



## 1 . General information.

Product name	Frozen Plaice fillets white skin on black skin of
Latin name	Pleuronectes platessa
Grading	70-120
Origin	North East Atlantic Ocean - FAO 27
Sub area	ICES - IVa , IVb , IVc
CN Code / Tarric code	0304 8310
Usage	Intended to be grilled or heated in a sufficient way before consumption

## 2. Product information

Product Category	Plaice / Flat fish
Glazing	20%
Product on stock or order	Contract
Sold per	Pallet
Content	5kg
Storage conditions	-18 C °
Shelf life	BBD production date + 24 Month

## 3. Ingredients declaration

Plaice fillets, water,

## 4. Sensory characteristics

Color	White side skin on or off : White flesh is of white, clear Black side skin on or off : White to grey
Taste	Aromatic taste to lightly fresh, sweet
Odor	Aromatic sweet creamy, light fresh ( species own )
Texture	Summer : Solid, elastic. Winter : Somewhat looser.

## 5. Organoleptic values

Organoleptic parameters All fillets Per 1 kg

### Codex CAC/RS -91-1976

- ≈ Standart no fins | Max. Fins = 1 filet with 2 ore more rays connected by a membrane.
- ≈ Standart no black skin or  $1x < 3 \text{ cm}^2$  | Max. Black skin residue  $1x > 3 \text{ cm}^2$
- ≈ Standart no blood stains or  $1x \leq 1 \text{ cm}^2$  | Max. Blood stains  $1x > 5 \text{ mm}$  in any dimension
- ≈ Standart no pigments spots white side ore  $1 \leq 1 \text{ cm}$

### 5.1 Organoleptic values

Organoleptic parameters All fillets Per 1 kg

#### Codex STAN 190-1995

8.4 BONES [ In packs designated boneles ]

More than one bone per kg of product greater or equal to 10 mm in length, or greater or equal to 1 mm in diameter, a bone less than or equal to 55 mm in length, is not considered a defect if its diameter is not more than 2 mm.

The foot of a bone ( where it has attached the vertebra ) shall be disregarded if its width is less than or equal to 2 mm, or if it can easily be stripped off with a fingernail.

MSC product	No but possible.
Metal detector	Yes

STARFISH Processing B.V.



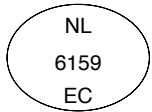
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PS-PLAICE

25 januari 2019  
Signed by: Albert snoek

## 6. Proces information

Sanitary number	NL - 6159 - EC
Sanitary number shown on packaging as	
Primary packing	Bleu LPDE bag
Print tekst	Product name, ingredients, content, sorting, latin name, storage conditions, production date, BBD date -self life. Lot code, EU number, GN code, Sanitary number. Fishing gear.
Production method	Fresh, filleting, skinning, freezing, packing, storage in freezer, dispatch.

## 7. Nutritional value [ Per 100 g not prepared ]

Fat	0,8	Gram
Saturated	0,2	Gram
Protein	20	Gram
Carbohydrates	0,02	Gram
Dietary fibres	0	Gram
Sugar	0	Gram
Salt	0,02	Gram
Energy	373	Kilojoules
	88	Kilocalories

### 7.1 Vitamins

Retinol	0,01	Miligram
A	0	Miligram
B1	0,05	Miligram
B2	0,25	Miligram
B6	0,05	Miligram
B11	8	$\mu$ g
B12	0,8	$\mu$ g
C	2	Miligram
D	0,01	$\mu$ g

### 7.2 Minerals

Sodium	0,08	Gram
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## 8.0 Microbiological standards

Micro organisms	Maximim count g/ml	Method
Total plate count (37 C °) [cfu/g]	< 1.000.000	ISO-4833
Enterobacteriaceae [cfu/g]	< 10.000	NEN-ISO-21528
Total coliforms	< 1.000	ISO-4832
Staphulococcus aureus [cfu/g]	< 100	ISO-6888
Faecal Coli / E. Coli [cfu/g]	< 10	SIO-16649
Listeria monocytogenes	Absent / 25 gr.	NEN-EN-ISO-11290/1



Salmonella spp

Absent / 25 gr.

NEN-EN-ISO-6579

## 9.0 Allergen information

+ = present, - = absent, ? = unknown

1	Cow milk	-	18	Nuts oil	-
2	Lactose	-	19	Peanuts	-
3	Egg	-	20	Peanuts oil	-
4	Soy protein	-	21	Sesame	-
5	Soy oil	-	22	Sesame oil	-
6	Gluten	-	23	Glutamate ( E620-625 )	-
7	Wheat	-	24	Sulfite ( E220 t/m E228 )	-
8	Rye	-	25	Coriander	-
9	Rind	-	26	Celery	-
10	Pork	-	27	Carrot	-
11	<b>Fish</b> →	<b>+</b>	28	Lupine	-
12	Chicken	-	29	Mustard	-
13	Crustacean	-	30	Bakers Yeast	-
14	Corn / Maize	-	31	Mollusks	-
15	Cacao	-	32	Lugumes	-
16	Pod fruits	-			
17	Nuts	-			

## 10. Pollutions

Metal, Wood, Glass, Plastics, Rocks.

Absent.

TVB-N

EU Directives / degree 2074/2005 date 05-12-2005

EU Directives / degree 1022/2008 date 17-10-2008

GMO ingredients

Conform EU 1829/2003 and 1830/2003

The product does not have to be labeled as GMO

Parasites

Standard absent

Max tolerance 0 per kg

Nematodes

Standard absent

Max tolerance 0 per kg

## 11. Heavy metals / Dioxins & PCB

Heavy metals

&lt;0,50 mg/kg. EU Directives 1881/2006

&lt;0,20 mg/kg. EU Directives 1881/2006

&lt;0,05 mg/kg. EU Directives 1881/2006

Dioxins &amp; PCB's =

Sum from dioxins [WHO-PCCD/FTEQ 3,5 pg/g fresh weight

Polychlorinated Biphenyls

Sum from dioxins [WHO-PCCD/FTEQ 6,5 pg/g fresh weight

Total 75 ng-g fresh weight EU Directives 1881/2006

## 12. Information on fishing gear & Coding

Trawls	Bottom otter trawls	OTB
	Bottom pair trawls	PTB
	Midwater otter trawls	OTM
	Pelagic pair trawls	PTM
	Otter twin trawls	OTT





