



Lighthouse Grip



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

PFROZEN REDFISH

Product: Sea Frozen Redfish hdl's Longline v 25
Block

Raw Material: Redfish (*Sebastes norvegicus*) Caught
wild in the North East Atlantic FAO27
ICESIIa2/lb *Sebastes norvegicus*

Processing/Gutting: Gutted Redfish, headless.

Date: 2018

Latine Name: *Sebastes norvegic*

Available sizes in block.

-1kg 1- 2 kg. 2+ kg.

Produced onboard F/V FAY M 027 AV LEYU

Brand: **Lighthouse Grip**

Condition: Frozen

Storing temp: -18°C or lower

Weight approx: 25

Origin: Norwegian

Best before: 18 months

Product Code: As described on
label.

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: **100 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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SEA FROM
NORWAY

Ingredients: Redfish (*Sebastes norvegicus*)

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**

Average nutrition value (g/100g)

(Norwegian food table)

Energy (kJ) 394

Iodine: 21µg

Kcal: 94

Salt: 1,7 g

Fat content: 2,8

Calcium: 21mg

Protein content 17,1

Iron: 0,2 mg

Allergens: Fish



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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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