

Product information

Article number	099903101.1010.US.A
Name	MSC Scallopmeat
Specifications	Frozen raw Scallop meat without roe, with added water
Scientific name	Mizuhopecten yessoensis
ASC/MSC/Global Gap	See label for MSC number
Grade	10/20
Glaze Level	20%
Country of origin	United States of America
Catching area / Farmed	FAO 21 - Northwest Atlantic ocean
Catching tool	Dredges (DRB)
Shelf life	24 months after production
Bones	N/A
Ingredients	Scallops (75%) (MOLLUSKS) , added water (24,5%), stabilizers (E450, E451)

Sample Photo(s)



Allergens

Present in the product	Cereals containing gluten	-	Nuts	-
	Crustaceans	-	Celery	-
	Eggs	-	Mustard	-
	Peanuts	-	Sesame seeds	-
	Soybeans	-	Sulphur dioxide and sulphites	-
	Milk	-	Lupine	-
	Fish	-	Mollusks	+
	Wheat	-	Other:	-

Process information

Processing	Sorted	+	Headed	-	Deveined	-	Fried	-
	Skinned	-	Gutted	-	Smoked	-	Cooked	-
	Filletted	-	Peeled	-	Breaded	-	Packed	+
	Glazed	+	Broken	-	Cutted	-	Other:	-
	Frozen IQF	+	Frozen Block	-	Frozen Interleaved	-		
Processed in accordance with Codex stan 190/1995								

Nutritional values per 100 g

Energy (kJ)	199	kJ	Nutritional values may vary due to different circumstances, for example nutrition or season.
Energy (kcal)	47	kcal	
Fat	0,5	g	
of which saturated	<0,1	g	
Carbohydrates	2,4	g	
of which sugars	<0,1	g	
Protein	8,3	g	
Salt*	1	g	

Packing

Sales Unit	10x1 Kg	
Net weight	10x800grs	
	Primary packaging (Unit)	Secondary packing (Master carton)
Material	Plastic bag with rider	Cardboard carton
Dimensions	340x255mm	390x390x165 mm
Weight	18gr	508gr
Additional packing information	The packaging is fit for use and approved to pack food.	
	It complies with EC nr. 1935/2004, EC nr. 10/2011 and Commission regulation (EU) 2018/79.	
	Information provided on the labels of this product: Name, specification, scientific name, grade, gross weight, net weight, country of origin, production method, EU approval number, lot number, freezing date, production date, best before date, nutritional values, contact details.	

Storage information

Cartons per layer	8
Layers per pallet	9
Cartons per pallet	72
Pallet dimensions	80 x 120 cm
Delivery temperature	< - 18°C
Storage temperature	< - 18°C

Barcodes (EAN 13 codes)

	Primary packaging (Unit)	Secondary packing (Master carton)
10/20	8720088531341	8720088531334

Microbiological quality

	According to relevant legislations EC 2073/2005
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Instructions

Instructions for use	Defrost the product, after defrosting the product should be heated thoroughly before consumption. Do not refreeze the product once it has thawed.
In case of breaded product	Product needs to be fried at 180°C.
Targeted consumers	This product is suitable for everyone except people with allergies for this product.

Additional information

Toxic data	Complies with statutory norms (EC 915/2023) 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	N/A
Irradiation	The product has not been irradiated.
Genetic modification	No genetically modified materials have been used.
Recall procedures	All products are traceable based on unique pallet number. A recall procedure has been established, described and in use for many years. A "recall" test is conducted annually, with an organization recall team, to demonstrate experience and evidence of operation.