VERSION NO 3
CREATED OL
DATE 16.04.2012

DATE 16.04.2012
MODIFIED OL
DATE 23.08.2019

PAGE

1 of 3



## Product specification

DE NI 11102 EG

Production: made in Germany Greenland Seafood Wilhelmshaven GmbH Flutstrasse 84 D-26386 Wilhelmshaven

MARKET	LABEL				CUSTOMER			ART. No.
DE-FR-RO		GREENLANI	D SEAFOOD					154041801
PRODUCT MS	C / ALASKA I	POLLOCK F	ILLET PORTION	IS	SHELF LIFE		PACKAGING	
	IN CE	REAL BREA	DING.					
DESCRIPTION	Formed fish	portions, cut	from blocks,		18 months			foil bag
practically boneless**, shape			ed to fillet form,				ı	master carton
in cereal breading, dee			ep frozen.					
** Although every care has been taken to rer			nove bones, some m	nay remain.				
NETWEIGHT	6,0 k	g (ca. 40 x 1	150 g)	-				
	MSC certific	ation number: M	ISC-C-52512.					
WEIGHT		WEIGHT RULE	ES .		•	UNITS		
			TU1	5910,0	g	40	pieces per b	oag
Net weight 60	00 g		TU2 5820 g		g	1 bag per sales unit		es unit
	_		according to	law				
Ø / Dim	ensions			Weight				
			Weight of fish u	ınbreade	d:		108	g ± 4 g
shaped to fillet portions:			Weight of portio	ns with c	rispy batter:		150	g ± 5 g
length:	188 mm		Fish share				72	% ± 2 %
width:	68 mm							
height:	10 mm		Net weight per r	master ca	arton		6000	g ± 90 g
without breadcrumbs:			Gross weight pe	er maste	rn carton		6205	g
length:	190 mm		Net weight per p	oallet			648,0	kg
width:	70 mm		Gross weight pe	er pallet			695	kg
height:	14 mm							
				The ave	erage weight mu	st not be lower	than the nomina	al weight.
			according t	to the "Fert	igpackungsvero	rdnung" §22 (ge	erman regulation	n about finished goods)
Ingredients: Alaska po	llack fillet* (7	2%),						

Ingredients: Alaska pollack fillet\* (72%),

wheat flour, water, corn flakes-granules (8%) (corn, sugar, salt, barley malt extract, emulsifier: sunflower lecithin), potato starch, salt, yeast, spices (white pepper, turmeric, paprika).

\*Alaska pollock (Theragra chalcogramma) caught in the

A - Pacific, Northwest FAO no.61 (Sea of Okhotsk) or

B - Pacific, Northeast FAO no.67 (Bering Sea / Gulf from Alaska), trawls.

Fishing area see letter behind the best-before-date.

Product contains:	Yes	No
1.Cereals containing gluten	Х	
2.Crustaceans and products thereof		Х
<ol><li>Eggs and products thereof</li></ol>		Х
4.Fish and products thereof	Х	
5. Peanuts and products thereof		Х
<ol><li>Soybeans and products thereof</li></ol>		Х
7. Milk and products thereof (incl.lactose)		Х
8. Nuts and products thereof		Х
Celery and products thereof		X

_	Yes	No
10. Mustard and products thereof		Х
11. Sesame seeds,products thereof		Х
12. Sulphite (SO2) (>10 mg/kg-10 mg/l)		Х
13. Lupin and products thereof		X
14. Molluscs and products thereof		х

colourants	Х
genetically modified ingredients	Х
food preservative	Х

NUTRITIONAL INFORMATION	Ø/ per 100g	
Energy:	508kJ / 120kcal	
Fat:	1,2 g	
of which saturates:	0,2 g	
Carbohydrate:	14 g	
of which sugars:	1,6 g	
Fibre:	0,6 g	
Protein:	13 g	
Salt:	0,70 g	

CONTROLS The controls are carried out according to the control instructions in the HACCP- plan.

Continuous metal detection and weight controls are done  $% \left( x\right) =x^{2}$  according to the HACCP Plan..

The evaluation of the controls are carried out on the basis of the specified limits in the HACCP Plan.

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Flutstrasse 84

## Product specification

CUSTOMER	
ACCEPTED VALUES   ABSOLUTE MAXIMUM VALUES	ART. No.
ACCEPTED VALUES   ABSOLUTE MAXIMUM VALUES   VC:   < 500.000 cfu/g   < 1.000.000 cfu/g   < 100.000 cf	154041801
ACCEPTED VALUES ABSOLUTE MAXIMUM VALUES FVC: < 500.000 cfu/g < 1.000.000 cfu/g Enterobacteriaceae: < 10.000 cfu/g < 100.000 cfu/g	101011001
TVC:       < 500.000 cfu/g	
Enterobacteriaceae: < 10.000 cfu/g < 100.000 cfu/g	
Escherichia coli: < 10 cfu/g < 100 cfu/g	
Listeria monocytogenes: negativ in 25 g < 100 cfu/g	
Listeria monocytogenes. Hegativ in 25 g	
Temperature Storage inst	tructions
Temperature in the core	
STORAGETEMPERATRURE (-18° C)	
TRANSPORT TEMEPERATURE (-18° C)	
TEMPERATURE DELIVERY (-18° C) ***-COMPARTMENT ( = -18°C)</td <td>18 months</td>	18 months
ACCEPTED SHORTTIME TOLERANCE (-15° C)	t -18 ° C best before: see imprint.
Notice Notice	
The product must not thaw or become warmer than -15°C Do not refreeze	· ·
	cooked!
	ng instruction
	ult cook from frozen
Appearance: Fish portions, cut from fish blocks,  Deep fryer:	
shaped to fillet form, in cereal breading Fry the portions in 180 ° C	hot fat
in light brown color. about 5 - 7 minutes.	
Prepared: Pan:	
Appearance: Bright fish meat with a clear fillet structure, Fry the portions in hot oil a	at medium
golden brown and closed breadcrumbs, heat for about 8 minutes fi	
with visible cereals	
Smell: Aromatic, fresh, after breaded fish, no any foreign smell.	
Taste: Aromatic, spicy, like fish with breadcrumbs	
Texture: Firm, juicy fish; crispy breading	
	unit declaration
	o Top Label, 250x120mm
	(Sheet3)
marked on: label	
510111110 4.054	
FISHING AREA: with letter	
marked on: label	
(behind the best-before-date)	
(behind the best-before-date)	
LOT No.:  Lxxxx  (L last digit of the year, day of year)	
LXXXX  (L last digit of the year, day of year)  marked on: label	
LOT No.:  Lxxxx  (L last digit of the year, day of year) marked on: label LOT - supplement  the shift number	
LOT No.:  Lxxxx  (L last digit of the year, day of year) marked on: label LOT - supplement  the shift number	
LOT No.:  Lxxxx  (L last digit of the year, day of year) marked on: label LOT - supplement  the shift number	
LOT No.:  Lxxxx  (L last digit of the year, day of year) marked on: label LOT - supplement  the shift number	
LXXXX  (L last digit of the year, day of year) label LOT - supplement marked on:  the shift number label label	
LOT No.:  Lxxxx  (L last digit of the year, day of year) marked on: label LOT - supplement  the shift number	

VERSION NO 3 CREATED OL DATE 16.04.2012

OL MODIFIED DATE

23.08.2019 3 of 3 PAGE

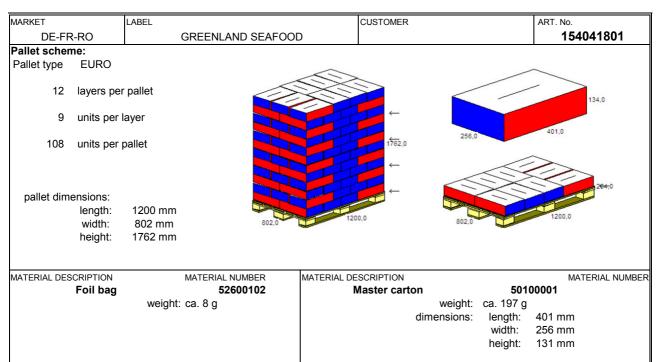


## Product specification

DE NI 11102 EG

Production: made in Germany Greenland Seafood Wilhelmshaven GmbH

> Flutstrasse 84 D-26386 Wilhelmshaven



## Master carton label



23.08.2019

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