

General			
Product description	Surimi chunks (imitation crab produced of fish meat with crab flavor) in brine		
Origin	Poland		
Specie	Threadfin bream (<i>Nemipterus spp.</i>), caught in the Indian Ocean (FAO 51, 57) and/or the Pacific Ocean (FAO 71), catching method: trawls		
Supplier	Heiploeg International BV, Panserweg 14, 9974 SL Zoutkamp, the Netherlands Tel: +31 595 40 55 55 Fax: +31 595 40 23 54 E-mail: info@heiploeg.com Internet: www.heiploeggroup.com		
Certification	Certificates of Heiploeg International BV can be downloaded from: http://www.heiploeggroup.com/en/quality/certification		
Description	Surimi is thawed, preserved and packed in brine at Heiploeg in Zoutkamp. All the data are registered in our HACCP-system.		
Label	Conform EC/1169/2011. This product is included in the 1605-post (not 0306) of the combined nomenclature and thus not subject to EC/1379/2013 art. 35 on labelling. These details are mentioned as voluntary information only. Product name and physical condition, commercial designation and scientific name, production method and area, ingredients, allergens, nutritional values, EU approval number, weight, storage conditions, shelf life, user instructions, lot number.		
Ingredients	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 enhancer (E621), colours (E170, E160c), salt, preservative (E200), acidity regulators (E260, E270)		
Preparation/use instructions	Ready to use		
Delivery conditions			
Primary packaging	1500 g in a jar, drained net weight 900 g		
Secondary packaging	6 jars on a plastic tray		
Delivery temperature	< 4 °C		
Storage conditions chilled products			
Storage temperature	0 – 4 °C		
Shelf life	42 days after production		
After opening	Keep refrigerated		
Organoleptic, visual and physical characteristics			
Colour	Orange – white		
Flavour	Characteristic for surimi		
Taste	Characteristic for surimi; a faint salty vinegar taste of the brine		
Foreign objects	Absent		
Analytical characteristics		Average nutritional values per 100 g	
Salt	1.5 – 2.0 %	energy	109 kcal
Sorbic acid E200	0.15 -0.20 %	energy	462 kJ
Lactic acid E270	< 1 %	fat	0.3 g
Acetic acid E260	< 1 %	of which saturates	0 g
		carbohydrates	19 g
pH	5.0 – 5.6	of which sugar	4.7 g
		protein	7.5 g
		salt	1.8 g

Microbiological characteristics upon delivery *		
	Target	Tolerance
	cfu/g	cfu/g
Total aerobic mesophilic plate count	≤100.000	1.000.000
<i>Escherichia coli</i>	≤1	10
<i>Staphylococcus aureus</i>	≤100	1.000
Moulds and yeasts	≤100	1.000
<i>Salmonella</i>	Abs. / 25 g	Abs. / 25 g
<i>Listeria monocytogenes</i>	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 <i>(according to EC 1169/2011 and amendments)</i>	Crustaceans, fish, wheat (gluten), egg, soya	
Irradiation	Not applicable	
GMO labelling <i>(according to EC1829/2003 and 1830/2003 and amendments)</i>	Not applicable	