

Print Date: 22-11-2023

Product Specification

Nordic Seafood Item No.	9228950			Date	20.06.2018
Product Name	ILLEX Squid Rings battered Spain		Lot	INM_18/03	
HS Customs Code.	1605540090		Appr. No	ES-2606700-CE	
Scientific Name		Extended desc.	NO	, RDIC 12x500 g IQF	DA-DE-EN-IT-NL-SE
Origin/catch method		Packaging type			
Caught/farmed in		Product type			BAG
Catch methods		Count /Size			2/10
Production methods			-		BATTERED
	50	Preparation status			
Processed in	ES	Net Weight:		12X500G GRAM	
Final Packing Country	ES				
Ingredients					
Water, 30% Squid (M (GLUTEN), maize starch, su E500ii), glucose syrup, (E621), garlic, thickener stabiliser (E452). May cont	CALAMARES CALAMA				
Outer/Secondary Packaging		Pallet Types		UK 100x120	EU 80x120
Outer LxWxH (mm)	370X265X230	Colli per laver			9
Gross Weight	6.620	Colli per Pallet			81
Cardboard Weight (g)	420	Pallet Height (mm)			2.220
Plastic Weight (g)		Pallet wt. (KG)			555
EAN	5702008134866	6			
Inner/Primary Packaging		Shelf life at -18C (in days from)			
Outer LxWxH (mm)	270X255X30			720	
Gross Weight	525	Delivery (Customer)		180	
Cardboard Weight (g)					
Plastic Weight (g)	10	Brand		NORDIC SEAFOOD	
EAN	5702008134859	Language/ISO Code DA-DE-EN-IT-RU-SE			
Nutritive information per 100 g		Allergens		1	
Energy (Ki/Kcal)	816/194	Celerv		Molluscs	X
Fat (g)	7,0	Gluten X		Mustard	
- of which saturated fat (g)	1,3	Crustaceans		Nuts .	
Carbohydrate (g)	26.0	Eggs Fish		Peanuts	
- of which sugars (g) Fiber (g)	1.0	Lupin		Sesame seeds Sova	
Protein (g)	5.7	Milk		Sulphur dioxide	
Salt (g)	1.4	IVIIIK		Journal Gloxide	
Sodium (g)	0.0				
The results are average and may vary if individu					
Data source:	Primary packing - bag				
Claims on packaging/lables Micro standards					
Keyhole Symbol		TVC (cfu/g)	E. Coli Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC		1.000.000	100 1.000	Neg/25g. 100	-
Organic		We confirm that we apply to the EU 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					