

Print Date: 21-11-2023

## **Product Specification**

Nordic Seafood Item No.	6443525			Date	07.03.2022
Product Name	Surimi chunks (imitated crabmeat) India			Lot	HFF_22/004
HS Customs Code.	1604200500			Appr. No	IN-1104
Scientific Name		Extended desc.			RED 10x1000 g VAC
Origin/catch method		Packaging type			
Caught/farmed in		Product type			VACUUM
Catch methods		Count /Size			
Production methods		Preparation status			COOKED
Processed in	IN	Net Weight:			10x1000 GRAM
Final Packing Country	IN	Wet Weight.			TOXIOGO GIVAIVI
Ingredients	IIV				
Water, Surimi 33% (whit WHEAT starch, modified corn starch, sa (CRUSTACEANS), humect flavour enhancer (E621,					
Outer/Secondary Packaging		Pallet Types		UK 100x120	EU 80x120
Outer LxWxH (mm)	370X245X180	Colli per laver			9
Gross Weight	10.620	Colli per Pallet			72
Cardboard Weight (g)	380	Pallet Height (mm)			1.590
Plastic Weight (g)		Pallet wt. (KG)			787
EAN	5 411658 143639				
Inner/Primary Packaging		Shelf life at -18C (in days from	1)		
Outer LxWxH (mm)	245X190X25	Production date			720
Gross Weight	1.024	Delivery (Customer)			180
Cardboard Weight (g)					
Plastic Weight (g)	15	Brand			EPIC
EAN	5 411658 030076	Language/ISO Code			DA-DE-EN-FR-NL-PL
Nutritive information per 100 g		Allergens		1	
Energy (Ki/Kcal)	452/107	Celery		Molluscs	
Fat (g)	1,5	Gluten	Х	Mustard	
- of which saturated fat (g)	0.3	Crustaceans	Х	Nuts	
Carbohvdrate (g)	17.0	Eggs	Х	Peanuts	
- of which sugars (g)	5.3	Fish	Х	Sesame seeds	
Fiber (g)	0,0	Lupin		Soya	X
Protein (g)	5.3	Milk		Sulphur dioxide	
Salt (g)	1.6				
Sodium (g)	0.0				
The results are average and may vary if individe Data source:	dant sumples are unalyzea.				
Claims on packaging/lables		Micro standards			
Keyhole Symbol			aph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC		10.000 10	10	Neg/25g. 100	-
Organic		We confirm that we apply to the El	U 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