

Product specification

cotoletta breaded prefried 50%



General Information		Product photo
Producer	Northseafood Holland BV	
Address	Stortemelk 12-14	
Zip code	8321EE	
City	Urk (The Netherlands)	
Phone	+31 (0)527 684 222	
E-mail	sales@northseafood.com	
EC registration nr.		
Article number	A2288	
Customer item code		
EAN code		

Version date: 21-03-2024
 Version Number: 1
 Print date: 21-03-2024

Product description

Cottoletta from minced alaska pollack, breaded prefried 50% 100g

Ingredients

50% Alaska pollock (*Theragra chalcogramma*) (**Fish**), wheat flour (**Gluten**), SFO-sunflower oil, water, salt, yeast

Allergens in final product

Gluten, Fish

Origin of Ingredients	Catch area / Country of origin	Catch methode
Alaska Pollock (<i>Theragra chalcogramma</i>) ;	FAO 61/67	Trawl
Wheat flour;	DE,NL,BE,FR,HU,UA,PL,GB,EU	
Sunflower oil;	AR,BG,DE,FR,HU,MD,UA,AT,PL,RO,RS,SK,ES,CZ	
Water;	NL	
Salt;	NL,DE,EU	
Yeast;	BE	

Nutritional values	Per 100g	%ADH per100g
Energy (kJ)	1064	13
Energy (kcal)	254	13
Fat (g)	10,1	14,4
- Saturated (g)	1,1	5,5
Carbohydrates (g)	27,9	10,7
- Sugars (g)	1,5	1,7
- Of which added sugar (g)	0,0	0,0
Fibre (g)	0,8	0,0
Proteins (g)	12,5	25,0
Salt (g)	0,59	9,83

These nutritional values are calculated and may vary due to gender, season, or habitat.

Product specification

cotoletta breaded prefried 50%



Claims

MSC. From an MSC certified sustainable fishery. www.msc.org

Product set-up

With skin	No
Paired	Not applicable
Sawed from block	No
Moulded	Yes

Physical condition

Foreign bodies	0 < 6mm
Bones - soft	0 max 1 per 1kg (conform codex stand. 190)
Parasites	0 max 1 per 2kg
Coating	0 max 2 filets <2cm ² per 2kg
Discolouration	NA

Fish content	Target	Tolerance
Fish content (shift average %)	50	+/- 5%
Measurement method	mixing bowl	

Microbiological characteristics	Norm	Tolerance
Aerobic mesophilic count	≤ 100.000 cfu/g	≤ 1.000.000 cfu/g
Enterobacteriaceae	≤ 100 cfu/g	≤ 1.000 cfu/g
Escherichia coli	≤ 10 cfu/g	≤ 100 cfu/g
Staphylococcus aureus	≤ 10 cfu/g	≤ 100 cfu/g
Listeria monocytogenes	absent in 25g	≤ 100 cfu/g
Salmonellae	absent in 25g	absent in 25 g

There are no microbiological limits stated in European Law for raw (fresh or frozen) fish products. This is stated in the hygienic regulation (No 2073/20005) of the European Commission. The above stated microbiological standards are for equality indication only and can no way be a legal ground for rejection of the delivered product, because the intended use for this product includes a heating step before consumption.

Chemical characteristics	Reference EU directive 1881/2006
Lead (Pb)	≤ 0,30 mg/kg
Mercury (Hg)	≤ 0,50 mg/kg
Cadmium (Cd)	≤ 0,050 mg/kg
Polycyclic aromatic hydrocarbon (PAH)	≤ 2%
TVB-N Total Volatile Basic Nitrogen	≤ 30

Preparation

to be determined

Sensoric

Appearance	Golden light-brown breaded product
Taste	Crispy and juicy Typical for breaded fish
Smell	Good characteristic odour
Texture	Crispy outside and meaty inside Coating well attached

Product specification

cotoletta breaded prefried 50%



Storage advice / shelf life

Storage conditions	Storage temperature -18°C or colder; Products are stored at Nort Seafood at -21°C or colder.
Transport conditions	Max -15°C for brief periods only
Storage conditions after sale	Store at -18°C till end of shelf life, or 1 month at -12°C, or 1 week at -6°C Do not refreeze after defrosting Consume within 24 hours after thawing
Minimum shelf life at delivery	12 months
Shelf life total	18 months

Packing details

Dimension of selling unit	390x290x120 (mm)
E-weight control	no
Weight per piece (g)	90-110 g
Coding	Lot code YDDD ; best before date: MM-YYYY

Packing details Distribution Unit

Weight of selling unit	5000 g
Sales unts per Pallet	120
Weight of pallet	680 kg

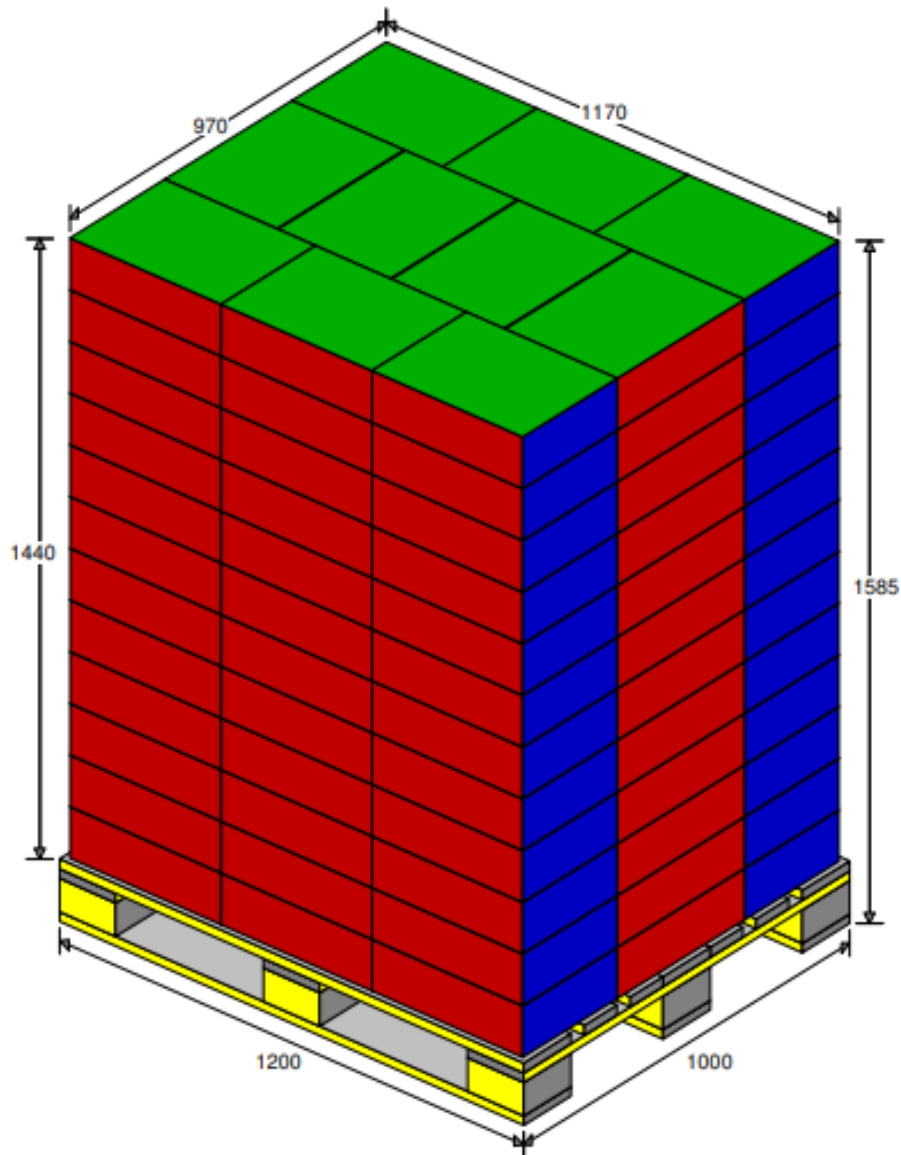
Product specification

cotoletta breaded prefried 50%



Package dim.: 390,0 x 290,0 x 120,0 mm
Pallet storage space 1200,0 x 1000,0 x 2000,0 mm
Block dim.: 1170,0 x 970,0 x 1440,0 mm

Packages/pallet: 120
Area utilization: 94,3 %
12 layers with 10 packages
Volume utilization: 67,9 %



Product specification

cotoletta breaded prefried 50%



general statement

Food safety	The food safety requirements are met as laid down in the EU regulations 178/2002; 852/2004 and 853/2004
Certification	North Seafoods meets the Global Food Safety Initiative for BRC and IFS
Ionization and irradiation	The product is not exposed to ionization and irradiation
GMO-free	The product has been produced exclusively without using any GMO
Labeling	All products are labeled according to EU regulation 2014/1169 and related regulations (2006/1924)
packaging	The use packaging is in compliance with the EU regulation of 1935/2004; 79/2018; 2023/2006 and 10/2011
Product information	The food to consumer and business to business information meets the EU regulation 1169/2011 and 16/2012