


VERSION NO 13
 CREATED NS
 DATE 12.04.2011
 MODIFIED LB
 DATE 10.01.2024
 PAGE 1 of 3

DE
 NI 11102
 EG
 Greenland Seafood Wilhelmshaven GmbH
 Flutstrasse 84, D-26386 Wilhelmshaven,
 Germany

MARKET	DE-FR	LABEL	GREENLAND SEAFOOD	CUSTOMER	ART. No.																																																												
DESCRIPTION	GOURMET FILLET BORDELAISE Alaska Pollock fillet portions, cut from blocks, practically boneless**, with herbs-topping, deep-frozen. **Although every care has been taken to remove bones, some may remain. Net weight: 6,0 kg (30 x 200 g) MSC www.msc.org MSC-C-52512. From an MSC certified sustainable fishery. www.msc.org			SHELF LIFE	PACKAGING																																																												
WEIGHT	Net weight: 6000 g	WEIGHT RULES		UNITS																																																													
		TU1 5910,0 g	TU2 5820 g	30 pieces per foil bag	1 bag per master carton																																																												
		according to law																																																															
	Dimensions (average): Fish with topping: length: 120 mm width: 84 mm height: 30 mm	Logistic information (weight): Weight of portions (average): 200 g ± 9,0 g Fish share: 75% Net weight per packing unit: 6000 g ± 90,0 g Gross weight per packing unit: 6178 g Net weight per pallet: 864,0 kg Gross weight per pallet: 915 kg																																																															
	Product photo: 	According to regulation on pre packaged and other sales units (FPackV)																																																															
Ingredients: Alaska-Pollock fillet* (75%), water, vegetable oil (rapeseed, sunflower), wheat flour , onion granules, parsley (0,9%), vegetable fat (shea, coconut), salt, lemon juice concentrate, sugar, spices (onion powder, paprika, white pepper, chili), yeast. May contain traces of egg, milk and mustard. *Alaska pollock (<i>Theragra chalcogramma</i>) caught in the A) Pacific, Northwest FAO no.61 (Bering Sea / Sea of Okhotsk) or B) Pacific, Northeast FAO no.67 (Bering Sea / Gulf from Alaska), trawls. Fishing area see letters behind the best-before-date.																																																																	
Product contains: <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 40%;"></th> <th style="width: 10%;">Yes</th> <th style="width: 10%;">No</th> <th style="width: 40%;"></th> <th style="width: 10%;">Yes</th> <th style="width: 10%;">No</th> </tr> </thead> <tbody> <tr> <td>1. Cereals containing gluten</td> <td style="text-align: center;">X</td> <td></td> <td>10. Mustard and products thereof</td> <td style="text-align: center;">traces</td> <td style="text-align: center;">X</td> </tr> <tr> <td>2. Crustaceans and products thereof</td> <td></td> <td style="text-align: center;">X</td> <td>11. Sesame seeds, products thereof</td> <td></td> <td style="text-align: center;">X</td> </tr> <tr> <td>3. Eggs and products thereof</td> <td style="text-align: center;">traces</td> <td style="text-align: center;">X</td> <td>12. Sulphite (SO2) (>10 mg/kg-10 mg/l)</td> <td></td> <td style="text-align: center;">X</td> </tr> <tr> <td>4. Fish and products thereof</td> <td style="text-align: center;">X</td> <td></td> <td>13. Lupin and products thereof</td> <td></td> <td style="text-align: center;">X</td> </tr> <tr> <td>5. Peanuts and products thereof</td> <td></td> <td style="text-align: center;">X</td> <td>14. Molluscs and products thereof</td> <td></td> <td style="text-align: center;">X</td> </tr> <tr> <td>6. Soybeans and products thereof</td> <td></td> <td style="text-align: center;">X</td> <td></td> <td></td> <td></td> </tr> <tr> <td>7. Milk and products thereof (incl. lactose)</td> <td style="text-align: center;">traces</td> <td style="text-align: center;">X</td> <td style="text-align: center;">colourants</td> <td></td> <td style="text-align: center;">X</td> </tr> <tr> <td>8. Nuts and products thereof</td> <td></td> <td style="text-align: center;">X</td> <td style="text-align: center;">genetically modified ingredients</td> <td></td> <td style="text-align: center;">X</td> </tr> <tr> <td>9. Celery and products thereof</td> <td></td> <td style="text-align: center;">X</td> <td style="text-align: center;">food preservative</td> <td></td> <td style="text-align: center;">X</td> </tr> </tbody> </table>							Yes	No		Yes	No	1. Cereals containing gluten	X		10. Mustard and products thereof	traces	X	2. Crustaceans and products thereof		X	11. Sesame seeds, products thereof		X	3. Eggs and products thereof	traces	X	12. Sulphite (SO2) (>10 mg/kg-10 mg/l)		X	4. Fish and products thereof	X		13. Lupin and products thereof		X	5. Peanuts and products thereof		X	14. Molluscs and products thereof		X	6. Soybeans and products thereof		X				7. Milk and products thereof (incl. lactose)	traces	X	colourants		X	8. Nuts and products thereof		X	genetically modified ingredients		X	9. Celery and products thereof		X	food preservative		X
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NUTRITIONAL INFORMATION																																																																	
Ø/ per 100g																																																																	
Energy:	635kJ / 152kcal																																																																
Fat:	8,5 g																																																																
of which saturates:	1,4 g																																																																
Carbohydrate:	6,5 g																																																																
of which sugars:	1,0 g																																																																
Fibre:	0,7 g																																																																
Protein:	12 g																																																																
Salt:	0,80 g																																																																
CONTROLS The controls are carried out according to the control instructions in the HACCP- plan. Continuous metal detection and weight controls are done according to the HACCP Plan. The evaluation of the controls are carried out on the basis of the specified limits in the HACCP Plan.																																																																	

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 PAGE 2 of 3




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Product specification

DE
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 Flutstrasse 84, D-26386 Wilhelmshaven,
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MARKET	LABEL	CUSTOMER	ART. No.
DE-FR	GREENLAND SEAFOOD		162043034
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 monocytogenes:		negative in 25 g	< 100 cfu/g
Temperature:			
Temperature in the core:		<p>Keep frozen at -18°C or below. Do not refreeze after thawing! At -18°C best before date: DD.MM.YYYY</p>	
STORAGE TEMPERATURE	(-18° C)		
TRANSPORT TEMPERATURE	(-18° C)		
TEMPERATURE DELIVERY	(-18° C)		
ACCEPTED SHORT TIME TOLERANCE	(-15° C)		
Notice: The product must not thaw or become warmer than -15°C in the core before reaching the consumer.			
Sensory evaluation:		Cooking instructions:	
Deep-frozen:		Preparing deep-frozen	
Appearance:	fish portions, cut from fish blocks, with herbs topping	 <p>Convection oven: 200°C, approx. 20 minutes</p> <p>Only eat cooked!</p>	
Prepared:			
Appearance:	bright fish with clear visible filet structure with gold-brown spicy topping with visible herbs.		
Smell:	aromatic, fresh, no strange smell.		
Taste:	aromatic, spicy, not trainy.		
Texture:	juicy, bite-firm fish in cross topping.		
Labelling:		Sales unit declaration:	
AT -18°C BEST BEFORE DATE:	DD.MM.YYYY	55100046 Label 210x100mm	
marked on:	label	(Sheet 3)	
FISHING AREA:	with letter		
marked on:	label (behind the best-before-date)		
LOT:	Lxxxx		
marked on:	(L last digit of the year, day of year) label		
LOT - supplement	the shift number		
marked on:	label		
EAN - CODE:	5740301039426		
printed on:	label		

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 PAGE 3 of 3



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MARKET DE-FR	LABEL GREENLAND SEAFOOD	CUSTOMER	ART. No. 162043034
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Packaging of pallet:

EURO kind of pallet

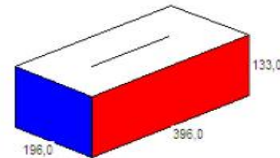
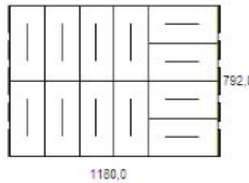
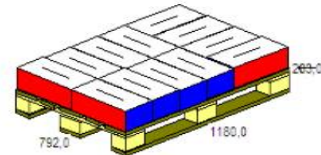
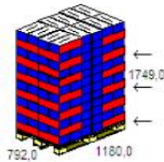
12 layers per pallet

12 units per layer

144 units per pallet

pallet measurement:

length: 1180 mm
 width: 792 mm
 height: 1749 mm



MATERIALDECLARATION Bag	MATERIALNUMBER 52600102 weight: ca. 8 g	MATERIALDECLARATION Master carton	MATERIALNUMBER 50100003 weight: ca. 170 g
		inside dimensions: length: 390 mm width: 190 mm height: 127 mm	outside dimensions: length: 396 mm width: 196 mm height: 133 mm

Master carton label

SCHLEMMERFILET BORDELAISE / PAVÉ DE POISSON À LA BORDELAISE

Alaska-Seelachsfilet aus Blöcken geschnitten, praktisch grätenfrei**, mit einer Kräuterauflage, tiefgefroren.
 Trotz besonderer Sorgfalt kann das Produkt vereinzelt Gräten enthalten. / Portions de filets de colin d'Alaska, découpées dans un bloc de filets, sans arête, recouvertes d'une préparation aux herbes, surgelées. **Malgré un soin tout particulier pour enlever toutes les arêtes, quelques-unes peuvent exceptionnellement subsister dans ce produit.

1717.675.000.00



FDU: 30309

162043034


Zutaten: Alaska-Seelachsfilet* (75%), Wasser, pflanzliche Öle (Raps, Sonnenblumen), Weizenmehl, Zwiebelgranulat, Petersilie (0,9%), pflanzliche Fette (Shea, Kokos), Speisesalz, Zitronensaftkonzentrat, Zucker, Gewürze (Zwiebelpulver, Paprika, Weißer Pfeffer, Chili), Hefe. **Kann Spuren von Ei, Milch und Senf enthalten.**

*Alaska-Seelachs (*Theragra chalcogramma*) gefangen im A) Nordwestpazifik FAO Nr. 61 (Beringsee / Ochotskisches Meer) oder B) Nordostpazifik FAO Nr. 67 (Beringsee / Golf von Alaska), Schleppnetze. Genaues Fanggebiet: siehe Buchstabe hinter dem Mindesthaltbarkeitsdatum.

Ingédients: Filets de colin d'Alaska* (75%), eau, huiles végétales (colza et tournesol), farine de blé, oignon, persil (0,9%), matières grasses végétales (karité, coco), sel, jus de citron concentré, sucre, épices (oignon en poudre, paprika, poivre blanc, piment), levure. **Peut contenir des traces d'oeuf, de lait et de moutarde.**

*Colin d'Alaska (*Theragra chalcogramma*) pêché au chalut en Océan Pacifique A) Nord-Ouest (FAO 61) ou B) Nord-Est (FAO 67). Voir la lettre après la date de durabilité minimale pour connaître la zone de pêche.

ZUBEREITUNG: Tiefgefroren zubereiten. / **PRÉPARATION:** sans décongélation préalable.

 **Combi-Dämpfer:** / **Four à chaleur tournante:** 200°C, ca./env. 20 min.

Nur im durchgegartem Zustand verzehren! / A consommer bien cuit uniquement!

Nettogewicht:/ Poids net: **6 kg (30 x 200 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!

Greenland Seafood Wilhelmshaven GmbH,
 Flutstr. 84, D-26386 Wilhelmshaven, Deutschland / Allemagne
 www.greenlandseafood.eu; contact@sofinafoods.eu



MSC-C-52512

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

Ø Nährwerte pro 100g / Valeurs nutritionnelles moyennes pour 100g:
 Energie: 635 kJ / 152 kcal
 Fett / Matières grasses: 8,5 g
 davon gesättigte Fettsäuren / dont acides gras saturés: 1,4 g
 Kohlenhydrate / Glucides: 6,5 g
 davon Zucker / dont sucres: 1,0 g
 Ballaststoffe / Fibres: 0,7 g
 Eiweiß / Protéines: 12 g
 Salz / Sel: 0,80 g

Lot/N° de lot: L4009/ 2

Bei -18°C mindestens haltbar bis: / A -18°C, à consommer de préférence avant le: 02.07.2025 / A



Contact details:

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 Plant Quality Manager

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 Mob.: +49 16097959100
 Fax: +49 4421 658 365

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Authorized signature:

