

PRODUCT SPECIFICATION **MSC Atlantic Cod Vacuum** 

Scientific Name/s: (	Gadus Morhua Descr		ion: Vacuum pack of 6 pieces in outer ba		
1. Product					
Catch Area & FAO No Country of Origin	's NE Atlantic FAO 27 Va2	,	Ingredients	Cod, (Gadus Morhua)	
Unit	6 individual	pieces \	Weight	907(2lbs) / 1000 gr /custom isze	
Glaze	No		Compensated / NOT compensated	No	
Product Temperature	-18°C or Co	lder S	Shelf Life	24 months	
Storage Temperature	rage Temperature -22°C or Colo		Production Method	Frozen at land	
2. Packaging					
Inner Type	IQF, Vacuul	m packs 🛛 🕻	Colour		
Outer Type	Chain pack	of 6 1	Jnits/Weight per		
	pieces in ba		Duter		
3. Label Requireme		2			
No supplier information unless agreed beforehand with Arctic Ocean Seafood ehf in writing	INNER PACKA	1. D0 2. 3. 4. 5. 6. 7. 8.	Lot N°: Best Before Date: Net Weight: Produced for Arctic Ocea Store at -18°C or Colder	thod onth, year (dd/MM/YYYY)	

## 4. Product Image



5. Physical Standards					
Analysis	Acceptable Limits	Unacceptable Limits			
Weight Range/Count	All net weight must be 907 gr(2lbs) or more.	All net weight under 907 gr(2lbs) in the 6 pack chain.			
Appearance	<i>Well kept fresh pieces with clean outer bags.</i>	Poorly kept pieces and dirty outer bags.			
Bones	N/A	N/A			
Skin	N/A	N/A			
Bloodspot	N/A	N/A			
Bruising	N/A	N/A			
Parasites	N/A	N/A			
6. Processin	g Standards, Hygiene and Handling				
	an consumption requires to be processed according ractice. Product to be fully traceable. The final proc				



MSC Atlantic (	Cod Vacuum
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7. Assessme	ent of Fish	Quality							
Analysis		Frozen			Thawed	Co	oked		
Appearance	Clean fro	ozen pieces,	Piec	ces sh	ould be firm	White and i	firmed		
		e defects	and	1 well	kept pieces.				
Odour	No odou	r		odoui		Good and f	Good and fresh.		
Flavour					,	Fresh Sea t	Fresh Sea taste		
Texture			Firr	n			Firm with good moist		
TEXTURE			1 11			texture.			
Colour	White		Wh	White		White			
8. Microbiol	ogical & C	Chemical Stand	lards						
	lysis		rget		Reject	Fr	equency	1	
TVC @ 30°C f			<105		>106	Each consig			
Coliform			<10 <sup>3</sup>		>10 <sup>4</sup>		<u> </u>		
							Each consignm		
E. Coli			<10		>100			onsignment	
Staph Aureus			<20		>500	Each	consignm	nent	
9. Nutrition									
	'	Typical Values	s/100g			Typical Y		100g	
Energy KJ		340		Of	f which saturates		0.1		
Energy Kcals		104		Of	f which		0.1		
57				monounsaturates					
Protein		18,7		Of which			0.23		
Tiotein		10//		polyunsaturates			•		
Calcium		15	15		nolesterol (mg)		43		
Carbohydrate		<u> </u>		Dietary fibre			0		
				Moisture			73.7		
Total Sugars		0							
Added Sugars				Sodium (mg)			54		
Fat				Alcohol			0		
10. Transpo	rt & Stora	ige							
				nimun	n of –18°C except f	or brief fluctu	ations dov	мn	
to -15°C du	ring loading	g and unloading.							
11. Warrant	V								
	-	ic Ocean Seafoo	d ehf sl	hall he	e produced accordi	na to all releva	ant FU		
					on. Certificates of a	-		hlo	
on request.			iis speei	ncauc				JUIC	
12. Intolera	nco Doto								
		cortion holes are via	la critical	data "	egarding product ingre	dionto			
The information		section helps provid		udld f	egarding product ingre	cuents.			
CATEGORY YES		S NO		CATEGORY		YES	NO		
Free from all additives YES		ES		Free from genetically modified organisms & YES ingredients					
Free from artificial preservatives					Free from all nut & nut derived produ		YES		
Free from artificial flavours/enhancers					Free from all antibiotics/antimicrobia		YES		
Free from anti oxidants Free from colours, natural/added		d YE		Free	from all pesticides/reside	Jes	YES		
		YE		ΔΠα	ergen: Contains fish				
Free from sweeter									
Free from sweeter					lease contact Arctic	Ocean			

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## 14. usage

This packing would be ideal for any family from 1 person up to standard 4 person family.

Custom size available from 454-1500 gr. Custom pieces per chain available, from single ivp to 8pack chain.

For 454gr(1lbs) 3 pieces each portion would be 120-180gr For 907gr(2lbs) 6 pieces each portion would be 120-180gr For 1000gr (1kg) 6 pieces each portion would be 135-195gr For 1000gr (1kg) 8 pieces each portion would be 100-150gr For 1500gr (1,5kg) 8 pieces each portion would be 160-215gr

Pack are delivered in end user retail bags.