

Product

Name	Fish fillet Fingers
Specifications	breaded and prefried
Scientific name	(I) Theragra chalcogramma

Product information

Available grades	30g (+/- 3g)
Glazing level	0%
Catching area	(I) FAO 61 / FAO 67 Pacific Ocean
Catching tool	Trawls
Processed in	The Netherlands
EU approval number of factory	See label
Lotnumber	See label
Catching date	See label
Packing date	See label
Best before	See label (24 months after production date)

Process information

Freezing technology	IQF Frozen
Process steps	Caught, sorted, filleted, formed, frozen, breaded, fried, frozen, packed Processed in accordance with Codex stan 190/1195.
Frying	Prefried in Rapeseed oil Complies with directive 90/642/EC
Physical	As described in the EU freshness grading scheme Product should be free of freezing burns
Bones	PBO

Product photo



Ingredients

57% Fish (**Alaska Pollack**), **wheatflour**, water, **rapeseed oil**, **wheat** starch, maize flour, yeast, salt stabiliser (E1404) (Wheat), raising agent (E500ii), stabilizer (E466ii), spices

Breading information

Sensory characteristics	Color: golden orange
	Smell: as naturel for this product
	Taste: as naturel for this product, fish wild mild spices
	Texture: soft fish texture, creamy
Breading code	na

Packaging

Sales unit	5x900 g
Gross weight	5x900 g
Netweight	5x900 g
Primary packaging	Foil bag LDPE
Dimensions	320x240mm
Weight	16 g
EAN code	x
Secondary packaging	Cardboard carton
Dimensions	389x288x137 mm
Weight	410 g
EAN code	variable
Codes used	lotcodes, dates, productnumbers (if requested)

Packing quality and label requirements

The packaging is fit for use and approved to pack food.

The packing contains all mandatory product information.

It complies with EG nr. 1935/2004, EG nr. 10/2011 and Commission regulation (EU) 2018/79.

Nutritional values per 100g*

Energy (kJ)	733	kJ	* Nutritional values may vary due to different circumstances
Energy (kcal)	174	kcal	
Fat	5,7	g	
of which saturated fat	0,4	g	
Carbohydrates	18,4	g	
of which sugars	0,8	g	
Protein	11,9	g	
Salt	0,8	g	

Allergens / Alba data						
	Present		Present		Present	
	Cow's milk protein	x	Crustaceans	YES	Tartazine (E102)	x
	Lactose	x	Molluscs	x	Food yellow 3 (E110)	x
	Chicken egg	x	Fructose	x	Azorubine (E122)	x
	Soya oil	x	Maize	x	Amaranth (E123)	x
	Soya protein	x	Cocoa	x	Cochineal Red A (E124)	x
	Gluten	YES	Yeast	YES	Citric acid (E330)	x
	Wheat	YES	Pulses	x	Lactic acid (E270)	x
	Rye	x	Nuts	x	Lupine	x
	Sucrose	x	Peanuts	x	Cinnamon	x
	Beef	x	Glutamate	x	Vanillin	x
	Pork	x	Sulphite (E220-E227)	x	Coriander	x
	Chicken	x	BHA/BHT (E320-E321)	x	Celery	x
	Fish	YES	Parabens (E241-E219)	x	Umbelliferae	x

Indicate targeted group of consumers of this product

Fish fingers are eaten by all population groups, excluding the risk groups.

Microbiological quality

	Norm	Critical limit	Unit
Plate count	< 100.000	< 1.000.000	Kve/g
Enterobacteriae	< 1.000	< 10.000	Kve/g
Coliforms	< 100	< 1.000	Kve/g
Staphylococcus aureus	< 500	< 1.000	Kve/g
Escherichia coli	< 10	< 100	Kve/g
Listeria monocytogenes	Absent in 25 g	Absent in 25 g	
Salmonella spp	Absent in 25 g	Absent in 25 g	
Histamine	< 10	< 100	Kve/g

Storage and Logistical information

Cartons per layer	8	Cartons per pallet	112
Layers per pallet	14	Pallet format	80x120 cm
Delivery temperature	< -18°C	Storage temperature	< -18°C

Instructions for use

Defrost the product, after defrosting, the product should be heated sufficiently before consumption.

Do not refreeze the product after it has been defrosted.

Special quality requirements

Toxic data	Complies wit statutory norms (EG 1881/06) for heavy metals, toxins and other chemical residues, such as lead, cadmium, mercury, dioxins, malachite green and veterinary medicines;
Metals	Free from magnetic and non-magnetic metals;
Product own materials	Na
Irradiation	The product has not been irradiated.
Genetic modification	No genetically modified materials have been used.

Recall procedures

See handbook, chapter M004 (available upon customers request).

Form signature

Filled in by	Nadine van Veen
Position in company	Quality Assistant
Emailaddress	Haccp@dayseaday.nl, nadine@dayseaday.nl

Signature



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