











Productspecification: Pangasius fillets with added water

Product	
Name	Pangasius fillets
Scientific name	Pangasius hypophthalmus
Article number	PA.106.510.XXX
Origin	Farmed in Vietnam
Farming method	Ponds
Processed in	Vietnam
Packed in	Vietnam
	
Description of product	
Physical	<input checked="" type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input type="checkbox"/> Head on <input type="checkbox"/> Headless <input checked="" type="checkbox"/> Quick frozen <input type="checkbox"/> Cooked <input type="checkbox"/> Shell on <input type="checkbox"/> Peeled <input type="checkbox"/> Whole cleaned <input type="checkbox"/> Pinbone out <input type="checkbox"/> Tail on <input type="checkbox"/> Tail off <input checked="" type="checkbox"/> Skinless <input checked="" type="checkbox"/> Boneless <input type="checkbox"/> Undeveined <input checked="" type="checkbox"/> With added water <input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input type="checkbox"/> Deveined <input type="checkbox"/> Other:
Frozen	Single Technology IQF
Colour	White to light pink Odour Neutral
Texture	Firm Taste Neutral
Size	120-170g / 170-220g / 220-280 g/pc-st
Coating	Water (Protective glaze) 20 % (+/- 5 %) <i>If customer orders products with protective glaze <10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>
Declaration - HL (DL 530)	
Ingredients	60% Pangasius (fish), 38% water, salt, acid E330, stabiliser E450, E451, E452. Fish and products thereof <i>Ingredients can vary each lot/batch , because each supplier has his own treatment. Ingredients refer to the net weight (without glaze)</i>
Allergens	
Intended use	
Heat this product well before consumption.	
Nutrition value / 100g	
Energy	185 kJ / 44 kcal
Fat	0,9 g
-of which saturates	0,4 g
Carbohydrate	<0,5 g
-of which sugars	<0,5 g
Protein	8,9 g
Salt	1,2 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.



Packaging		
Content	10 x 1 kg = 10 kg	For verification of the net (drained) weight we refer to the WELMEC method.
Net weight	10 x 800g = 8 kg (+/-5%)	
Sales volume / carton	10 kg/carton	
Type	Primair packaging Plain bag + rider	Secundair packaging Carton
Construction	Plastic	Carton
Dimension in mm	-	390 x 255 x 225 mm
Weight empty package	20 gram	440 gram
Brand	<input type="checkbox"/> Seacon <input type="checkbox"/> Blue planet <input checked="" type="checkbox"/> Sealight <input type="checkbox"/> Sushi <input type="checkbox"/> Blanco / Private	
	   	
Storage & shelf life		
Fridge	Max 7°C	1 day
Freezer	* -6°C	1 week
	** -12°C	1 month
Delivery temperature	*** -18°C	See best before date on packaging
Shelf life	*** -18°C	
Shelf life	24 months after production date	
Comment	Do not refreeze once defrosted	
Sustainability		
	<input type="checkbox"/> MSC <input type="checkbox"/> ASC <input type="checkbox"/> BAP	
	  	
Quality standards		
	<p>Product is not genetically modified</p> <p>Product is free of strange materials (or metal)</p> <p>Product has not been irradiated</p> <p>Product is fully traceable</p> <p>Leve of histamine, heavy metals and residues of other substances which could contaminate the product must comply with EU regulations.</p> <p>All used packing materials are suitable for food and meet relevant European direct food contact directives, as specified in internal document D14 Declaration of compliance for food contact products. Packaging material complies with EC regulations No. 1935/2004, 2023/2006 and 10/2011</p>	



Microbiological standards

Parameters	Target (m)	Critical (M)	Unit
Total plate count	< 500.000	1.000.000	Cfu/g
Enterobacteriaceae	< 1.000	10.000	Cfu/g
Coliforms	< 1.000	10.000	Cfu/g
Staphylococcus aureus	< 500	10.000	Cfu/g
Escherichia coli	< 10	100	Cfu/g
Listeria monocytogenes	Absent in 25g	100	Cfu/g
Salmonella	Absent in 25g	Absent in 25g	Cfu/g
Vibrio cholera	Absent in 25g	Absent in 25g	Cfu/g

All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery, as listed on the back of every invoice, mentioned on our website and filed at the Dutch Chamber of Commerce under no. 96/005. With regard to inspection of the goods, we refer to article 10 of these conditions and the following passage.

In accordance with Article 10 of the terms of delivery, the buyer must inspect the goods as soon as possible after delivery to check if there are any abnormalities or defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, Seafood Connection B.V. can no longer be held liable for defects and/or deviations.

Since raw (unprocessed, fresh or frozen) fish still have to undergo a preparation or heating step, there are no legal microbiological standards for these products, as mentioned in EU Regulation (No 2073/2005) of the European Commission. The microbiological values listed in the product specification only serve as indicators of the quality and cannot be used as a legal basis for rejection of the delivered products.

In case of deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples. Value m represents the level which could be reached under optimum conditions for this product.

In case a sample will be taken for analysis by authorized authorities, the goods have to remain in the original packaging and the outcome of the analysis has to be awaited.

Pictures



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Seafood Connection B.V.

Seafood Connection B.V.

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 K.v.K. Lelystad nr. 39090057 - V.A.T. nr. NL 8145.47.813.B01 - www.seafoodconnection.nl





Subscription		
	FOR SELLER	FOR BUYER
Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Sjoeriene Post	
Position	Supply Chain	
Date	20-09-2018	
Signature	Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)027 087067	



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