








Productspecification: Squid

Product	
Name	Squid
Scientific name	Loligo vulgaris
Article number	SQ.100.015.XXX
Origin	Caught in Eastern Central Atlantic (FAO 34)
Catching method	Trawls
Processed in	Marocco
Packed in	Marocco
	
Description of product	
Physical	<input 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 type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeveined <input 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, landfrozen Technology IQF / Blockfrozen
Colour	White Odour Neutral
Texture	Firm Taste Neutral
Size	1P (21/26cm - 300/400g) 2P (16/21cm - 200/300g) 3P (11/16cm - 80/200g)
Coating	4P (<11cm - 40/80g) Water (Protective glaze) +/- 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	
Ingredients	100% Squid (molluscs). Ingredients refer to the net weight (without glaze)
Allergens	Molluscs
Intended use	
Heat this product well before consumption.	
Nutrition value / 100g	
Energy	368 kJ / 87 kcal
Fat	2,6 g
-of which saturates	1,2 g
Carbohydrate	<0,5 g
-of which sugars	<0,5 g
Protein	16 g
Salt	0,5 g
Comment	Nutritional values of this product may vary due to treatment, season, gender, diet and age.

Packaging	
Sales volume / carton	<p>1P IQF - IWP Packed 1 x 15 kg = 15 kg/carton Net weight</p> <p>2P BLOCK 8 block x 2 kg = 16 kg/carton Net weight +/- 2 kg</p> <p>3P BLOCK 13 block x 1,5 kg = 19,5 kg/carton Net weight 1 - 1,5 kg</p> <p>4P BLOCK 1 x 19 = 19 kg/carton Net weight</p>
For verification of the net (drained) weight we refer to the WELMEC method.	
Type	<p>Primair packaging Innerbag</p> <p>Secundair packaging Carton</p>
Construction	Plastic
Dimension in mm	-
Weight empty package	gram
Brand	<p> <input type="checkbox"/> Seacon <input type="checkbox"/> Blue planet <input type="checkbox"/> Sealight <input type="checkbox"/> Sushi <input checked="" type="checkbox"/> Blanco / Private </p> <p>     </p>
Storage & shelf life	
Fridge	Max 7°C
Freezer	* -6°C
	** -12°C
	*** -18°C
Delivery temperature	*** -18°C
Shelf life	24 months after production date
Comment	Do not refreeze once defrosted
	1 day
	1 week
	1 month
	See best before date on packaging
Sustainability	
	<input type="checkbox"/> MSC <input type="checkbox"/> ASC
	 
Quality standards	
	<p>Fish feed is not genetically modified</p> <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>

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	-
Vibrio cholera	Absent in 25g	Absent in 25g	-

There are no microbiological limits stated in European Law for raw (fresh or frozen) fish products. This is stated in the Hygienic Regulation (No. 2073/2005) of the European Commission. The above stated microbiological standards are for quality indication only and can in 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.

Microbiological or chemical analyses on a certain product should be done on minimal 5 separately and independently chosen samples. Target m stands for the level which is achievable for this product under optimal circumstances. It separates good microbiological quality (below m) from acceptable microbiological quality (below M).

FOOD GRADE CLEARANCE

We hereby guarantee that our products complies to the following: The pulp, paper and plastics used in the manufacturing process (i.a. packing materials) conforms with established technology involving the use of generally accepted ingredients which are in accordance with (EC) Directive No 1935/2004, and Directive 2002/72/EC, where applicable. This means it can be safely used for food contact applications. Furthermore, used carton board are in compliance with applicable laws of The European Parliament and the Council of the European Union Regulation (EC) No 1935/2004. Risk substances: The levels of such contaminants as Polychlorophenols (PCP) and Polychlorophenols (PCB) are below the detection limit of the analytical method. We guarantee that goods and packaging material you purchased from us contain no SVHC (Substances of Very High Concern) listed in the Candidate List in a concentration exceeding 0,1% weight by weight (w/w).

Pictures

CALAMARO CONGELATO (LOLIGO VULGARIS)

Pescato Con Reti da traino Nell Oceano Atlantico Centro Orientale-FAO 34

Origine : Marocco

Allergeni: MOLLUSCHI

Pezzatura : Vedere cartone

PESO: DA VENDERSI A PESO

Lotto: SUL CARTON

Prodotto e Congelato il: 05/11/2016

Da consumarsi preferibilmente entro il: 04/11/2018

Da conservarsi a temperatura non superiore a -18°C

Il prodotto una volta scongelato non deve essere ricongelato.

Va Conservato In frigorifero e consumato entro 24 ore preleva cottura.

Prodotto Da: OPROP Congélation TAN-TAN Port / MAROC

NUMERO AUTORIZZAZIONE : 3211

Importato Da : SEA FOOD CONNECTION BV9

HET SPIJK 12 URK 8321 WT FLEVOLAND / NL Pays-Bas

Subscription		
	FOR SELLER	FOR BUYER
Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Malissa Romkes	
Position	Supply Chain	
Date	16-1-2017	
Signature	Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)027 087007	
<p><i>This specification is based on EU regulation 1169/2011. All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery. With regard to inspection of the goods and quality complaints, we refer to article 10 of these terms: the buyer must inspect the goods as soon as possible after delivery to check for any defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, Seafood Connection B.V. can not be held liable for any defects.</i></p>		