

Product

Name	Seabream fillets
Specifications	Skin on
Scientific name	Sparus aurata

Product information

Available grades	80/120
Glazing level	25%
Catching area	Farmed in Turkey
Catching tool	n/a
Processed in	Turkey
EU approval number of factory	See label
Lotnumber	See label
Catching date	See label
Packing date	See label
Best before	See label (24 months after production date)

Process information

Freezing technology	IQF Frozen
Process steps	Caught, sorted, filleted, frozen, glazed, packed Processed in accordance with Codex stan 190/1195.
Physical	As described in the EU freshness grading scheme Product should be free of freezing burns
Bones	may contain bones

Ingredients

Seabream (100%)

Product photo



Packaging	
Sales unit	5 kg
Gross weight	5 kg
Netweight	3,75 kg
Primary packaging	plastic foil
Dimensions	x
Weight	10 g
EAN code	n/a
Secondary packaging	Cardboard carton
Dimensions	360x260x150 mm
Weight	400 g
EAN code	none
Codes used	lotcodes, dates, productnumbers (if requested)

Packing quality and label requirements
The packaging is fit for use and approved to pack food.
The packing contains all mandatory product information.
It complies with EG nr. 1935/2004, EG nr. 10/2011 and Commission regulation (EU) 2018/79.

Nutritional values per 100g*			
Energy (kJ)	443	kJ	<i>* Nutritional values may vary due to different circumstances</i>
Energy (kcal)	106	kcal	
Fat	4	g	
of which saturated fat	1	g	
Carbohydrates	0	g	
of which sugars	0	g	
Protein	17,5	g	
Salt	0,12	g	

Allergens / Alba data						
	Present		Present		Present	
	Cow's milk protein	x	Crustaceans	x	Tartazine (E102)	x
	Lactose	x	Molluscs	x	Food yellow 3 (E110)	x
	Chicken egg	x	Fructose	x	Azorubine (E122)	x
	Soya oil	x	Maize	x	Amaranth (E123)	x
	Soya protein	x	Cocoa	x	Cochineal Red A (E124)	x
	Gluten	x	Yeast	x	Citric acid (E330)	x
	Wheat	x	Pulses	x	Lactic acid (E270)	x
	Rye	x	Nuts	x	Lupine	x
	Sucrose	x	Peanuts	x	Cinnamon	x
	Beef	x	Glutamate	x	Vanillin	x
	Pork	x	Sulphite (E220-E227)	x	Coriander	x
	Chicken	x	BHA/BHT (E320-E321)	x	Celery	x
	Fish	YES	Parabens (E241-E219)	x	Umbelliferae	x

Indicate targeted group of consumers of this product
Bream is eaten by all population groups, excluding the risk groups.

Microbiological quality			
	Norm	Critical limit	Unit
Plate count	< 100.000	< 1.000.000	Kve/g
Enterobacteriae	< 1.000	< 10.000	Kve/g
Coliforms	< 100	< 1.000	Kve/g
Staphylococcus aureus	< 500	< 1.000	Kve/g
Escherichia coli	< 10	< 100	Kve/g
Listeria monocytogenes	Absent in 25 g	Absent in 25 g	
Salmonella spp	Absent in 25 g	Absent in 25 g	
Histamine	< 10	< 100	Kve/g

Storage and Logistical information			
Cartons per layer	8	Cartons per pallet	120
Layers per pallet	15	Pallet format	80x120 cm
Delivery temperature	< -18°C	Storage temperature	< -18°C

Instructions for use

Defrost the product, after defrosting, the product should be heated sufficiently before consumption.
Do not refreeze the product after it has been defrosted.

Special quality requirements	
Toxic data	Complies wit statutory norms (EG 1881/06) for heavy metals, toxins and other chemical residues, such as lead, cadmium, mercury, dioxins, malachite green and veterinary medicines;
Metals	Free from magnetic and non-magnetic metals;
Product own materials	Na
Irradiation	The product has not been irradiated.
Genetic modification	No genetically modified materials have been used.

Recall procedures

See handbook, chapter M004 (available upon customers request).

Form signature	
Filled in by	Nadine van Veen
Position in company	Quality Assistant
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Signature	 Dayseaday Frozen B.V. Texelstroom 4, 8321 MD Urk, The Netherlands
Date of release	21-2-2020

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