

Kramer Fish Group

Product specification

Product: 1201992 - Hake fillets (cap) pre-fried white L 130-160 MSC
Date updated 27-1-2020
Date created 27-1-2020
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Partner detail information

Partner Lobster Seafood AB
Address PO Box 736
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City ARSTA
Country Sweden
Email info@lobster.se



Raw material details

Product name 1201992 - Hake fillets (cap) pre-fried white L 130-160 MSC
Fish species Hake MSC
Latin name *Merluccius capensis/paradoxus*
Catch area FAO47 - Atlantic, Southeast
Catching method OTM - Pelagic span trawls
Grading 130-160 g
Breeding 40 % (w/w) (tolerance: +/- 3%)
Type of breeding white L

Ingredient list

Ingredients	Percentage	Orgin
Hake (<i>capensis</i>)	60,0%	check raw material details
WHEATflour	24,6%	Europe
water	9,0%	Europe
rapeseed oil	6,0%	Holland
salt	<2%	Holland, Europe
yeast	<2%	Europe

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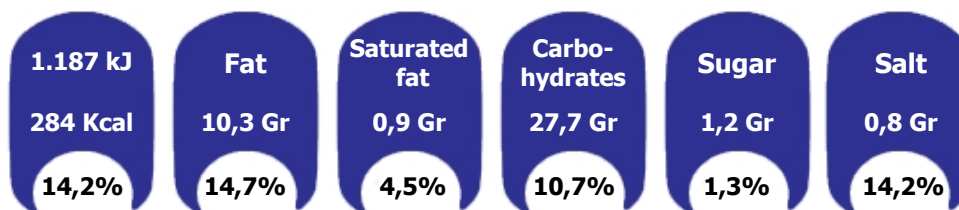
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Guideline daily amount

A portion of 150 gram contains the following nutritional values.



*Guideline daily amount based on an average adult (8400 kJ / 2000 kCal)

Nutritional values per 100 gram

	100G	RI/100 g (%)
Energy	792 kJ	9,5 %
Energy	189 kcal	9,5 %
Fat	6,8 g	9,8 %
- of which saturated	0,6 g	3,0 %
Carbohydrates	18,5 g	7,1 %
- of which sugar	0,8 g	0,9 %
Protein	12,7 g	25,4 %
Fibre	0,9 g	
Salt	0,6 g	9,4 %

All calculations are made from theoretical values, no rights can be derived.

Microbiological quality indication

	Standard (m)	Tolerance (M)	Reference
Aerobic plate count (n=5 ; c=2)	<100.000 cfu/g	<1.000.000 cfu/g	ISO-4833; 30°C-72h
Enterobacteriaceae (n=5 ; c=2)	<100 cfu/g	<1.000 cfu/g	ISO-7402; 37°C-24h
Eschericia coli	<10 cfu/g	<100 cfu/g	ISO-16649-2
Staphylococcus aureus	<10 cfu/g	<1.000 cfu/g	ISO-6888-1 or petrifilm
Listeria monocytogenes	<10 cfu/g	<100 cfu/g	ISO-11290-2 or petrifilm
Salmonellae	abesent in 25g	abesent in 25g	ISO-6785
Nematodes	absent	Max. 1 per kg	Visual inspection



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Allergens and products thereof (2007/68/EC)

01 : Cereals containing gluten

- * wheat
- * rye
- * barley
- * oats
- * spelt
- * kamut

02 : Crustaceans and products thereof

03 : Eggs and products thereof

04 : Fish and products thereof

05 : Peanuts and products thereof

06 : Soybeans and products thereof

07 : Milk and products thereof (incl. lactose)

08 : Nuts i.e.

- * almond
- * hazelnut
- * walnut
- * cashew
- * pecan nut
- * brazil nut
- * pistachio nut
- * macadamia nut

09 : Celery and products thereof

10 : Mustard and products thereof

11 : Sesame seeds and products thereof

12 : Sulfur dioxide and sulphites (>10 mg/kg)

13 : Lupin and products thereof

14 : Molluscs and products thereof

This product contains the following allergens and products thereof:

Fish and products thereof
Gluten and products thereof

Chemical

Product shall be free from chemical contaminant.

	Tolerance	Reference
Lead (Pb)	Max. 0,3 mg/kg	EU directive 1881/2006
Mercury (Hg)	Max. 0,5 mg/kg	EU directive 1881/2006
Cadmium (Cd)	Max. 0,05 mg/kg	EU directive 1881/2006
Polycyclic aromatic hydrocarbon (PAH)	Max. 2 µg/kg	EU directive 1881/2006
TVB-N Total Volatile Basic Nitrogen	Max. 30 mg N / 100 g	EU directive 95/149

HACCP declaration

Please see our HACCP declaration, regarding product and process warranty, allergen policy, food safety, certificates and valid legislation.

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Preparation

The guidelines to prepare the product are as following:

- Deep-fry** Fry in oil or fat at 180°C for approx. 6-8 minutes until golden brown.
- Pan-fry** Fry in oil or fat over a moderately high heat for approx. 12-14 minutes. Turn the product regularly.
- Oven** Preheat oven to 220°C (Fan-assisted oven 200°C). Place the product on a plate that is suitable for use in the oven and cook for 21-23 minutes.

Packaging

	Actual	Unit	Comment
Dimension cartons	393 x 293 x 118	mm	
Net weight carton	5,00	kg	
Number cartons per layer	8	pcs	
Number layers per pallet	14	pcs	
Total cartons per pallet	112	pcs	
Total net weight pallet	560,00	kg	

Storage and distribution

	Actual	Comment
Storage	Min. -18 °C	Storage at min. -21°C
Transport temperature	Min. -18 °C	Max. -15 °C for brief periods only
Recommendation shelf life total	18 months from date of production	At min. -18 °C
Storage consumer	At -18 °C or 1 month at -12 °C or 1 week at -6 °C	Do not refreeze after defrosting

