

PD03 Product specification sheet frozen fish products Dayseaday Frozen B.V. Issue date 16-01-2019 Version 4

Product	
Name	Tuna steaks
Specifications	Steaks, skinless, boneless
Scientific name	Thunnus albacares

Product information			
Available grades	170/230g		
Glazing level	10%		
Catching area	FAO 71 (Pacific Ocean)		
Catching tool	Handlines (LHP)		
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 Tuna (100%)



Packaging	
Sales unit	10x1 kg
Gross weight	10x1 kg
Netweight	10x0,9 kg
Primary packaging	Plastic bag with rider
Dimensions	Х
Weight	Х
EAN code	Х
Secondary packaging	Cardboard carton
Dimensions	390x280x255mm
Weight	550g
EAN code	X
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)	452	kJ	* Nutrional values may vary due
Energy (kcal)	108	kcal	to different circumstances
Fat	0,95	g	
of which saturated fat	0,235	g	
Carbohydrates	0	g	
of which sugars	0	g	
Protein	23,38	g	
Salt	0,094	g	

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

Indicate targeted group of consumers of this product

Tuna 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	6	Cartons per pallet	60
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-magnatic 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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