



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

FROZEN HADDOCK

Product: Sea Frozen Haddock hdls Longline v 25 Block MSC		
Raw Material:	Haddock Caught wild in the North East Atlantic FAO27 ICESIIa2/Ib	
Prossecing/Gutting:	Gutted haddock , headless.	
Date:	2018 .	
Latine Name:	Melanogrammus aeglefinus	
Available sizes in block:		
0,8-, 0,8+,1,5+, 0,8-1,5 kg		

Brand: Lig	nd: Lighthouse Grip.		
Condition:	Frozen .		
Storing temp:	-18'C or lower .		
Weight approx: 25			
Origin:	Norwegian .		
Best before:	18 months .		
Production Co	de: As described on label.		

Produced onboard F/V FAY M 027 AV LEYU

Packing

Packed in EK certified Atlantic Supersack			
Bag weight (KG)	Approx 25KG		
Packaging type:	Lined with strong poly weave.		
Sack Weight (g)	0,16g .		
Length:	50 cm .		
Width (cm)	50 cm .		
Height (cm)	10 cm .		

Pallet Specification

Pallet measures:	100x110cm .
No. per layer	
No. Layers on Pall	10-15 .
The pallet is covered wit	h: Plastic .
Pallet weight:	Approx 14,5kg





Ingredients:

Haddock (Melanogrammus Aeglefinus)

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

This product comes from a fishery which has been certified to the Marine Stewardship Council's Environmental standard for well-managed and sustainable fishery. WWW.MSC.ORG

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

Average nutrion value (g/100g)

(Norwegian Food table)

Energy (kJ)	290	
Kcal:	68	
Total Fat:	0,2	
Protein content	16,6	

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Iodine:	400 µg
salt:	0,2 g
Calsium:	19mg
Iron:	0,1mg

Allergens: Fish



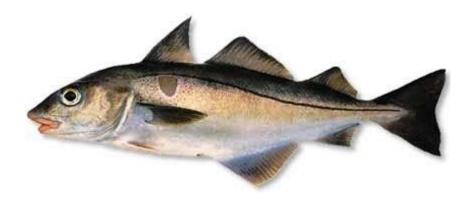


Microbiological samples are taken quarterly.

HACCP – certification issued by Norwegian Food Safety Authority.

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

(At Package point)



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.

Captain and Quality coordinator onboard

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