



Lighthouse Grip



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

PRODUCT SPECIFICATION

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

Raw Material: Cod (*Gadus morhua*) Caught wild in the
North East Atlantic FAO27 ICESIIa2/lb

Processing/Gutting: Gutted cod, headless.

Date:

Latine Name: *Gadus morhua*

Available sizes in block.

-1kg 1 - 2,5kg. 2,5 – 5 kg. 5 – 7 kg. 7 – 10 kg. 10+ 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

Brand: Lighthouse Grip

Condition: Frozen

Storing temp: -18°C or lower

Weight approx: 25/50

Origin: Norwegian

Best before: 18 months

Product Code: As described on
label.

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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SEAFOM
FROM
NORWAY

Ingrediens: Cod (Gadus morhua)

Production process on board ,Line caught, placed in receiving tanks with RSW for bleeding 4°C, de heading, washing in 0 °C, Weight sorting, freezing in blocks, packing, labeling, freezing and unloading.

No additives added

This product comes form 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)

Energi (kJ) 344

Jod: 279 µg

Kcal: 81

Salt: 0,2 g

Fat content: 0,3

Kalsium: 8mg

Protein content 18,1

Iron: 1mg

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 bacteri	NMKL 96	<3g	3/g
Termostabile koliform	NMKL 96	<3/g	3/g
E.Coli	NMKL96	<3/g	3/g
Listeria monocytogenes	Noedval no 22	Neg i 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.



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SEAFOM
FROM
NORWAY
NOD

Captain and Quality coordinator onboard

Johannes J Ormset

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