

Company name & address:	Ísfélag hf. Gránugata 1-3 580 Siglufjörður ICELAND		
Brand:	Rammi		
Manufacturer:	Sólberg ÓF-1		
Approval no:	H033		
Contact information:	Jón Páll Kristófersson Marketing manager jonpall@isfelag.is Phone number: +354 460 5580 Emergency number: +354 866 1785		Kristín Margrét Halldórsdóttir Technical quality manager kristinh@isfelag.is Phone number: +354 460 5546
Certificates:	MSC Registration No. MSC-C-53171		
Species:	Cod – Gadus morhua		
Fishing gear:	Trawls		
Catch area:	North East & West Atlantic – FAO Area 27		
Pack – Size:	2 x 10 kg (<2% limit)		
Product description:	Frozen at sea cod fillets skinless & boneless, ready to cook. 2 x 10 kg in a box		
Product codes and size grading:	S103011 2-4 oz S103031 4-6 oz S103051 6-8 oz	S103061 8-10 oz S103071 10-12 oz S103081 12-16 oz	S103091 8-16 oz S103101 16-32 oz S103111 32+ oz
Ingredients:	Only fresh Cod bled alive. No additives.		
B.B.D (best before date):	24 months (specified on the label)		
Storage conditions:	≤ -18°C - Beware if temperature fluctuations.		
Intended use:	Ready to cook. Consumers with a fish allergy should not consume this product. Allergenic factor is stated on the label. This product is not suitable for infants.		

ORGANOLEPTIC STANDARDS

Colour: Good white colour, distinctive for cod – the fish should be firm and unflaked.

Odour: Fresh sea odour.

Flavour: Fresh fish taste.

PRODUCTION

After heading gutting, filleting, the fillets are removed of all bones. The fillets are then inspected manually and any parasites (worms) if any, blood spots, black membranes, scales, and cartilage chips are removed. All pieces must be inspected in candling table. No glazing is used in production.

The fillets are placed lengthwise in the case. Made sure that all corners and sides of the cases are well filled, and the fillets properly placed when packed. Blue plastic is placed in between each peace to separate the fillets.

Cases placed in appropriate block frames until the temperature has reached $\leq -18^{\circ}\text{C}$.

DEFECT TOLERANCES

Defect	Description	Target
Foreign material	E.g., metal, other fish or bycatch	None
Cleaning defects	Bones	Maximum 4 defects per 10 kg.
	Worms	Maximum 4 defects per 10 kg.
	Blood bruises	Maximum 8 defects per 10 kg.
	Blood stains	Maximum 8 defects per 10 kg.
	Black membrane	Maximum 8 defects per 10 kg.

SALT CONTENT

0,5% (naturally)

ALLERGEN

Fish

ALLERGEN CONTAMINATION

Although preventive actions are in place, there might be cross-contamination from other allergen species in the sea, e.g., crustaceans and molluscs. Therefore, individuals with severe fish allergies should take cautions before consuming this product.

Nutritional facts (per 100 gr)	
Calories (kJ/kcal)	325/76
Total fat (g)	0,54
Saturated fat (g)	0,093
Carbohydrates (g)	0
Dietary fibres (g)	0
Sugars (g)	0
Protein (g)	18,0

Microbiological standards	
Aerobic Colony Count (CFU/g @30°C)	<250.000
Staphylococcus aureus (CFU/g)	<10
Presumptive E. coli (MPN/g)	<0,3
Listeria /25g	absent
Salmonella Sp. /25g	absent

PACKING MATERIAL

Blue plastic sheet (LDPE/LLDPE) for frozen goods – Weight: Approx. 152 gr. per case

Case 440 x 352 x 067 mm (10 kg) – Weight: 158 gr. per case (2 cases in a box)

Box 367 x 143 x 447 mm (2x10 kg) – Weight: 250 gr.

PACKING

The fillets must be separated from the inner case by a blue plastic sheet. The fillets shall be easy to separate each other.

LABELING

Full traceability at all times. After packing trace is possible from information on labels.

- | | |
|------------------------|--|
| Case label contains: | Produced in Iceland, the fish species, production No., licence number, bar code, net weight, size grading, date, and year of production, best before month and lot No. |
| Box label contains: | The fish species, fishing area (FAO code), fishing gear, declaration of ingredients, product of Iceland, vessel name, MSC No., production No., bar code, size grading, frozen product, net weight, lot No., best before date, licence No. and the date and year of production. |
| Pallet label contains: | Production No., the fish species, size grading, licence No., vessel name, production date, the number of boxes on the pallet, pallet No. and lot No. |

STORAGE

The product must be kept in a freezer storage at $\leq -18^{\circ}\text{C}$ **immediately** after mastering.

This product can be kept in storage in the recommended conditions ($\leq -18^{\circ}\text{C}$) for up to 24 months.



Example of packing, labelling and storage of our product.

QUALITY CONTROL STANDARDS

Using an appropriate sampling strategy, product will be inspected by divisional personnel at significant points in the production such as:

- Incoming raw material receipt
- Storage and handling
- Packing
- Freezing mastering and cold storage

With those measures taken we can verify that the final product meets all quality-, workmanship-, coding-, marking-, packaging- and labelling requirements of the specification.

The relevant parties should formally agree the products specification. The customer agrees either by signing the document or with an email.

Product specification is reviewed whenever products change, or at least every 3 years.

Issued by		
Technical Quality Manager	Kristín Margrét Halldórsdóttir	<i>Kristin Margret Halldorsdottir</i>
Approved by		
Marketing Manager	Jón Páll Kristófersson	<i>Jon Pall Kristofersson</i>
Place and date	Siglufjörður – 04.03.2026	
Approved by buyer		
Company name		
Name of contact		
Position		
Date		