

Product

Name	Swordfish
Specifications	Steaks, skinless, boneless
Scientific name	Xiphias gladius

Product information

Available grades	170/230g
Glazing level	10%
Catching area	FAO 71 (Pacific Western Central)
Catching tool	Handlines (LNP)
Processed in	Indonesia
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, skinned, cut, sorted, 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

Swordfish (100%)

Product photo



Packaging	
Sales unit	10x1 kg
Gross weight	10x1 kg
Netweight	10x0,9 kg
Primary packaging	Plastic bag
Dimensions	x
Weight	x
EAN code	8719214280338
Secondary packaging	Cardboard carton
Dimensions	390x280x255mm
Weight	550g
EAN code	8719214280321
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)	649	kJ	<i>* Nutritional values may vary due to different circumstances</i>
Energy (kcal)	155	kcal	
Fat	5	g	
of which saturated fat	1	g	
Carbohydrates	0	g	
of which sugars	0	g	
Protein	25	g	
Salt	0,5	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

Swordfish steaks 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	72
Layers per pallet	9	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 Visser
Position in company	Quality Assistant
Emailaddress	Haccp@dayseaday.nl, nadine@dayseaday.nl
Signature	 
<p>Dayseaday Frozen B.V. Texelstroom 4, 8321 MD Urk, The Netherlands</p>	
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