

Date: 11.08.2021 Version: 13 Article no.: 400358 Status Specification: Active Created by: S. van der Woude

Surimi chunks (imit	ation	crab p	roduced of fish meat with crab flavor) i	in brine	
Poland					
Threadfin bream (Nemipterus spp.), caught in the Indian Ocean (FAO 51, 57) and/or					ind/or
Heiploeg International BV, Panserweg 14, 9974 SL Zoutkamp, the NetherlandsTel: +31 595 40 55 55Fax: +31 595 40 23 54					
				ו:	
-				amp. All t	he data
Conform EC/1169/2 combined nomencla These details are m condition, commerce ingedients, allergen	2011. ature a nentior cial de is, nut	This p and thu ned as signat ritiona	roduct is included in the 1605-post (nus not subject to EC/1379/2013 art. 39 voluntary information only. Product nation and scientific name, production m I values, EU approval number, weight,	5 on label ame and pethod and	ling. physical
Surimi (42% fish meat, starch (wheat (gluten), potato), rapeseed oil, suger, salt, crab extract (0.3%) (soya), crab flavour (0.12%), egg white powder, flavour enchancer (E621), colours (E170, E160c), salt, preservative (E200), acidity regulators (E260, E270)					
Ready to use					
1500 g in a jar, drained net weight 900 g					
6 jars on a plastic tray					
< 4 °C					
hilled products					
0 – 4 °C					
42 days after production					
Keep refrigerated					
and physical chara	cteris	stics			
Orange – white					
Characteristic for surimi					
Characteristic for surimi; a faint salty vinegar taste of the brine					
Absent					
stics Average nutritional values per 100 g					
1.5	- 2.0	%	energy	109	kcal
				462	kJ
	< 1	%	fat	0.3	g
	< 1	%	of which saturates	0	g
			carbohydrates		g
5.0	- 5.6		of which sugar		g
			protein		-
		1	salt	1.8	g
	Poland Threadfin bream (N the Pacific Ocean (Heiploeg Internation Tel: +31 595 40 55 E-mail: info@heiploc Certificates of Heightee http://www.heiploeg Surimi is thawed, p are registered in ou Conform EC/1169/2 combined nomencla These details are m condition, commerce ingedients, allergen conditions, shelf life Surimi (42% fish m extract (0.3%) (soy (E621), colours (E1 E270) Ready to use 1500 g in a jar, drai 6 jars on a plastic t < 4 °C	PolandThreadfin bream (Nemipte the Pacific Ocean (FAO 7) Heiploeg International BV Tel: +31 595 40 55 55E-mail: info@heiploeg.coCertificates of Heiploeg heiploeg http://www.heiploeggroupSurimi is thawed, preserv are registered in our HAC Conform EC/1169/2011. combined nomenclature a These details are mentior condition, commercial de ingedients, allergens, nut conditions, shelf life, user Surimi (42% fish meat, s extract (0.3%) (soya), cra (E621), colours (E170, E- E270)Ready to use1500 g in a jar, drained m 6 jars on a plastic tray < 4 °C	Poland Threadfin bream (Nemipterus sy the Pacific Ocean (FAO 71), ca Heiploeg International BV, Pans Tel: +31 595 40 55 55 E-mail: info@heiploeg.com Int Certificates of Heiploeg International BV, Pans Tel: +31 595 40 55 55 F E-mail: info@heiploeg.com Int Certificates of Heiploeg Intern http://www.heiploeggroup.com/d Surimi is thawed, preserved and are registered in our HACCP-sy Conform EC/1169/2011. This p combined nomenclature and the These details are mentioned as condition, commercial designat ingedients, allergens, nutritiona conditions, shelf life, user instructional Surimi (42% fish meat, starch (extract (0.3%) (soya), crab flaw (E621), colours (E170, E160c), E270) Ready to use 1500 g in a jar, drained net weig 6 jars on a plastic tray < 4 °C	Poland Threadfin bream (Nemipterus spp.), caught in the Indian Ocean (FAC the Pacific Ocean (FAO 71), catching method: trawls Heiploeg International BV, Panserweg 14, 9974 SL Zoutkamp, the Ne Tel: +31 595 40 25 55 Fax: +31 595 40 25 55 E-mail: info@heiploeg.com Certificates of Heiploeg International BV can be downloaded from http://www.heiploeggroup.com/en-us/quality/certification Surimi is thawed, preserved and packed in brine at Heiploeg in Zoutk are registered in our HACCP-system. Conform EC/1169/2011. This product is included in the 1605-post (n combined nomenclature and thus not subject to EC/1379/2013 art. 3 These details are mentioned as voluntary information only. Product n condition, commercial designation and scientific name, production mingedients, allergens, nutritional values, EU approval number, weight, conditions, shelf life, user instructions, lot number. Surimi (42% fish meat, starch (wheat (gluten), potato), rapeseed oil extract (0.3%) (soya), crab flavour (0.12%), egg white powder, flavour (E621), colours (E170, E160c), salt, preservative (E200), acidity regu E270) Ready to use 1500 g in a jar, drained net weight 900 g 6 jars on a plastic tray 4 °C 4 °C 42 days after production Keep refrigerated 20 - 4 °C 42 days after production 4 werage nutritional values per 10 Characteristic for surimi Characteristic for surimi Characteristic for surim	Threadfin bream (Nemipterus spp.), caught in the Indian Ocean (FAO 51, 57) a the Pacific Ocean (FAO 71), catching method: trawls Heiploeg International BV, Pansenweg 14, 9974 SL Zoutkamp, the Netherlands Tel: +31 595 40 55 S5 Fax: +31 595 40 23 54 E-mail: info@heiploeg.com Internet: www.heiploeggroup.com Certificates of Heiploeg International BV can be downloaded from: http://www.heiploeggroup.com/en-us/quality/certification Surimi is thawed, preserved and packed in brine at Heiploeg in Zoutkamp. All t are registered in our HACCP-system. Conform EC/1169/2011. This product is included in the 1605-post (not 0306) of combined nomenclature and thus not subject to EC/1379/2013 art. 35 on label These details are mentioned as voluntary information only. Product name and ingedients, allergens, nutritional values, EU approval number, weight, storage condition, commercial designation and scientific name, production method and ingedients, allergens, nutritional values, EU approval number, weight, storage conditions, shell life, user instructions, lot number. Surimi (42% fish meat, starch (wheat (gluten), potato), rapeseed oil, suger, s: extract (0.3%) (soya), crab flavour (0.12%), egg white powder, flavour enchan (E621), colours (E170, E160c), salt, preservative (E200), acidity regulators (E2 E270) Ready to use Internet: 1500 g in a jar, drained net weight 900 g 6 jars on a plastic tray < 4 °C

Microbiological characteristics upon delivery *						
	Target	Tolerance				
	cfu/g	cfu/g				
Total aerobic mesophilic plate count	≤100.000	1.000.000				
Escherichia coli	≤1	10				
Staphylococcus aureus	≤100	1.000				
Moulds and yeasts	≤100	1.000				
Salmonella	Abs. / 25 g	Abs. / 25 g				
Listeria monocytogenes	Abs. / 25 g	<10				
*The majority of the deliveries will comply with the target values. The tolerance values indicate the upper limits that still are to be considered in order.						
Miscellaneous						
Allergens (according to EC 1169/2011 and amendments)	Crustaceans, fish, wheat (gluten), egg, soya					
Irradiation	Not applicable					
GMO labelling (according to EC1829/2003 and 1830/2003 and amendments)	Not applicable					