

Print Date: 22-11-2023

## **Product Specification**

Nordic Seafood Item No.	3941115				Date	25.09.2023
Product Name	HAMACHI Japanese Yellowtail Fillet skin-on JP		)	Lot	NSK_23/183	
HS Customs Code.	0304899090			Appr. No	JP-4554001	
Scientific Name	Seriola quinqueradia	ta	Extended desc.	`	ر VarioNW 10 kg N'	W VAC 1500-2200 g
Origin/catch method	oenola qamqaeraala		Packaging type		10.10.111 <u>10 Ng</u> 11	
l * '						
Caught/farmed in	JP - Japa	an	Product type			VACUUM
Catch methods			Count /Size			1500-2200 GRAM
Production methods	AQUACULTUI	RE	Preparation status			RAW
Processed in		JP	Net Weight:			VarioNW 10 KG
Final Packing Country		JP				
Ingredients						
Yellowtail (FISH)(Seriola quinqueradiata).			HAM	ACHILLE OF THE SECOND S	312/20	
Outer/Secondary Packaging			Pallet Types		UK 100x120	EU 80x120
Outer LxWxH (mm)	495X380X1	75	Colli per laver			4
Gross Weight	11.83	20	Colli per Pallet			40
Cardboard Weight (g)	900 Pallet Height		Pallet Height (mm)			1.900
Plastic Weight (g)			Pallet wt. (KG)			495
EAN	57020082631	84				
Inner/Primary Packaging			Shelf life at -18C (in day	s from)		
Outer LxWxH (mm)	590X295X50 Production date				720	
Gross Weight	1.915		Delivery (Customer)		180	
Cardboard Weight (g)						
Plastic Weight (g)	65 Brand				NISSUI - HAMACHI	
EAN	286179VV / 2631	77	Language/ISO Code			DA-DE-EN-FR-IT
Nutritive information per 100 g			Allergens			
Energy (Ki/Kcal)	610/1	46	Celery		Molluscs	
Fat (g)	5	5,2	Gluten		Mustard	
- of which saturated fat (g)	1	.,3	Crustaceans		Nuts	
Carbohydrate (g)	0	0,0	Eggs		Peanuts	
- of which sugars (g)	C	0,0	Fish	Х	Sesame seeds	
Fiber (g)	0	0,0	Lupin		Soya	
Protein (g)	23	3,0	Milk		Sulphur dioxide	
Salt (g)	0	),1				
Sodium (g)	0	0,0				
The results are average and may vary if individu	ualt samples are analyzed.					
Data source:						
Claims on packaging/lables		_	Micro standards			
Kevhole Symbol		_	TVC (cfu/g) E. Coli	<u> </u>	Salmonella Listeria M	Vibrio
MSC/ASC		$\dashv$	- 10		Neg/25g	-
Organic			We confirm that we apply t	o 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.						
Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S						