

Product

Name	Pacific Cod fillets
Specifications	Fillets, skinless, prefried
Scientific name	Gadus macrocephalus

Product information

Available grades	140-160g (+/- 5g)
Glazing level	0%
Catching area	FAO 67 - Pacific Ocean
Catching tool	Trawls (OTM)
Processed in	The Netherlands
EU approval number of factory	See label
Lotnumber	See label
Catching date	See label
Packing date	See label
Best before	See label (24 months after production date)

Process information

Freezing technology	IQF Frozen
Process steps	Caught, sorted, skinned, filleted, battered, fried, frozen, packed Processed in accordance with Codex stan 190/1195.
Frying	Prefried in Rapeseed oil Complies with directive 90/642/EC
Physical	As described in the EU freshness grading scheme Product should be free of freezing burns
Bones	PBO

Product photo



Ingredients

60% Pacific cod, 40% breading (wheat flour, water, rapeseed oil, salt, yeast)

Breading information

Sensory characteristics	Color: Orange/red
	Smell: as naturel for this product
	Taste: as naturel for this product,
	Texture: soft fish texture, creamy
Breading code	na

Packaging

Sales unit	5 kg
Gross weight	5 kg
Netweight	5 kg
Primary packaging	Foil bag LDPE
Dimensions	350x280mm
Weight	20g
EAN code	x
Secondary packaging	Cardboard carton
Dimensions	390x290x260mm
Weight	570g
EAN code	x
Codes used	lotcodes, dates, productnumbers (if requested)

Packing quality and label requirements

The packaging is fit for use and approved to pack food.

The packing contains all mandatory product information.

It complies with EG nr. 1935/2004, EG nr. 10/2011 and Commission regulation (EU) 2018/79.

Nutritional values per 100g*

Energy (kJ)	749	kJ	<i>* Nutritional values may vary due to different circumstances</i>
Energy (kcal)	178	kcal	
Fat	4,8	g	
of which saturated fat	0,4	g	
Carbohydrates	19,5	g	
of which sugars	1	g	
Protein	13,7	g	
Salt	0,9	g	

Allergens / Alba data						
	Present			Present		Present
Cow's milk protein	x		Crustaceans	x	Tartazine (E102)	x
Lactose	x		Molluscs	x	Food yellow 3 (E110)	x
Chicken egg	x		Fructose	x	Azorubine (E122)	x
Soya oil	x		Maize	x	Amaranth (E123)	x
Soya protein	x		Cocoa	x	Cochineal Red A (E124)	x
Gluten	YES		Yeast	YES	Citric acid (E330)	x
Wheat	YES		Pulses	x	Lactic acid (E270)	x
Rye	x		Nuts	x	Lupine	x
Sucrose	x		Peanuts	x	Cinnamon	x
Beef	x		Glutamate	x	Vanillin	x
Pork	x		Sulphite (E220-E227)	x	Coriander	x
Chicken	x		BHA/BHT (E320-E321)	x	Celery	x
Fish	YES		Parabens (E241-E219)	x	Umbelliferae	x

Indicate targeted group of consumers of this product
 Cod surfers are eaten by all population groups, excluding the risk groups.

Microbiological quality			
	Norm	Critical limit	Unit
Plate count	< 100.000	< 1.000.000	Kve/g
Enterobacteriae	< 1.000	< 10.000	Kve/g
Coliforms	< 100	< 1.000	Kve/g
Staphylococcus aureus	< 500	< 1.000	Kve/g
Escherichia coli	< 10	< 100	Kve/g
Listeria monocytogenes	Absent in 25 g	Absent in 25 g	
Salmonella spp	Absent in 25 g	Absent in 25 g	
Histamine	< 10	< 100	Kve/g

Storage and Logistical information			
Cartons per layer	8	Cartons per pallet	112
Layers per pallet	14	Pallet format	80x120 cm
Delivery temperature	< -18°C	Storage temperature	< -18°C

Instructions for use
 Defrost the product, after defrosting.
 Do not refreeze the product after it has been defrosted.

Special quality requirements	
Toxic data	Complies wit statutory norms (EG 1881/06) for heavy metals, toxins and other chemical residues, such as lead, cadmium, mercury, dioxins, malachite green and veterinary medicines;
Metals	Free from magnetic and non-magnetic metals;
Product own materials	Na
Irradiation	The product has not been irradiated.
Genetic modification	No genetically modified materials have been used.

Recall procedures

See handbook, chapter M004 (available upon customers request).

Form signature

Filled in by	Nadine van Veen
Position in company	Quality Assistant
Emailaddress	Haccp@dayseaday.nl, nadine@dayseaday.nl

Signature



Dayseaday Frozen B.V.
Texelstroom 4, 8321 MD
Urk, The Netherlands

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Dayseaday Frozen B.V.
Texelstroom 4, 8321 MD, Urk, The Netherlands
info@dayseaday.nl | 0031 (0)527 684684