

Productspecification: Pangasius fillets

Product	
Name	Pangasius fillets
Latin name	Pangasius Hypophthalmus
Article number	PA.005.510.XXX
Origin	Aquaculture Vietnam
Processed in	Vietnam
Packed in	Vietnam
Quality	Raw
	
Description of product	
Physical	<input checked="" type="checkbox"/> Filleted <input checked="" type="checkbox"/> Boneless <input type="checkbox"/> Pinbone in <input checked="" type="checkbox"/> Skinless <input type="checkbox"/> White skin on <input type="checkbox"/> Black skin off <input type="checkbox"/> Skin on <input type="checkbox"/> Shallow skinned <input type="checkbox"/> Deepskinned <input type="checkbox"/> Portionated <input type="checkbox"/> Deveined <input type="checkbox"/> Undeveined <input type="checkbox"/> Headless <input type="checkbox"/> Head on <input type="checkbox"/> Tail off <input type="checkbox"/> Tail on <input type="checkbox"/> Peeled <input type="checkbox"/> Shell on <input type="checkbox"/> Whole cleaned <input type="checkbox"/> Other:
Frozen	Single Technology IQF
Colour	Light Pink Odour Neutral
Texture	Firm Taste Neutral
Size	4-6oz /6-8oz No. fillets
Coating	Water (Protective glaze) 20 % (+/- 5% tolerance) <i>If customer orders products with protective glaze <10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>
Declaration	
Ingredients:	Pangasius (Pangasius Hypophthalmus), water
Treatment:	Regulator E330, E331, E333, stabilizer E451,E452
Production Steps:	1) Harvest and transport of whole raw Pangasius 2) Slaughtering, Bleeding 3) Washing 4) Filleting 5) Skinning 6) Trimming 7) Washing 8) Parasite checking 9) Tumbling 10) Separate Color and Size 11) IQF-Freezing 12) Packaging & Metal detection
Allergens:	Fish and products thereof
Nutrition value / 100g	
Energy	56 Kcal / 237 kJ
Protein	12,0 g
Carbohydrate	0 g
Fat	0,9 g
Natrium	0,48 g
Comment	This is a natural product, values can change due to season, gender, feed and age.

Packaging			
Gross weight	10000g		
Net weight	8000g		
Sales volume / carton	10 x 1 kg/ctn		
Type	Primair packaging		Secundair packaging
Construction	Innerbag		Carton
Dimension in mm	PA/PE		Carton
Weight empty package	60 x 230 mm		490 x 290 x 117 mm
	15 g		400 g
Brand	<input type="checkbox"/> Seacon 	<input checked="" type="checkbox"/> Sealight 	
	<input type="checkbox"/> Happy Fish 	<input type="checkbox"/> Neutral	
	<input type="checkbox"/> Blue Planet 	<input type="checkbox"/> Private label	
Storage & shelf life			
Storage temperature	-18°C		
Delivery temperature	-18°C		
Shelf life	24 months after production date		
Sustainability			
	<input type="checkbox"/> MSC 	<input type="checkbox"/> Blue Planet 	<input type="checkbox"/> BAP 
			<input type="checkbox"/> GlobalGAP 
Quality marks			
	<input checked="" type="checkbox"/> Product is free of toxins	<input checked="" type="checkbox"/> Product has not been irradiated	
	<input checked="" type="checkbox"/> Product is not genetically modified	<input checked="" type="checkbox"/> Product is fully traceable	
	<input checked="" type="checkbox"/> Product is free of pesticides and herbicides		
	<input checked="" type="checkbox"/> Product is free of any strange materials (or metal)	<input checked="" type="checkbox"/> Product is free of forbidden antibiotics and medicin	
Microbiological standards			
Parameters	Standard (m)	Critical limit (M)	Unit
Total plate count	< 500.000	< 1.000.000	Cfu/g
Enterobacteriaeae	< 1.000	10.000	Cfu/g
Coli forms	< 1.000	10.000	Cfu/g
Staphylococcus aureus	< 500	1.000	Cfu/g
Escherichia coli	< 10	100	Cfu/g
Listeria monocytogenes	< 10	100	Cfu/g
Salmonella spp.	Absent in 25g	Absent in 25g	-

There are no microbiological limits stated in European Law for raw (fresh or frozen) fish products. This is stated in the Hygienic Regulation (No. 2073/2005) of the European Commission. The above stated microbiological standards are for quality indication only and can in no way be a legal ground for rejection of the delivered product.

Microbiological or chemical analyses on a certain product should be done on minimal 5 separately and independently chosen samples. Standard m stands for the level which is acceptable and attainable in food. It separates good microbiological quality (below m) from acceptable microbiological quality (below M).

FOOD GRADE CLEARANCE

We hereby guarantee that our products complies to the following: The pulp, paper and plastics used in the manufacturing process (i.a. packing materials) conforms with established technology involving the use of generally accepted ingredients which are in accordance with (EC) Directive No 1935/2004, and Directive 2002/72/EC, where applicable. This means it can be safely used for food contact applications. Furthermore, used carton board are in compliance with applicable laws of The European Parliament and the Council of the European Union Regulation (EC) No 1935/2004. **Risk substances:**The levels of such contaminants as Polychlorophenols (PCP) and Polychlorophenols (PCB) are below the detection limit of the analytical method. We guarantee that goods and packaging material you purchased from us contain no SVHC (Substances of Very High Concern) listed in the Candidate List in a concentration exceeding 0,1% weight by weight (w/w).

Pictures



Subscription

FOR SELLER

FOR BUYER

Company Seafood connection B.V.
Place Urk, The Netherlands
Name Mr. K.J. Mazereeuw
Position Quality Assurance Manager
Date **30-04-2014**

Signature 
Seafood Connection B.V.
Postbus 73
8320 AB Urk - Holland
Tel.: 0527 - 68 70 66
Fax: 0527 - 68 70 67

All our goods are delivered against our general terms of delivery, mentioned at backside of invoice, on our website and deposite at Chamber of Commerce Lelystad with nr. 96/005. With regard to quality complaints, we refer to article 8 of our general terms of delivery.