

Print Date: 21-11-2023

Product Specification

Nordic Seafood Item No.	7331835		Date	21.03.2023
Product Name	Argentina Red Prawns peeled raw		Lot	NOR_13527
HS Customs Code.	0300	5179990	Appr. No	DK-285 EC
Scientific Name	Pleoticus muelleri	Extended desc.	 DJUPALOI	N 10x400 g NW VAC
Origin/catch method		Packaging type		
Caught/farmed in	41: Atlantic, Southwest	Product type		VACUUM
Catch methods	Other trawls (not specified)			
Production methods	CATCH MARINE			RAW
	CATCH_MAKINE	Preparation status		
Processed in		Net Weight:		10x400 GRAM
Final Packing Country	DK			
Ingredients				
RÆKJUR (Pleoticus mu	elleri), Rotvarnmarefni (E223-SULFIT)			
Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	395X295X170	Colli per laver		8
Gross Weight	5.160	Colli per Pallet		47
Cardboard Weight (g)	487	Pallet Height (mm)		1.149
Plastic Weight (g)		Pallet wt. (KG)		268
EAN	5702008275187	l I		
Inner/Primary Packaging		Shelf life at -18C (in days from)		
Outer LxWxH (mm)	190X220X50	Production date		720
Gross Weight	487	Delivery (Customer)		180
Cardboard Weight (g)				
Plastic Weight (g)	17	Brand		DJUPALON
EAN	5702008275170	Language/ISO Code		IS
Nutritive information per 100 g		Allergens		
Energy (Ki/Kcal)	258/61	Celery	Molluscs	
Fat (g)	0,61	Gluten	Mustard	
- of which saturated fat (g)	0.1		Nuts	
Carbohydrate (g)	0.5	Eggs	Peanuts	
- of which sugars (g)	0.1	Fish	Sesame seeds	
Fiber (g)	0,0	Lupin Milk	Soya	
Protein (g) Salt (g)	13,0	IVIIIK	Sulphur dioxide	X
Sodium (g)	1.3			
The results are average and may vary if individu				
Data source:	and sumples are unaryzed.			
Claims on packaging/lables		Micro standards		
Kevhole Symbol		TVC (cfu/g) E. Coli Stap	h.Aure Salmonella Listeria M	Vibrio
MSC/ASC			- Neg/25g	100
Organic		We confirm that we apply to the EU i	regulation 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				