

## Productspecification: Quick frozen Pangasius fillets with added water

Product	
Name	Pangasius fillets
Scientific name	Pangasius hypophthalmus
Article number	PA.106.512.XXX
Origin	Farmed in Vietnam
Processed in	Vietnam
Packed in	Vietnam
Quality	Quick frozen, 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 checked="" type="checkbox"/> Other: with added water
Frozen	Single      Technology   IQF
Colour	White to light pink      Odour   Neutral
Texture	Firm      Taste   Neutral
Size	125-175 g / 175-225 g / 225 g up g/pc-st
Coating	Water (Protective glaze)      20 % (+/- 5% tolerance) <i>If customer orders products with protective glaze &lt;10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>
Declaration	
Ingredients:	70% Pangasius fillets ( <b>fish</b> ), 29% water, regulator E330, E331, E332, stabilizer E451, E452, salt Ingredients refer to the net weight (without glaze).
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	65 Kcal / 271 kJ
Fat	2,6 g
Saturated fat	1,1 g
Carbohydrate	<0,5 g
Of which sugars	<0,5 g
Protein	10,3 g
Salt	0,61 g
Comment	Nutritional values of this product may vary due to treatment, season, gender, diet and age

Packaging			
Content	12 kg		
Net weight	9,6 kg		
Sales volume / carton	12x1 kg/ctn		
Type	<b>Primair packaging</b>		<b>Secundair packaging</b>
Construction	Plain bag + rider		Carton
Dimension in mm	PA/PE		Carton
Weight empty package	-		490 x 300 x 180 mm
	18 g		500 g (+10 g plastic tape)
Brand	<input type="checkbox"/> Seacon 	<input type="checkbox"/> Sealight 	<input type="checkbox"/> Neutral 
	<input type="checkbox"/> Happy Fish 	<input type="checkbox"/> Private label 	
	<input type="checkbox"/> Blue Planet 		
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**

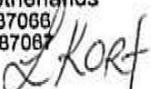


**Subscription**

	<b>FOR SELLER</b>	<b>FOR BUYER</b>
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Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Lenie Korf	
Position	Supply Chain	

Date	<b>08-01-2016</b>	
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Signature	<p>Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)527 687067</p> 	
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*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.*