

Print Date: 28-02-2025

## **Product Specification**

Nordic Seafood Item No.	6011517			Date	28.02.2025
Product Name	Scampi/Norway Lobster tail shellon raw		Lot	SEW_25/001	
HS Customs Code.	0306150000			Appr. No	DK-333-EU
Scientific Name	Nephrops norvegicus	Extended desc.		12x800 g	NW BOX 12-20 /lb
Origin/catch method		Packaging type		J	
Caught/farmed in	27.03.A: Skagerrak and	Product type			BOX.TRAY
	Kattegat,27.04: North Sea				
Catch methods	Other trawls (not specified)	Count /Size			12-20 PCS/LB
Production methods	CATCH_MARINE	Preparation status			RAW
Processed in	DK	Net Weight:			12x800 GRAM
Final Packing Country	DK				
Ingredients					
Norway lobster (CRUSTA)	CEANS)(Nephrops norvegicus), water, SULPHITE (E222).	×			
Outer/Secondary Packaging		Pallet Types		UK 100x120	EU 80x120
Outer LxWxH (mm)	470X320X265	Colli per layer			5
Gross Weight	14.820	Colli per Pallet			40
Cardboard Weight (g)	540	Pallet Height (mm)			2.270
Plastic Weight (g)		Pallet wt. (KG)			615
EAN					
Inner/Primary Packaging		Shelf life at -18C (in	days from)		
Outer LxWxH (mm)	305X155X60	Production date		720	
Gross Weight	1.230	Delivery (Customer)			180
Cardboard Weight (g)	118				
Plastic Weight (g)	3.3	Brand		FISHERMENS FACTORY	
EAN		Language/ISO Code		EN	
Nutritive information per 100 g		Allergens			
Energy (Ki/Kcal)	396/95	Celery		Molluscs	
Fat (g)	1,3	Gluten		Mustard	
- of which saturated fat (g)	0.5	Crustaceans	Х	Nuts	
Carbohvdrate (g)	0.8	Eggs		Peanuts	
- of which sugars (g)	0.5	Fish		Sesame seeds	
Fiber (g)	0.0	Lupin		Sova	
Protein (g)	19,6	Milk		Sulphur dioxide	Х
Salt (g)	0.85				
Sodium (g)	0.34				
The results are average and may vary if individu Data source:	ual samples are analyzed.				
Claims on packaging/lables		Micro standards			
Keyhole Symbol			. Coli Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC		500.000	100 -	Neg/25g	-
Organic		We confirm that we ap	ply to the EU regulat	ion 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