

Print Date: 22-11-2023

## **Product Specification**

Nordic Seafood Item No.	6015207		Date	31.10.2023
	6015307		<b>⊣</b>	
Product Name	MSC Chile Squat Lobster Tailmeat 1xfrozen Cooked		Lot	HYM_23/006
HS Customs Code.	1605	219091	Appr. No	CL-04123
Scientific Name	Cervimundia johni	Extended desc.	4x2250 g	NW IQF 70-120 /lb
Origin/catch method		Packaging type		
Caught/farmed in	87: Pacific, Southeast	Product type		BAG
Catch methods		Count /Size		70-120 PCS/LB
Production methods	CATCH_MARINE	Preparation status		COOKED
Processed in	CL CL	Net Weight:		4x2250 GRAM
Final Packing Country	CL	Net Weight.		TAZZZZZ GIVAIVI
,	CL			
Ingredients Squat lobste	r (CRUSTACEANS)(Cervimundia johni)			
Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	445X310X175	Colli per layer		6
Gross Weight	10.600	Colli per Pallet		66
Cardboard Weight (g)	440	Pallet Height (mm)		2.075
Plastic Weight (g)		Pallet wt. (KG)		722
EAN	5702008226363			
Inner/Primary Packaging	Shelf life at -18C (in days from)			
Outer LxWxH (mm)	395X375X100	Production date		720
Gross Weight	2.540	Delivery (Customer)		180
Cardboard Weight (g)	1.5			
Plastic Weight (g)	31.5	Brand		
EAN	5702008226356	Language/ISO Code		DA-DE-EN-IT
Nutritive information per 100 g		Allergens	$\neg$	
Energy (Ki/Kcal)	343/82	Celerv	Molluscs	
Fat (g)	0,6	Gluten	Mustard	
- of which saturated fat (g)	0,2	Crustaceans X	Nuts	-
Carbohydrate (g) - of which sugars (g)	0,0	Eggs	Peanuts Sesame seeds	
Fiber (g)	0.0	Fish Lupin	Soya Soya	
Protein (g)	19.0	Milk	Sulphur dioxide	
Salt (g)	0.8	Will	Sulphur dioxide	
Sodium (g)	0.0			
The results are average and may vary if individu				
Data source:				
Claims on packaging/lables		Micro standards		
Keyhole Symbol			ure Salmonella Listeria M	Vibrio
MSC/ASC	X	100.000 10 1.00	0 Neg/25g. 100	-
Organic		We confirm that we apply to the EU reg	ulation 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				