

Rocksole breaded prefried MSC 70-110gr



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Product specification

Brandname	Rocksole filet breaded prefried 70-110gr
Code	BD2020-36
ERP Code	BD2020-36
Version	1
EAN Trade	5705550824179
EAN Consumer	n.v.t.

Contact information

Producer	Northseafood Holland B.V.
Address	Stortemelk 13
Zip code	8321 EE
City	Urk
Phone	+31 (0)527 684 222
Email	info@northseafood.com

Ingredient list

	Percentage	Country
rock_sole (<i>lepidopsetta bilineata / polyxystra</i>)	50,0%	
bread-crumbs	18,0%	
- wheatflour	17,7%	Europe
- salt	<1%	France, Germany, Netherlands, Poland
- yeast	<1%	France, Germany
PVB I0003 1:3	17,0%	
- water	12,8%	Netherlands
- Batter retail NS 160	4,3%	
- wheatflour	4,1%	Europe
- salt	<1%	France, Germany, Netherlands, Poland
Predust HH 143	8,5%	
- wheatflour	8,5%	Europe
sunflower oil	6,5%	Eastern Europe, Western Europe, South-Africa, South-America

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Ingredient declaration

50,0% **rock_sole** (lepidopsetta bilineata / polyxystra), bread-crumbs (**wheat**flour, salt, yeast), PVB I0003 1:3 (water, Batter retail NS 160 (**wheat**flour, salt)), Predust HH 143 (**8,5% WHEATFLOUR:**), sunflower oil

Nutritional information

	BASE 100 g	RI/100 g (%)	RI/137,5 g (%)
Energy	835 kJ	10 %	14 %
Energy	198 kcal	10 %	14 %
Fat	7,3 g	10,4 %	14,3 %
- Saturated	0,9 g	4,6 %	6,4 %
Carbohydrates	22,6 g	8,7 %	11,9 %
- Sugars	0,9 g	1,1 %	1,4 %
- Added sugar	0,0 g	- %	- %
Fibre	1,1 g	- %	- %
Proteins	10,6 g	21,2 %	29,2 %
Salt	0,4 g	6,1 %	8,3 %

Image



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Allergens and products thereof (2007/68/EC)

01 : Cereals containing gluten	-
* wheat	+
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
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 (including lactose)	-
08 : Nuts i.e.	-
* almond (<i>Amygdalus communis</i> L)	-
* hazelnut (<i>Corylus avellana</i>)	-
* walnut (<i>Juglans regia</i>)	-
* cashew (<i>Anacardium occidentale</i>)	-
* pecan nut (<i>Carya illinoensis</i>)	-
* brazil nut (<i>Bertholletia excelsa</i>)	-
* pistachio nut (<i>Pistacia vera</i>)	-
* macadamia nut (<i>Macadamia terifolia</i>)	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	-
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

Product set-up

MSC	Yes
Black Skin off (BSO)	Yes
White skin off (WSO)	No
Single filet	Yes
Paired	NA
Sawed from block	NA
Moulded	NA
With skin	No
Planks	No

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Fish Grading

Grade 35-55 gram

Fish content

Fish content proces % (shift average) 50
Measurement method Mixing bowl

Fishcontent proces % can be different then the declared fish content because of the overweight of the pack. Dependin g on local regulations

Microbiology

	Standard (m)	Tolerance (M)	Reference
Aerobic mesophilic count (n=5 ; c=2)	<100.000 cfu/g	<1.000.000 cfu/g	ISO-4833-1; 30°C-72h 1x a week
Enterobacteriaceae (n=5 ; c=2)	<100 cfu/g	<1.000 cfu/g	ISO 21528-2 / 7402; 37°C-24h 1x week
Escherichia coli	<10 cfu/g	<100 cfu/g	ISO/TS 16649-3 1x week
Staphylococcus aureus	<10 cfu/g	<100 cfu/g	ISO-6888-2 or Petrifilm 1x week
Listeria monocytogenes	absent in 25g	<100 cfu/g	ISO-11EN/ISO 11290-2 or Petrifilm 1x a year or on request
Salmonellae	absent in 25g	absent in 25g	EN/ISO 6579 1x a year or on request

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, because the intended use for this product includes a heating step before consumption.

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Chemical

	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

Physical defects

	Target	Remark
Foreign bodys	0	Metal detection is a CCP
Bones	0	max 1 per 2kg conform Codex standard 190
Gut, roe, sprawn residues	0	max 1 per 2kg
Bloodbruises	NA	
Blood spots	NA	
Skin residues	NA	
Pigment spots	NA	
Freezer burn	NA	
Parasites	0	
Coating	0	max 2 filets >2cm ² per 2kg
Discolouration	NA	
Product presentation	nice and fresh looking coating	

Preparation

	Instruction
Oven	The oven preparation is not applicable.
Pan	Put frozen product in a pan with pre-heated oil and cook for 5-6 minutes at medium fire. Turn gently.
Others	Frying in oil at 180°C for 2-3 minutes.

This product is not ready to eat and needs to be prepared before consumption following at least the recommended instructions.

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Organoleptic

	Target	Not allowed
Appearance	A light brown breaded product	Burnt or anomalous colour
Taste	Typical fresh fish. Crispy and juicy	Off taste
Smell	Typical fresh odour	Off odours
Texture	Succulent and soft. Coating well attached	Tough, dry

Packaging box

	value	remark
Weight	5kg	
Pallet	Euro	

Coding packaging

	set up	example	print position
First freezing date	DD-MM-YYYY	24-10-2018	label
Months shelf life	24 months		
Lotto production Time	DD-MM-YYYY	24-10-2018	label
Best before date	DD-MM-YYYY	24-10-2020	label
Catching area	FAO61/67		label

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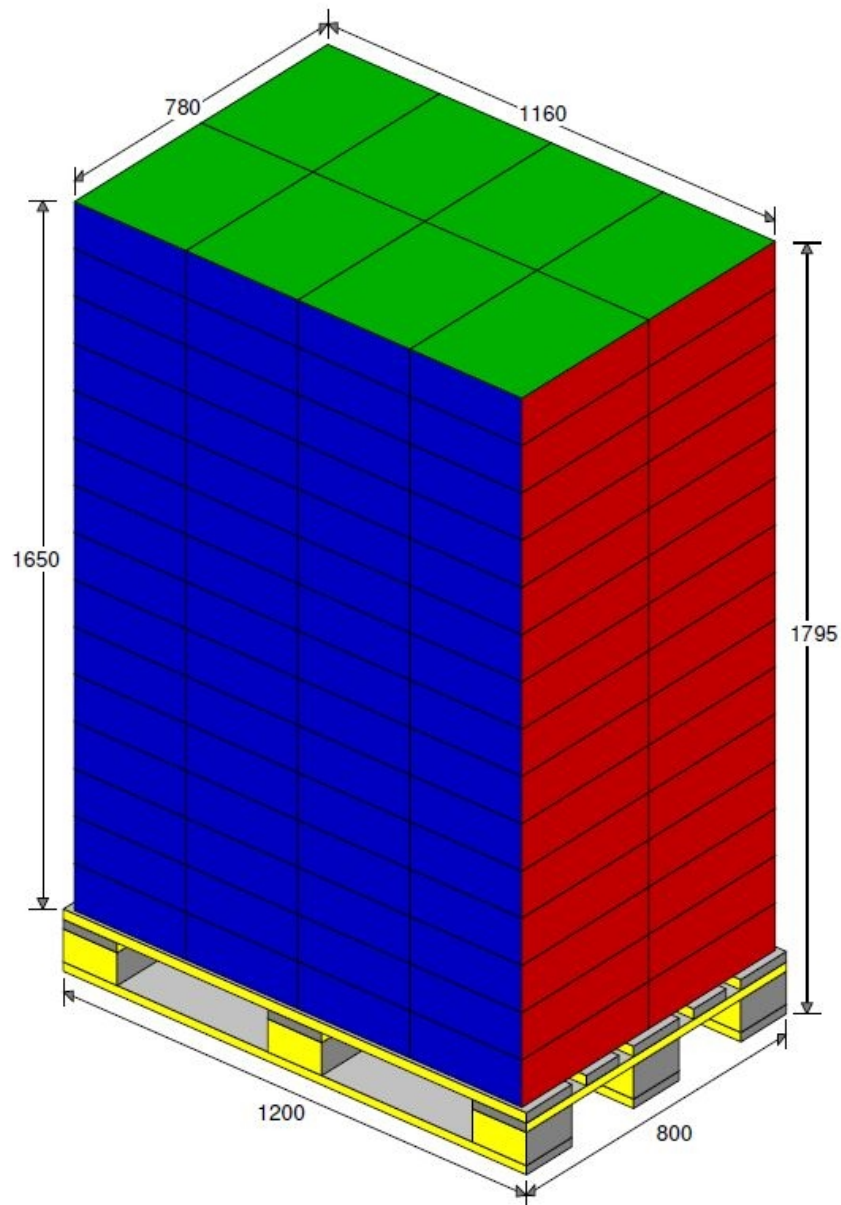


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Palletscheme

Pakstukmaten: 390,0 x 290,0 x 110,0 mm
Pallet stapelruimte: 1200,0 x 800,0 x 1800,0 mm
Blokmaten: 1160,0 x 780,0 x 1650,0 mm

Pakstukken/pallet: 120
Vlakbenutting: 94,3 %
15 Lagen met 8 pakstukken
Volumebenutting: 86,4 %



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Storage and Distribution

	Actual	Comment
Storage temperature	min. -18°C	
Transport temperature	min. -18°C	max -15°C for short period of a couple hours
Shelf life total	24 months from production date	at <-18°C
Shelf life on delivery	18 months	
Shelf life at storage consumer	<-18°C; 1 month -12°C; 1 week -6°C	after defrosting do not refreeze the product

Legislation & Warranty

	EU derictive
Food Safety	The food safety requirements are met as laid down in the EU regulation 852/2004, 853/2004 and 178/2002.
Fishery	The fishery and aquaculture products meets the EU regulation 1379/2013.
Packaging	The packaging is in compliance with the EU regulation of 1935/2004, 2023/2006 and 10/2011.
Product information	The food to consumer and business to business information meets the EU regulation 1169/2011 and 16/2012.
Weight	The weight of the finished product is according regulation 76/2011.
non-GMO	The product(s) are of conventional origin and will not be subject to GM labeling and traceability requirements as laid down in Regulation (EC) Nr.1829/2003 and 1830/2003
Ionization and Irradiation	The product is not exposed to ionization and irradiation.
Additives warranty (1)	The product is free from any artificial colorings, artificial flavorings, flavor enhancers, preservatives, alcohol, meat and any additives not approved for use in seafood production under EU legislation.
Additives warranty (2)	Products does not contain any approved additives or processing aids such as sodium polyphosphates, added salt, organic acids, herb extracts, sodium citrate etc., unless agreed with Northseafood and specified in this document.

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