

Product

Name	Pacific Cod
Specifications	Loins, skinless, boneless, MSC
Scientific name	Gadus macrocephalus

Product information

Available grades	180-200g
Glazing level	20%
Catching area	FAO 67 (Pacific Ocean, Northeast)
Catching tool	Midwater otter trawls (OTM)
Processed in	China
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, cleaned, skinned, cut, frozen, glazed, packed Processed in accordance with Codex stan 190/1195.
Physical	As described in the EU freshness grading scheme Product should be free of freezing burns
Bones	Boneless

Ingredients

Cod (72%), water (28%), Stabilizer E451

Product photo



Packaging	
Sales unit	10x1 kg
Gross weight	10x1 kg
Netweight	10x0,8 kg
Primary packaging	Plastic bag with rider
Dimensions	400x230 mm
Weight	18g
EAN code	8719214283889
Secondary packaging	Cardboard carton
Dimensions	400x305x160 mm
Weight	600 g
EAN code	8719214283872
Codes used	EAN codes, 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)	343	kJ	<i>* Nutritional values may vary due to different circumstances</i>
Energy (kcal)	81	kcal	
Fat	1	g	
of which saturated fat	0,1	g	
Carbohydrates	0	g	
of which sugars	0	g	
Protein	18	g	
Salt	0	g	

Allergens / Alba data

		Present		Present		Present	
	Cow's milk protein	x	Crustaceans	x	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	x	Yeast	x	Citric acid (E330)	x	
	Wheat	x	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

Pacific Cod is 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	80
Layers per pallet	10	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	
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