.	<u>.</u>		NISSU	JI 20x40(0 g NW IQF
Origin/catch method		Packaging type					0
Caught/farmed in		Product type					BAG
Catch methods		Count /Size					5/10
Production methods	AGRICULTURE	Preparation status	BLANCHED				
Processed in	CN	Net Weight:	20x400 GRAM				
Final Packing Country	CN						
Ingredients							
SOY beans	: (99%), Salt. Semi di SOIA (99%), Sale.						
Outer/Secondary Packaging		Pallet Types		UK 100	x120	EU ?	80x120
Outer LxWxH (mm)	380X245X215	Colli per laver					9
Gross Weight	8.700	Colli per Pallet					63
Cardboard Weight (g)	400	Pallet Height (mm)				1	1.655
Plastic Weight (g)		Pallet wt. (KG)					571
EAN	5702008236805						
Inner/Primary Packaging		Shelf life at -18C (in day	s from)				
Outer LxWxH (mm)	250X190X30	Production date		540			
Gross Weight	415	Delivery (Customer)		180			
Cardboard Weight (g)							
Plastic Weight (g)	8	Brand		NISSUI			
EAN	5702008236799	Language/ISO Code	DA-DE-EN-ES-FR-IT-NL-PT				
Nutritive information per 100 g		Allergens		-			
Energy (Ki/Kcal)	644/154	Celerv		Molluscs			
Fat (g)	5,4	Gluten		Mustard			
- of which saturated fat (g)	0.73	Crustaceans		Nuts			
Carbohvdrate (g)	14.0	Eggs		Peanuts			
- of which sugars (g)	7.7	Fish		Sesame seeds			
Fiber (g)	0,0	Lupin				X	
Protein (g)	12.0	Milk		Sulphur dioxide			
Salt (g)	0.78						
Sodium (g) The results are average and may vary if individu							
Data source:	uun sumples are unalyzea.						
Claims on packaging/lables		Micro standards					
Kevhole Symbol		TVC (cfu/g) E. Coli	Staph.Aure	Salmonella Li	isteria M	Vibrio	_
MSC/ASC		50.000 10	-	Neg/25g.	100	-	
Organic		We confirm that we apply to	o the EU regula	tion 2073/20	05		
GMO: In compliance with regulation 1830 ingredients and/or raw materials. Furthe presence triggers GMO labelling accordin	er we will inform if non-GMO food ingre						

Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S