

PRODUCT SPECIFICATION

KRSRI18

General information	
Product name	COOKED RED SURIMI STICKS 18 CM
Scientific name	NEMIPTERUS JAPONICUS, Nemipterus Spp
Origin	INDIE
Catching area	FAO 51 - INDIAN OCEAN
Catching method	
Ingredients	Water, surimi 36% (fish paste of Nemipterus spp, sugar, stabilizer: E451i), wheat starch, tapioca starch, egg white, sugar, salt, soya oil, crab flavour, rice wine, crab extract, colours: E120, E160c, E170. Contains: fish, shellfish, egg, sova, wheat. <i>The composition of shrimps and fish fillets varies per supplier and lot. Correct information can be found on the product label. Specific data per batch are available upon request.</i>

Packing	
Primary packing	
Unit	1 KG
Net weight	_Inhoud
EAN	5414818025172
Dimension (l x w x h) in cm	25 x 18 x 3
Packing material	Plastic
Packing weight (g)	20
Secondary packing	
Carton	10 X 1 KG
EAN	10 X 1 KG: 5414818025189
Dimension (l x w x h) in cm	39 x 28 x 16
Packing material	Carton
Packing weight (g)	740
Gross weight carton (kg)	11,1
Tertiary packing	
Pallet (number of layers x cartons)	10 x 6 cartons
Gross weight pallet (kg)	691

Organoleptic information	
Colour	Red
Smell	Specific, fresh, no deviation
Taste	Specific, fresh, no deviation
Structure	Product specific

Physicochemical parameters	
Physical features	
Bones	Not applicable
Foreign objects	Absent
Chemical and toxic residues	Absent



GALANA NV
Vichtseweg 109 – 8790 Waregem
BELGIUM
Phone: +32 56 77 45 85
Fax: +32 56 77 46 45
Email: quality@galana.be



Protective glazing	0%
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Microbiological specifications	Goal	Tolerance	End of shelf life
Total aerobic plate count (30°C)	1000 cfu/g	100.000 cfu/g	1.000.000 cfu/g
Coliforms (37 °C)	50 cfu/g	500 cfu/g	Not applicable
<i>Enterobacteriaceae</i>	50 cfu/g	500 cfu/g	Not applicable
Yeasts	100 cfu/g	1000 cfu/g	100.000 cfu/g
Moulds	100 cfu/g	1000 cfu/g	No visible growth
Lactic acid bacteria	100 cfu/g	1000 cfu/g	10.000.000 cfu/g
<i>E. coli</i>	10 cfu/g	50 cfu/g	50 cfu/g
Coagulase positive staphylococci			
Sulphite reducing clostridia	100 cfu/g	1000 cfu/g	100.000 cfu/g
Salmonella spp.	0 cfu / 25 g	0 cfu / 25 g	0 cfu / 25 g
<i>Listeria monocytogenes</i>	0 cfu / 25 g	0 cfu / 25 g	100 cfu/g
<i>Bacillus cereus</i>	100 cfu/g	1000 cfu/g	100.000 cfu/g
<i>Vibrio cholerae</i>	0 cfu / 25 g	0 cfu / 25 g	0 cfu / 25 g

Allergens information	
Legal allergens	
01. Gluten (wheat, rye, barley, oat, spelt, kamut)	+
02. Crustaceans	+
03. Egg	+
04. Fish	+
05. Peanuts	-
06. Soy	+
07. Milk	
08. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, Macadamia or Queensland nuts)	-
09. Celery	-
10. Mustard	-
11. Sesame	-
12. Sulphites (E220-E228) >10 ppm	-
13. Lupine	-
14. Molluscs	-
Additional allergens	
20. Lactose	-
21. Cacao	-
22. Glutamate (E620-E625)	-
23. Chicken meat	-
24. Coriander	-
25. Corn / Maize	-
26. Legumes	-
27. Beef	-
28. Porc	-
29. Carrot	-

+ : present / - : absent / ? : may contain traces or not enough information available

Nutritional value for 100 g		Source: nutritional analysis
Energy	100 kcal / 425 kJ	
Fats	1,2 g	
of which saturates	0,8 g	
Carbohydrates	16,1 g	
of which sugars	3,8 g	
Protein	6,3 g	
Salt	0,3 g	


Conservation and preparation	
Conservation:	24 months after production
Storage temperature:	-18°C
Frozen, do not refreeze a defrosted product.	
Defrost frozen products in a refrigerator (max. 4 °C).	
After defrosting, prepare and consume immediately.	

Conformity declaration
<p>Galana NV hereby declares that this product is free from any genetically modified organisms (GMO). Hence, no specific labelling is required within the scope of Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.</p> <p>This product nor any of its ingredients have been submitted to ionising radiation. Therefore this products is in accordance with the Royal decree of March the 12th 2002 on the treatment of food and food ingredients with ionising radiation.</p> <p>Galana guarantees that all products meet the relevant and valid national and European legal provisions (laws, guidelines, regulations). In particular, our products are in accordance with the prescriptions of Regulation 1881/2006/EC setting maximum levels for certain contaminants in foodstuffs. The packing materials that are being used, are fit for contact with food as laid down in Regulation 1935/2004/EC.</p>

Picture



*This information is correct to our best knowledge. No warranties, expressed or implied, are made.
The data and the statements are intended only as a source of information.*

Signature	Stamp
 Quality Manager Valerie Van Craeyveld	GALANA NV VICTSEWEG 109 8790 WAREGEM (BELGIUM) TEL.: 0032(0)56 77 45 85 FAX: 0032(0)56 77 46 45 BTW: BE423.072.923