



*Lighthouse Grip*



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

## FROZEN HADDOCK

**Product:** Sea Frozen Haddock hdl. Longline v 25  
Block MSC

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

**Processing/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:** Lighthouse Grip.

**Condition:** Frozen

**Storing temp:** -18°C or lower.

**Weight approx:** 25

**Origin:** Norwegian

**Best before:** 18 months

**Production Code:** 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 4

No. Layers on Pall 10-15

The pallet is covered with: Plastic

Pallet weight: Approx 14,5kg



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Ingredients: Haddock (*Melanogrammus Aeglefinus*)

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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

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](http://WWW.MSC.ORG)

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) 290

Kcal: 68

Total Fat: 0,2

Protein content 16,6

Allergens: Fish

Iodine: 400 µg

salt: 0,2 g

Calcium: 19mg

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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