

Fish Fingers Breaded and Pre-fried

Date created 03-01-2022
Date updated 07-12-2022
Date printed 26-06-2023
Page 1

Code 217.100.100/10
Version 2

Ingredient declaration

50% ALASKA POLLOCK (Gadus chalcogrammus), WHEATflour, water, rapeseed oil, WHEAT starch, salt, yeast, Spices and herbs mix (WHEATflour, herbs, salt, spices), stabilizer (E461), stabilizer (E464), dietary fibre (WHEAT), turmeric, paprika

Nutritional information

	100 g	
Energy	818	kJ
Energy	194	kcal
Fat	6,2	g
- of which saturates	0,7	g
Carbohydrates	22,4	g
- of which sugars	1,1	g
Proteins	11,7	g
Fibre	1,2	g
Salt	1,5	g

Allergen information

1.0 Gluten	+
2.0 Crustaceans	-
3.0 Egg	-
4.0 Fish	+
5.0 Peanuts	-
6.0 Soy	-
7.0 Milk	-
8.0 Nuts	-
9.0 Celery	-
10.0 Mustard	-
11.0 Sesame	-
12.0 Sulphur dioxide and sulphites (E220 - E228)	-

Fish Fingers Breaded and Pre-fried

Date created 03-01-2022
Date updated 07-12-2022
Date printed 26-06-2023
Page 2

13.0 Lupin -
14.0 Molluscs -

Size and weights

Size (g)	30g (+/-5g)
Count	-
Gross weight	
Nett weight	2x2500g

Nutritional comment

Nutritional values are calculated on this product. Values may change due to nature, season, sex, food and age. It is a natural product, the values may therefore not legally binding.

Final product appearance

	Description
Appearance	Formed, breaded and pre-fried
Raw material	Formed fish
Method filleting	PBO
Product characteristic	IQF, deepfrozen
Description Product	
Extra information	

Storage, shelf life and delivery instructions

Storage temperature	-18°C
Shipment and delivery temperature	-18°C
Shelf life	24 months from production date at -18°C.
Consumption	Product is raw. The product need to be cooked, grilled, fried before consumption. The core temperature need to be 75°C for 30 seconds at least when prepared.
Intended consumer	Product is for common human consumption, not produced for specific groups of consumers.

Palletization

Description - Number - Measures

Fish Fingers Breaded and Pre-fried

Date created 03-01-2022
Date updated 07-12-2022
Date printed 26-06-2023
Page 3

Pallet type	EURO
Dimensions pallet (cm)	120x80x14,4
Cases per pallet	128
Layers per pallet	16
Cases per layer	8
Total height of pallet (cm)	215

Packaging

	Description	Weight (g)	Material	L (mm)	W (mm)	Thickness (mm)
Primary packaging	Foil bag	25	LDPE	500	330	0.05
Secondary packaging	5KG BLANK BOX	428	Cardboard	401	299	134

Physical standards

Although care has been taken to remove all bones, some may remain. Norm according to Codex standard 166-1989.

Fins, bloodstains and roe are not accepted. (max. <0,5 cm²/kg)

All products have to be free from foreign material, e.g. wood, glass, plastic, etc.

All products are metal detected.

Free of parasites and worms in any dimensions (max 1 parasite, nematode or worm per kg)

Free of skin residues (where applicable) and blank/white membrane (max. 200 mm²/kg)

Coating tolerance +/- 3%

Produced and packed in a department where crustaceans and molluscs are processed.

Due to the nature of the production process, the glazing can deviate up to 5% on glazed products

Microbiological standards

	Target	Action limit
Aerobic viable count	<500.000 cfu/g	>1.000.000 cfu/g
Enterobacteriaceae	<1.000 cfu/g	>10.000 cfu/g
E.Coli	<10 cfu/g	>100 cfu/g
Listeria monocytogenes	<10 cfu/g	>100 cfu/g
Salmonella	Absent in 25g	Absent in 25g
Staphylococcus	<1.000 cfu/g	>10.000 cfu/g

Genetically modified organisms

Product is free of GMO materials

Fish Fingers Breaded and Pre-fried

Date created 03-01-2022
Date updated 07-12-2022
Date printed 26-06-2023
Page 4

Microbiological comment

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 a complaint about deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples. Strategic analyses are performed and monitored to monitor the process and procedures.

Applicable legislation

Production, delivery and sales have to be according European and national legislation.

General Food Law (General Food Regulation, (EC) 178/2002)

Regulation EC 2003/89/EC indication of the ingredients of food.

Regulation EC 1935/2004 on materials and articles intended to come into contact with foodstuffs.

Regulation EC 1830/2003 on traceability and labeling of genetically modified organisms and the traceability of genetically modified food and feed and amending Directive 20.

Regulation (EC) 852/2004 on food hygiene.

Regulation (EC) 853/2004 (specific hygiene rules for food of animal origin).

Regulation (EC) 2023/915 laying down the maximum levels for certain contaminants in foodstuffs.

Regulation 1169/2011 and amendments, on consumer information

Regulation (EU) No 1379/2013 of 11 December 2013 on the common organisation of the markets in fishery and aquaculture products, amending Council Regulations

Government approval number: NL 6106 EC

Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs]

Certified against the BRC and IFS Standard

Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food

Regulation (EU) No. 775/2018 Regarding consumer information regarding the country/place of origin of the primary ingredient of a

Regulation (EU) No. 1333/2008 and amendments, on food additives

Origin and catch information

Catching area	Pacific Ocean
FAO zone	061/067
ICES	
Catching method	Trawls
Country of origin	
Extra information	

Fish Fingers Breaded and Pre-fried

Date created	03-01-2022
Date updated	07-12-2022
Date printed	26-06-2023
Page	5

This technical specification and any accompanying documents or related attachment contain confidential information intended for a specific individual or company. This information is private and protected by law. If you are not the intended recipient, you are hereby notified that any disclosure, copying or distribution, or the taking of any action based on the contents of this information, is strictly prohibited. You are also requested to advise us immediately if you receive information not addressed to you.

Comments or remarks with regard to this specification must be made known within 7 days after receipt, after this period we consider not making comments or remarks to be a statement of approval.

Product specification

Fredditalia MSC Alaska Pollack fish fingers minced breaded prefried 50%



General Information		Product photo
Producer	Northseafood Holland BV	
Address	Stortemelk 12-14	
Zip code	8321 EE	
City	Urk (The Netherlands)	
Phone	+31 (0)527 684 222	
E-mail	sales@northseafood.com	
EC registration nr.	NL 6083 EU	
Article number	A2708	
Customer item code		
EAN code		

Version date: 21-10-2025
Version Number: 1
Print date: 21-10-2025

Product description

Fredditalia MSC Alaska Pollack fish fingers minced breaded prefried 50% yellow coating

Ingredients

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

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, DK,LU,AT,RO,SK,CZ	
Sunflower oil;	AR,BG,DE,FR,HU,MD,UA,AT,PL, RO,RS,SK,ES,CZ	
Water;	NL	
Salt;	NL,DE,EU	
Yeast;	BE,DE,FR	
Paprika;	BR,IN,ES	
Turmeric;	BR,IN,ES	

Product specification

Fredditalia MSC Alaska Pollack fish fingers minced breaded prefried 50%



Nutritional values		Per 100g	%ADH per100g
Energy	(kJ)	1057	13
Energy	(kcal)	252	13
Fat	(g)	10,0	14,3
- Saturated	(g)	1,2	6,0
Carbohydrates	(g)	27,7	10,7
- Sugars	(g)	1,8	2,0
- Of which added sugar	(g)	0,0	0,0
Fibre	(g)	1,5	0,0
Proteins	(g)	12,2	24,4
Salt	(g)	0,81	13,50

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

Claims

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

Product set-up

Black skin off (BSO)	Yes
White skin off (WSO)	Yes
Single filet	No
Paired	Not applicable
Sawed from block	Not applicable
Moulded	Yes
Planks	No

Physical condition

Foreign bodies	0 < 6mm
Discolouration	NA

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

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.

Product specification

Fredditalia MSC Alaska Pollack fish fingers minced breaded prefried 50%



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

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 Consumer Unit	
E-weight control	No
Weight per piece (g)	13-17g
Coding	Lot code YDDD ; best before end date: MM-YYYY

Packing details Distribution Unit	
Weight of selling unit	300 kg
Sales units per Pallet	1
Weight of pallet	335 kg

Product specification

Fredditalia MSC Alaska Pollack fish fingers
minced breaded prefried 50%



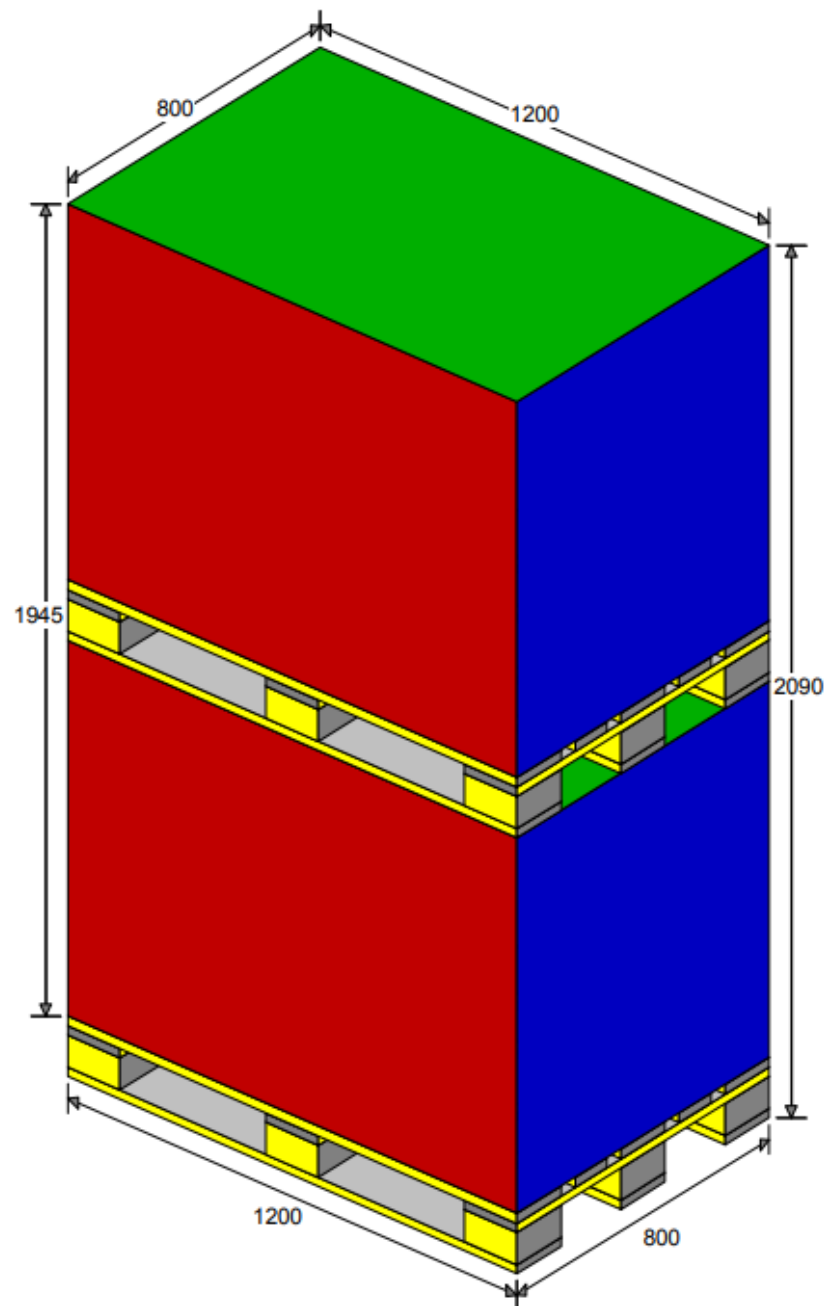
Pakstukmaten: 1200.0 x 800.0 x 900.0 mm
Pallet stapelruimte: 1200.0 x 800.0 x 1500.0 mm
Blokmaten: 1200.0 x 800.0 x 900.0 mm

Pakstukken/pallet: 1

1 Lagen met 1 pakstukken

Vlakbenutting: 100.0 %

Volumebenutting: 60.0 %



Product specification

Fredditalia MSC Alaska Pollack fish fingers minced 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