

Print Date: 22-11-2023

## **Product Specification**

Nordic Seafood Item No.	8333507		Date	06.11.2023	
Product Name	Vannamei Prawn peeled deveined raw IN		Lot	SUM_23/011	
HS Customs Code.	0306179290		Appr. No	IN-806	
Scientific Name	Litopenaeus vannamei	Extended desc.	P+	- ⊦D 10x750 g NW IQ	F 26-30 /lb NORDIC
Origin/catch method		Packaging type			
Caught/farmed in	IN - India	Product type			BAG
_	IIV - IIIula				
Catch methods		Count /Size			26-30 PCS/LB
Production methods	AQUACULTURE	Preparation status			RAW
Processed in	IN	Net Weight:			10x750 GRAM
Final Packing Country	IN				
Ingredients					
	EANS)(Liotpenaeus vannamei), water, alt. Pallet info: Cartons are stacked on height - Actual height: 2010 mm.				
Outer/Secondary Packaging		Pallet Types		UK 100x120	EU 80x120
Outer LxWxH (mm)	395X310X240	Colli per layer			9
Gross Weight	11.050	Colli per Pallet			54
Cardboard Weight (g)	620	Pallet Height (mm)			2.010
Plastic Weight (g)		Pallet wt. (KG)			619
EAN	5702008235969				•
Inner/Primary Packaging		Shelf life at -18C (in days fro	m)		
Outer LxWxH (mm)	395X255X40	Production date			720
Gross Weight	1.040	Delivery (Customer)	Delivery (Customer)		180
Cardboard Weight (g)	3				
Plastic Weight (g)	20	Brand			NORDIC SEAFOOD
EAN	5702008235952	Language/ISO Code		DA-	DE-EN-FR-HR-IT- NL
Nutritive information per 100 g		Allergens			
Energy (Ki/Kcal)	290/70	Celerv		Molluscs	
Fat (g)	1,0	Gluten		Mustard	
- of which saturated fat (g)	0.1	Crustaceans	Х	Nuts	
Carbohydrate (g)	0.0	Eggs		Peanuts	
- of which sugars (g)	0.0	Fish		Sesame seeds	
Fiber (g)	0,0	Lupin		Soya	
Protein (g)	15.0	Milk		Sulphur dioxide	
Salt (g)	0.9				
Sodium (g)	0.0				
The results are average and may vary if individu Data source:	ıalt samples are analyzed.				
Claims on packaging/lables		Micro standards			
Keyhole Symbol		TVC (cfu/g) E. Coli	Staph.Aure	Salmonella Listeria M	Vibrio
MSC/ASC			-	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					