

Product specification		
NAME OF THE PRODUCT	Pangasius filets with added water (previously frozen)	
Supplier	V.S.V. Van Slooten Vis b.v. Vissershavenstraat 35a 1976 DB IJmuiden – The Netherlands	Tel : 0255 53 75 76 Fax : 0255 51 37 29 e-mail : vsv@vsv-ijmuiden.nl
Ingredients	Pangasius,80%, salt, water (19,7%) E330, E331, E450, E451	
Scientific name	Pangasius hypophthalmus PGS	
Structure and texture of the product	It is farmed fish Like it has been written down in the EG 'versheidschema' (EU regulation 2406/96)	
Consumers group	Farmed fish is eaten by all groups of the community, inclusive the risk groups.	
Treatment	No treatment is needed. The fish can be backed, steamed or grilled.	
Weight	What the client prefers	
Origin	Produced in Vietnam DL725, re-packed by NL6274 EG	
Capture area- catch method	Farmed	
Way of preparation	It does not need any special preparation.	
GMO guaranty	This product does not contain any endosperms of GMO's or genetically manipulated DNA, according to the information received from the original supplier in their product specification.	

Packaging and materials	
Box	The fish is packed with ice in a polystyrene (N6 PS) box.
Strap	A polypropylene (N5 PP) tape closes the box.
Plastic film	Inside the box is a plastic film made of high density polyethylene (N2 HDPE).

Delivery and storage	
Storage temperature and transport	Storage and temperature in a box with ice and a temperature of melting ice 0 / <+ 4°C
Used codes	Production date and best before date
Remaining notifications on the sticker	Product name, name of the company , Address of the company, EG number, preservability, catch area and possibly an ingredients declaration.
Recal procedures	Look at the handbook MOO5 recall
Preservability	Look at the production date. Until 10 days preservable.

Microbiological and/or chemical/organoleptic criteria end product				
Micro-Organism			Chemical criteria	
Aëroob mesofiel germ number	/g	<10 000 000	Lead	<0.30 mg / kg fresh weight
Enterobacteriaceae	/g	<10.000	Cadmium	<0.05 mg / kg fresh weight
St.aureus	/g	<1.000	Mercury	<1.0 mg / kg fresh weight
Salmonella		Not present in 25 g	Benzapyreen	5 µg/kg fresh weight
Listeria monocytogenes		Not present in 25 g	Dioxines	sum of dioxin (WHO-PCDD/FTEQ) 4,0 pg/g fresh weight sum of dioxin (WHO-PCDD/FTEQ) 8,0 pg/g fresh weight

Nutritive value /100g			
Energy	120 kcal /505 kJ	Protein	18 g
Carbohydrates	0 g	Sugar	0.0 g

Fat	6.0 g	Saturated fat	0 g
E.O.V.	0 g	M.O.V	0 g
Cholesterol	47 mg		

Ingrediënten						
LeDa code	GS1 code	Allergenic	Recept without (Z)	Recept with (M)	Can contain and recept without (K)	Unknown
1.1	UW	Wheat				
1.2	NR	Rye				
1.3	GB	Barley				
1.4	GO	Oats				
1.5	GS	Spelt wheat				
1.6	GK	Kamut wheat				
1	AW	Gluten				
2.0	AC	Shellfish				
3.0	AE	Egg				
4.0	AF	Fish		M		
5.0	AP	Peanuts				
6.0	AY	Soya				
7.0	AM	Milk of a cow				
8.1	SA	Almonds				
8.2	SH	Hazelnuts				
8.3	SW	Walnuts				
8.4	SC	Cashew nuts				
8.5	SP	Pecan nuts				
8.6	SR	Brazit nuts				
8.7	ST	Pistachio nuts				
8.8	SM	Macadamia nuts				
8	AN	Nuts (shellfruits)				
9.0	BC	Celery				
10.0	BM	Mustard				
11.0	AS	Sesame				
12.0	AU	Sulphur dioxyden and sulphites (E220-E228) in concentrations of more than 10mg/kg or 10mg/l, expressed in SO2.				
13.0	NL	Lupin				
14.0	UM	Molluscs				
Additional allergen						
20.0	ML	Lactose				
21.0	NC	Cocoa				
22.0	MG	Glutamate (E620-E625)				
23.0	MK	Chicken meat				
24.0	NK	Coriander				
25.0	NM	Corn				
26.0	NP	Pod fruit				
27.0	MC	Beef				
28.0	MP	Pig meat				
29.0	NM	Carrot				