

Product Specification S016

Defrozen halibut fillets of Greenland/ Reinhardtius Hippoglossoides GHL Version English NL 6274 EG

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Product specification							
NAME OF THE PRODUCT	Defrozen halibut fillets of Greenland with added water						
Supplier	V.S.V. Van Slooten Vis b.v. Tel : 0255 53 75 76						
	Vissershavenstraat 35a	Fax : 0255 51 37 29					
	1976 DB IJmuiden – The Netherlands	e-mail : vsv@vsv-ijmuiden.nl					
Ingredients	Halibut fillets 83%, water, salt, Antioxidant E331+E332						
Scientific name	Reinhardtius Hippoglossoides GHL						
Structure and texture	It is defrozen fish Like it has been written down in the EG 'versheidschema'						
of the product	(EU regulation 2406/96)						
Consumers group	Defrozen fish is eaten by all groups of the community, inclusive the risk groups.						
Treatment	No treatment is needed.lt can be filleted.						
	The fish can be backed, steamed or grilled.						
Weight	What the client prefers						
Origin	Greenland						
Capture area- catch method	Caught in the North West part of the Atlantic Ocean (FAO21) by Trawls						
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 our possible information.						

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	Storage and temperature in a box with ice and a temperature of melting ice 0 / <+					
transport	4°C					
Used codes	Production date and best before date					
Remaining notifications on the	Product name, name of the company, address of the company, EG number,					
sticker	preservability, catch area and possibly an ingredients declaration.					
Recal procedures	Look at the handbook MOO5 recall					
Preservability	Look at the production date. Until 11 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 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	569kj/137kcal	Protein	10,9 g				
Carbohydrates	0,7 g	Sugar	<0.5 g				
Fat	9.9 g	Saturated fat	1.8 g				



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Fibre	0.6 g	Sodium	1.24 g

Ingre	diën	ten				
LeDa	GS1	Allergenic	Recept without	Recept	Can contain and	Unknown
code	code		(Z)	with (M)	recept without (K)	
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	ΑE	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	ВС	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 S02.				
13.0	NL	Lupin				
14.0	UM	Molluscs				
Additio	nal alle	ergen				•
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				