



Lighthouse Grip



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

FROZEN WHITE LING

Product: Sea Frozen White Ling hdl's Longline v 25/50
Block

Raw Material: White Ling (*Molva molva*) Caught wild in
the North East Atlantic FAO27
ICESIIa2/lb

Processing/Gutting: Gutted White Ling headless

Date: 2018

Latine Name: *Molva molva*

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.

Available sizes in block.

1 - 2kg. 2 – 4 kg. 4 – 6 kg. 6+ 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



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Ingredients: White Ling (*Molva molva*)

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) 305

Iodine: 65,6 µg

Kcal: 72

Salt: 0,2 g

Fat content: 0,2g

Calsium: 28 mg

Protein content 17,5g

Iron: 0,2 mg

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

Johannes J Ormset

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