

TECHNICAL SHEET

PRODUCT



Name	Frozen Seabass fillets
Scientific name	<i>Dicentrarchus labrax</i>
Characteristic	Raw, natural product
Description product	IQF, skin on, PBI
Texture	Fine
Colour	Natural white flesh
Flavour	Neutral
Smell	Neutral
Size	80-120g/ 120-140g-120-160
Process steps	Filleting, freezing, packing
Delivery period	All year around
Fishing grounds	Farmed in Turkey
Origin	Turkey
Fishing gear	Farmed

INGREDIENTS

Seabass (fish)

ALLERGENS PRESERVATION

Fish

Delivery temperature	≤ -18°C
Storage temperature	≤ -18°C
Shelf life	2 years after catching date/production date
Catching date	see original label
Production date	see original label
Best before date	see original label

NUTRITIONAL VALUE

Ø Average per 100 g	
Energy	568kJ/ 135kcal
Fat	5,96 g
of which saturated fat	1,61 g
Carbohydrates	0,0 g
of which sugars	0,0 g
Proteins	19,6 g
Salt	0,19 g

PACKED IN 5 kg

Glazing	0%
Drained net weight	5 kg
Units/carton	5 kg
Technology	IQF
Specifications master carton	Case
Specifications	Carton
Sizes	39x29x12cm
Case weight	ca.0,5 kg
Labels	Production date/specifications
Number of cases/pallet	128
Number of cases/layer	16
Number of layers/pallet	8
Type of pallet	Euro pallet
Weight of pallet only	ca. 25 kg
Height of pallet only	144 mm
Weight of pallet including goods	665
Height of pallet including goods	1.90m

SMALTIMENTO IMBALAGGI B2C PER CONSUMATORE FINALE

SMALTIMENTO IMBALAGGI

CARTONE (PAP20)
RACCOLTA CARTA
verifica la disposizione del
proprio comune

SMALTIMENTO IMBALAGGI

SACCHETO (LPDE4)
RACCOLTA PLASTICA
verifica la disposizione del
proprio comune

MICROBIOLOGICAL CRITERIA (target values)

Fresh and frozen fish fillets, crustaceans-, shellfish and molluscs				
Parameter		At delivery		Expiry date
Total bacterial count		≤1.000.000 cfu/g		≤10.000.000 cfu/g
Enterobacteriaceae		≤1.000 cfu/g		≤10.000 cfu/g
S. aureus		≤1.000 cfu/g		≤1.000 cfu/g
Salmonella		Absent in 25 gram		Absent in 25 gram
E-coli		≤ 100 cfu/g		≤ 1.000 cfu/g

Prepared fish (cooked, smoked, baked etc.)

Parameter	At delivery	Expiry date
Total bacterial count	≤100.000 cfu/g	≤1.000.000 cfu/g
Enterobacteriaceae	≤100 cfu/g	≤1.000 cfu/g
S. aureus	≤10 cfu/g	≤100 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
Listeria monocytogenes	Absent in 25 gram	≤100 cfu/g
E-coli	≤ 10 cfu/g	≤ 100 cfu/g

Instructions for the final user

Keep frozen at -18°C. Once defrosted do not refreeze, keep it in the fridge and eat within 24 hours of defrosting. Fish products of Ocean Fish B.V. are not suitable for direct consumption but should be heated above a core temperature of 75°C until they are completely done. Limited shelf life after opening.

Last revision: 25-11-2022