VERSION 1
ESTABLISHED OL
DATE 20/10/2019

DATE 20/10/2015 APPROVED DH

DATE 13/11/2015

PAGE 1 of 3



DE NI 11102 EG

Production: made in Germany Greenland Seafood Wilhelmshaven GmbH

Flutstrasse 84
D-26386 Wilhelmshaven

Product specification

MARKET	LABEL				CUSTOMER			ART. No.
DE-FR		GREENLAND SEAFOOD						154041662
PRODUCT	MSC	MSC / CRISPY FILLET			SHELF LIFE		PACKAGING	
WEIGHT	2,7 k	2,7 kg (ca.18 x 150 g)						
DESCRIPTION	Formed fish. Portions cut from blocks,							foil bag
shaped to fillet form, practica			boneless**	,	18 m	onths	r	naster carton
coated with crispy breadcu			os, pre-fried					
	ridual deep froze	en.						
MSC certification number: N			C-52512.					
**Although every car	e has been taken	to remove bones, s	ome may rema	ain.				
WEIGHT		WEIGHT RULES				UNITS		
			TU1	2660	g	ca.18	portions per	foil bag / carton
Net weight 2	700 g		TU2	2619	g	1	foil bag pe	r carton
			according t					
dimensions of the fish fingers			weight of finished product					
			ight of fish					g ± 3 g
fishportion				ons with o	rispy batter:			g ± 5 g
length	190 mm	_	n share					± 2%
width	61 mm		t weight per	-				g ± 40 g
height	16 mm		oss weight p	•	-		2708	g ± 40 g
without breadcrumbs			t weight per				2700	g
length	194 mm		oss weight p		rn carton		2921	g
width	65 mm		net weight per pallet		364,5 kg			
height	22 mm	gro	oss weight p	•			419	•
		The average weight must not be lower than the nominal weight.						
				Un to	2 % of the nad	rks allowable	between T1 a	nd T2

wheat flour, vegetable oil (sunflower, rape), water, wheat starch, salt, tapioka dextrin, raising agents (E450, E500. E503), mustard flour, skimmed milk powder, dextrose, yeast extract, yeast.

- * Alaska pollock (Theragra chalcogramma) caught in
- A Pacific, Northwest FAO no. 61 (Sea of Okhotsk) or
- B Northeast Pacific FAO no. 67 (Bering Sea / Gulf from Alaska), trawls.

Fishing area see letters behind the best-before-date.

Product contains:	Yes	No	
gluten or products based on them	Х		
crustaceans and products thereof		Х	
(chicken) eggs and products thereof		Х	
fish and products thereof	Х		
peanuts of peanuts-based products		Х	
soya or soya - based products		Х	
milk and milk products	Х		
lactose	Х		
nuts or nut - based products		Х	

_	Yes	NO
celery and celery-based products		Х
mustard or mustad-based products	Х	
sesame / sesame based products		X
sulphite (>10 mg (SO2) / kg)		Х
lupin and products thereof		Х
molluscs and products thereof		Х
colourants		Х
genetically modified ingredients	•	X
food preservative		Х
molluscs and products thereof colourants genetically modified ingredients		X X X X

NUTRITIONAL INFORMATION	Ø/ per 100g	
Energy:	1058kJ / 253kcal	
Fat:	14,0 g	
of which saturates:	1,9 g	
Carbohydrate:	21,0 g	
of which sugars:	<0,5 g	
Fibre.	1,0 g	
Protein:	10,3 g	
Salt:	0,93 g	

CONTROLS

The controls are carried out according to the control instructions in the HACCP- plan.

All units to be passed through a suitable metal detection system for;

continuous metal detection; continuous weight control.

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PAGE 2 of 3



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MARKET	LABEL	CUSTOMER ART. No.		
DE-FR	GREENLAND SEAFOOI			
Bacteriological limits				
· ·	ACCEPTED VALUES	ABSOLUTE MAXIMUM VALUES		
TVC	< 500.000 cfu/g	< 1.000.000 cfu/g		
Enterobacteriaceae:	< 10.000 cfu/g	< 100.000 cfu/g		
Escherichia coli	< 10 cfu/g	< 100 cfu/g		
Listeria monocytogen	es negativ in 25 g	< 100 cfu/g		
	Tomporative	otovovo instructions		
Temperature in the co	Temperature	storage instructions		
STORAGETEMPERATRURE	= -20° C</td <td></td>			
TRANSPORT TEMEPERATUI				
TEMPERATURE DELIVERY	= -18° C</td <td>***-COMPARTMENT (<!--= -18°C) 18 months</td--></td>	***-COMPARTMENT (= -18°C) 18 months</td		
ACCEPTED SHORTTIME TO		At -18 ° C best before: see imprint.		
The man death as set of	Notice	Notice		
•	of thaw or become warmer than -15°C	Do not refreeze after thawing!		
in the core b	efore reaching the consumer.	Keep frozen at -18°C or below.		
Orga	noleptic evaluation	Cooking instruction		
Appearance: deepfro	zen: even in form, closed breadcrumbs.	. Preparing from frozen		
pre - frie	d	Oven:		
fried: bright fish core, golden brown, closed breadcrumbs.		Bake the frozen portions in a preheated oven		
		at 225 ° C or at Convection 190 ° C		
Taste:				
Texture: firm, juic	cy fish; crispy breading			
,,	3			
	Labelling	Sales unit declaration		
Best before end		Y 55100046 Thermo TOP label, white, 210 x100 mm		
marked or	n: label	(Sheet 3)		
	.3001	(,		
Fishing are	a: with letter			
marked on: label (behind the best-				
manda oi				
PRODUCTIONDA	TE (LOT): Lxxxx / X			
	(L last digit of the year, day of ye	ear)		
LOT - supplement the shift number		ber		
marked on: label				
EAN CODE	4014760005560			
EAN - CODE 4014760005560				
printed on:	label			

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DATE 20/10/2015 **APPROVED** DH

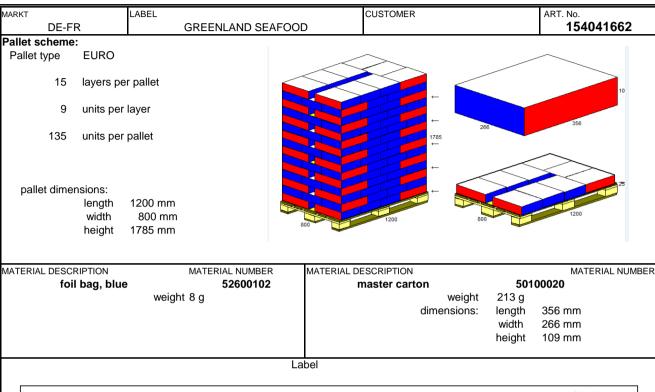
13/11/2015 DATE 3 of 3 PAGE



DE NI 11102 FG

Production: made in Germany Greenland Seafood Wilhelmshaven GmbH Flutstrasse 84 D-26386 Wilhelmshaven

Product specification





Knusperfilets / Filets de Colin d'Alaska panés croustillants

Alaska-Seelachs Portionsfilets aus Fischstücken zusamengefügt, aus Blöcken geschnitten, in Filetform gefertigt, praktisch grätenfrei*, paniert, vorgebraten, teifgefroren. "* Trotz besonderer Sorgfalt kann das Produkt vereinzelt Gräten enthalten. / Portions de filets de Colin d'Alaska, poisson reconstitué, découpées à partir de blocs de filets de poisson, préformées, sans arête*, panées, préfrites, surgelées. "* Malgré un soin tout particulier pour enlever toutes les arêtes, quelques-unes peuvent exceptionnellement subsister dans ce produit.

Zutaten: Alaska-Seelachsfillet* (60 %), Weizenmehl, Pflanzenol (Sonnenblumen, Raps), Wasser, Weizenstärke, Salz, Tapioka-dextrin, Backtriebmittel (E450, E500, E503), Senfmehl, Magermilchpulver, Dextrose, Hefeextrakt, Hefe. "Alaska-Seelachs (Theragra chalcogramma) gefangen im A- Nordwestpazifik FAO Nr. 61 (Ochotskisches Meer) oder Nr. 67 (Beringsee / Golf von Alaska), Schleppnetze. Genaues Fanggebiet siehe Buchstabe hinter dem Mindesthaltbarkeitsdatum.

Zubereitung: Tiefgefroren zubereiten.

Zubereitung: Tiefgefroren zubereiten.

Ø Nährwerte pro 100 g / Valeurs nutriti Sackbefn/Konvektomat: Im vorgeheizten Ofen bei 225°C (Umluftbackofen 190°C) ca. 16-18 Min, backen.

Backofen/Konvektomat: Im vorgeheizten Ofen bei 225°C (Umluftbackofen 190°C) ca. 16-18 Min. backen.

Ingrédients: Filet de Colin d'Alaska* (60 %), farine de blé, huile végétale (tournesol, colza), eau, amidon de blé, sel, dextrine de tapioca, poudre à lever (E450, E500, E503), farine de moutarde, lait écrémé en poudre, dextrose, extrait de levure, levure. *Colin d'Alaska (Theragra chalcogramma) pêché en A- Océan Pacifique Nord-Ouest (FAO 61) ou B- Océan Pacifique Nord-Est (FAO 67). Pêché au chalut. Pour connaître la zone de pêche, voir la lettre après la date de durabilité minimale

Préparation: sans décongelation préalable.

Fourlautocuisseur combiné: cuire dans le four préchauffé à 225°C (four à chaleur tournante: 190°C) pendant

Nettogewicht:

2,7 kg (ca. 18 x 150 g)

Transportieren und lagern bei mindestens -18°C oder kälter. Nach dem Auftauen nicht wieder einfrieren!

Produit surgelé, à conserver à -18°C. Ne jamais recongeler un produit décongelé!

Hergestellt in Deutschland / Produit en Allemagne
Greenland Seafood Wilhelmshaven GmbH. Flutstr. 84. D-26386 Wilhelmshaven

ww.greenlandseafood.eu, contact@greenlandseafood.eu





Aus einer MSC-zertifizierten nachhaltigen Fischerei.
www.msc.org/de
Pêche durable selon le référentiel MSC www.msc.org/fr

Ø Nährwerte pro 100 g / Valeurs nutritionnelles movennes pour 100 g

1058 kJ / 253 kcal 14,0 g saturés: 1,9 g 21,0 g <0,5 g 1,0 g Energie: Fett / Matières grasses

Fett / Matteres grasses: davon gesättigte Fettsäuren / dont acides gras saturés: Kohlenhydrate / Glucides: davon Zucker / dont sucres: Ballaststoffe / Fibres: Elweiß / Protéines: Salz / Sel:

Lxxxx/y
Bei -18°C mindestens haltbar bis / A consommer de préférence avant le: DD.MM.YYYY / A

