



*Lighthouse Grip*



THIS SPECIFICATION IS VALID FOR ON BOARD/SEA FROZEN FISH FROM M/V FAY

## FROZEN HALIBUT

**Product:** Sea Frozen Greenland halibut v 25/50 Block

**Raw Material:** Greenland halibut Caught wild in the North East Atlantic FAO27 ICESIIa2/lb

**Prosscicing/Gutting:** head of, tail of Japan cut; cut from the neck behind the pectoral girdle (ear bone) and pelvic fin and towards the vent. Finish the cut 2 cm anterior from the vent.

**Latine Name:** *Reinhardtius hippoglossoides*

**Brand:** Lighthouse Grip.

**Condition:** Frozen

**Storing temp:** -18°C or lower

**Weight approx:** 25/50

**Origin:** Norwegian

**Best before:** 18 months

**Production Code:** As described on label.

**Date:** 2018

### Available sizes in block:

-1kg 1 - 2kg. 2 - 3kg. 3 - 5 kg. 5+ kg.

Produced onboard F/V FAY M 027 AV LEYU

## Packing

Packed in EK certified Atlantic Supersack

Bag weight (KG) Approx 25KG/50KG

Packaging type: Lined with strong poly weave.

Sack Weight (g) 0,16g/026g

Length: 100 cm

Width (cm) 50 cm

Height (cm) 10 cm

## Pallet Specification

Pallet measures: 100x110cm

No. per layer 2/4

No. Layers on Pall 10-15

The pallet is covered with: Plastic

Pallet weight: Approx 14,5kg



*Lighthouse Grip*

SEAF  
FROM  
NORWAY  
NOD

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Ingredients: *Greenland halibut (Reinhardtius hippoglossoides)*

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Production processing on board, Line caught, placed in receiving tanks with RSW for bleeding at 3°C, de heading, washing in -1 °C, Weight grading, freezing in blocks, packing, labeling, freezing and unloading,

No additives added

F/V FAY is FDA and China approved. **LEGG INN GODKJENNINGS NUMMER**

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## Average nutrition value (g/100g)

(Norwegian food table)

Energy (kJ) 788

Kcal: 189

Fat content: 13,2

Protein content: 17,6

Allergens: Fish

Iodine: 7 µg

Salt: 0,2g

Calcium: 5mg

Iron: 0,1mg



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Microbiological samples are taken quarterly.

HACCP – certification issued by Norwegian Food Safety Authority.

	<b>METHOD</b>	<b>Our goal</b>	<b>Limit</b>
<b>Totalgerm number</b>	NMKL nr.86	<10000/g	100000/g
<b>Staph.aureus</b>	Afnor 3M 01/09-0403A	<100/g	100/g
<b>Coliform bacteria</b>	NMKL 96	<3g	3/g
<b>Thermostable coliform</b>	NMKL 96	<3/g	3/g
<b>E.Coli</b>	NMKL96	<3/g	3/g
<b>Listeria monocytogenes</b>	Noedval no 22	Neg in 25g	

(At Package point)



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*Sensorial quality: Shiny skin, white muscle, fresh and clean appearance/taste*

*Quality criteria: The fish must be live, even cut, fresh odour, clean abdominal cavity, firm flesh, natural skin colour and no open flesh damage.*

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Captain and Quality coordinator onboard

Johannes J Ormset

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