

Customer

Pregis SPA

,

, Italy

Definition

Filetti di Platessa Impanati Congelati



MSC

No

Grading

Sort: 100gr - 130gr Tol.:±10gr

Glazing or coating

Pick-up: 40% (37% - 43%) Tol.:± 3%

Ingredients

PLAICE

WHEAT FLOUR

Water

Salt

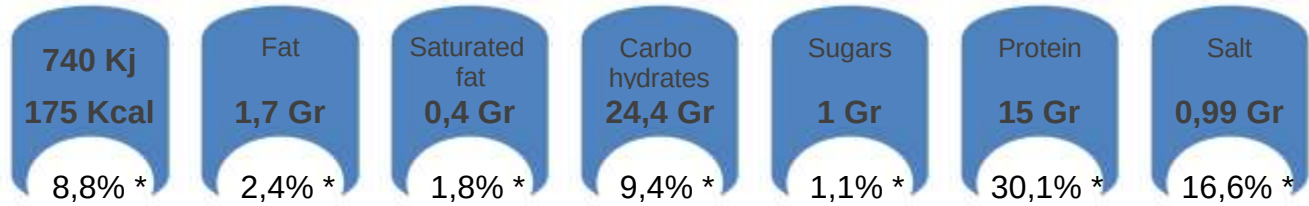
Yeast

Nutritional values per 100g

Energy	739,60	KJ
Energy	175,16	Kcal
Total carbohydrates	24,37	Gr
Carbohydrates whose sugars	0,98	Gr
Protein	15,03	Gr
Total fat	1,69	Gr
Saturated fat	0,37	Gr
Unsaturated fat	0,88	Gr
Salt	0,99	Gr
Dietary fiber	1,15	Gr

Guideline Daily Amounts

Consumption Portion 100gr



* Reference intake of an average adult (8400 kJ / 2000 kcal)

ALBA-list

- | | | |
|--|--------------------------------------|------------------------------------|
| ☐ cow milk | ☐ cocoa | ☐ cinnamon |
| ☐ lactose | ☐ - | ☐ vanillin |
| ☐ chicken protein | ☐ legume | ☐ coriander |
| ☐ soy protein | ☐ nuts | ☐ celery |
| ☐ soy oil | ☐ nuts oil | ☐ - |
| ☒ gluten | ☐ peanuts | ☐ root |
| ☒ wheat | ☐ peanuts oil | ☐ lupine |
| ☐ rye | ☐ sesame | ☐ mustard |
| ☐ beef | ☐ sesame oil | ☐ molluscs |
| ☐ pork | ☐ glutamate | ☐ - |
| ☐ chicken | ☐ E220/228 | ☐ - |
| ☒ FISH | ☐ - | ☐ - |
| ☐ shellfish | ☐ - | |
| ☐ corn | ☐ - | |

Consumer group

This product can be eaten by all consumer groups, including risk groups.

Preparation

From frozen

Pan-fry: Fry in oil or fat over a moderately high heat for approx. 6-7 minutes. Turn the product regularly.

Deep fry: Fry in oil or fat at 180°C. for approx. 3-4 minutes.

Convection oven: Preheat to 200°C heat the product for 16-18 minutes

Raw material

Fish species: Plaice

Catches area: Wild caught in North East Atlantic (FAO 27) - North Sea (IV)

Catch method of regulation 1379/2013 EC: With Trawls and Seines

Latin name: Pleuronectes platessa



Catch area



I Barents Sea

IIa Norwegian Sea

IIb Spitsbergen and Bear Island

IIIa Skagerrak and Kattegat

IIIb Sound

IIIc Belts

IIId Baltic

IVa Northern North Sea

IVb Central North Sea

IVc Southern North Sea

Va Iceland

Vb Faroe Islands

VIa West Scotland (Clyde stock)

VIb Rockall VIIa Irish Sea

VIIb West Ireland

VIIc Porcupine Bank

VIId Eastern English Channel

VIIe Western English Channel

VIIIf Bristol Channel

VIIg South East Ireland

VIIh Canal Entrance

VIIj Sea

VIIk Western Celtic Sea

VIIIa South Brittany

VIIIb South Biscay

VIIIc North and North-West Spain

VIIId Central Bay of Biscay

VIIIe Western Bay of Biscay

IXa Portuguese Coast

IXb West Portugal

X Azores

XII North Azores

XIVa East Greenland

XIVb Southeast Greenland flag

**Parameters**

Fillet defects: Bones 1, Fins 1, Skin 1 $\leq 1\text{cm}^2$, Bold edges 1, Fillet defects 1, Bloodspots 1 $\leq 1\text{cm}^2$, Pigment N.A.. per 20 Fillets

Microbiological values

Checking follow handbook schedule B002

Control	Standard	Max	Method
Totaal kiemgetal	750.000 cfu/g	<1.000.000 cfu/g	ISO 4833
Entro bacterien	500 cfu/g	<1.000 cfu/g	ISO 21528-2
Listeria monocytogenes	Absent / 25gr	No	NEN en ISO 11290-1
Salmonella	Absent / 25gr	No	NEN en ISO 6579
Staphylococcus aureus	60 cfu/g	<100 cfu/g	ISO 6888-1
E. coli	60 cfu/g	<100 cfu/g	ISO 16649-2

Reference - Manual schedule B002

Shelf Life

Atleast 548 days

before delivery 365 days

Storage and distribution

Storage temperature. Min -18°C - Max -25°C

Transport temperature Min -18°C - Max -25°C

Recall procedure

The recall procedure is described in our handbook. This measure can be found in M005-Recall. Annually, this procedure is fully tested. Documentation may be found. In our records.

Barcodes

Barcode: 8717545853573

Barcode outer packaging: 8717545053577

Barcode pallet: 8717545953570

Packaging Information

packing: Carton with bleu bag

Dimensions: Length:388mm X Width:288mm X Height:117mm =13,07 dm³

Lotcode information:

Outer packaging

packing:

Dimensions: Length:mm X Width:mm X Height:mm = dm³

Lotcode information: According EU legislation 1169/2011 EC



Pallet information

pallet: 8 Cartons pro layer X 15 layers = Total pallet
120

Fill weight 5kg

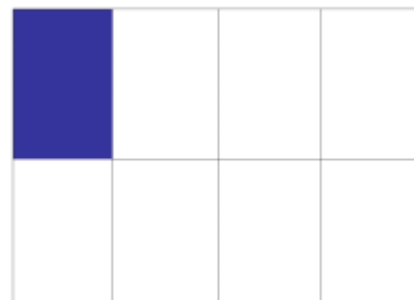
Total pallet weight: 600kg

Pallet height : 195 cm

pallet layers

Pallet label

Packing: Euro pallet.



Label information

Product name, Latin name, Gross weight, Net weight, Ingredients, Allergens, Catching area, Catching method, EC number, Origine, storage conditions, Nutritional values Lot number, Production date, Freezing date, Best before date, EAN code, Contact informat

All labels according EU legislation 1169/2011 EC

Confirmation specification

Confirm the specification name and signature

Signature QM Noordzee International BV

