



*Lighthouse Grip*



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

## FROZEN TUSK

**Product:** Sea Frozen Tusk hdl's Longline v 25/50  
Block

**Raw Material:** Tusk (Brosme Brosme) Caught wild in  
the North East Atlantic FAO27  
ICESIIa2/lb

**Processing/Gutting:** Guttet Tusk , headless.

**Date:** 2018

**Latine Name:** *Brosme brosme*

### Available sizes in block:

0-2kg. 2 +kg.

*Produced onboard F/V FAY M 027 AV LEYU*

**Brand:** **Lighthouse Grip.**

**Condition:** Frozen

**Storing temp:** -18'C or lower .

**Weight approx:** 25/50

**Origin:** Norwegian .

**Best before:** 18 months .

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

## 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: Tusk (*Brosme brosme*)

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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) 281

Kcal: 66

Fat content: 0,2

Protein content 16,1

Allergens: Fish

Iodine: 67µg

Salt: 0,3 g

Calcium: 37 mg

Iron: 0,1 mg



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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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