

GOUJONETTES JEAN sur MER

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Code ST415.000
 Version 2

Ingredient declaration

60,00% WHITING (Merlangius merlangus), WHEATFLOUR, WHEATFLOUR, water, rapeseed oil, sugars (glucose syrup), vegetable fat (palm), salt, yeast

Nutritional information

	100 g
Energy	725 kJ
Energy	172 kcal
Fat	4,0 g
- Saturated	0,6 g
Carbohydrates	17,6 g
- Sugars	0,9 g
Proteins	15,9 g
Fibre	0,9 g
Salt	0,7 g

Allergen information

1.0 Gluten	+
2.0 Crustaceans	-
3.0 Egg	-
4.0 Fish	+
5.0 Peanuts	-
6.0 Soy	-
7.0 Cow's milk	-
8.0 Nuts	-
9.0 Celery	-
10.0 Mustard	-
11.0 Sesame	-
12.0 Sulphur dioxide and sulphites (E220 - E228)	-
13.0 Lupin	-
14.0 Molluscs	-



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Size and weights

Size (g)
Count
Gross weight 5*1kg
Net weight
Net Fish weight

Nutritional comment

Nutritional values are calculated on this product. Values may change due to nature, season, sex, food and age. It is a natural product, the values may therefore not legally binding.

Storage, shelf life and delivery instructions

	Description
Storage temperature	-18°C
Shipment and delivery temperature	-18°C
Shelf life	24 months from production date at -18°C.
Consumption	The product need to be cooked, grilled, fried before consumption. The core temperature need to be 75°C at least when prepared.
Intended consumer	Product is for common human consumption, not produced for specific groups of consumers.

Palletization

	Description - Number - Measures
Pallet type	EURO
Dimensions pallet (cm)	120x80x14,4
Cases per pallet	96
Layers per pallet	12
Cases per layer	8
Total height of pallet (cm)	200

Packaging



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	Description	Weight (g)	Material	L (mm)	W (mm)	H or thickness (mm/mu)
Primary packaging	Foil bag LDPE	943.5 kg/m3	Low Density Polyethylene	500	330	70
Secondary packaging	5KG AUTO BOX	410	Cardboard	399	299	157

Physical standards

Although care has been taken to remove all bones, some may remain. (max 1/100g, <20mm in length)

Fins, bloodstains and roe are not accepted. (max. <0,5 cm²/kg)

All products have to be free from foreign material, e.g. wood, glass, plastic, etc.

All products are metal detected. (Refer to K002 - CCP 2 Metal detection)

Free of parasites and worms in any dimensions (max 1 parasite, nematode or worm per kg)

Free of skin residues and blank/white membrane (max. 200 mm²/kg)

Coating tolerance +/- 3%

Produced and packed in a department where shellfish is processed.

Microbiologie

Total plate count	<1.000.000 cfu/g
Yeasts	<1.000 cfu/g
Moulds	<1.000 cfu/g
Enterobacteriaceae	<1.000 cfu/g
Staphylococcus aureus	<10.000 cfu/g
Salmonella	Absent in 25g
Listeria	<10 cfu/g
E.Coli	<10 cfu/g

Microbiological comment

There are no microbiological limits stated in European Legislation for raw (fresh or frozen) fish products. This is stated in the Hygienic Regulation (No. 2073/2005) of the European Commission. The above stated microbiological standards are for quality indication only and can in no way be a legal ground for rejection of the delivered product. Microbiological or chemical analyses on a certain product should be done on minimal 5 separately and independently chosen samples. Standard methods for the level which is acceptable and attainable



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in food. It separates good microbiological quality (below m) from acceptable microbiological quality (below M).

Genetically modified organisms

Product is free of GMO materials

Applicable legislation

Production, delivery and sales have to be according European and national legislation.

General Food Law (General Food Regulation, (EC) 178/2002)

Regulation EC 2003/89/EC indication of the ingredients of food.

Regulation EC 1935/2004 on materials and articles intended to come into contact with foodstuffs.

Regulation EC 1830/2003 on traceability and labeling of genetically modified organisms and the traceability of genetically

modified food and feed and amending Directive 20.

Regulation (EC) 852/2004 on food hygiene.

Regulation (EC) 853/2004 (specific hygiene rules for food of animal origin).

Regulation (EC) 1881/2006 laying down the maximum levels for certain contaminants in foodstuffs.

Regulation 1169/2011

Regulation (EU) No 1379/2013 of 11 December 2013 on the common organisation of the markets in fishery and aquaculture

products, amending Council Regulations

Government approval number: NL 6106 EC

Regulation (EC) No 2073/2005 on microbiological criteria

for foodstuffs] Certified against the BRC and IFS

Standard

Origin and catch information

Catching area	Atlantic, Northeast
FAO zone	027
ICES	IV North Sea
Catching method	Trawls
Country of origin	The Netherlands
Extra information	

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