

## TECHNICAL DATA SHEET



### Product and origin

|                                          |                                                                                                  |
|------------------------------------------|--------------------------------------------------------------------------------------------------|
| <b>BRAND NAME:</b>                       | NORDFISH                                                                                         |
| <b>PRODUCT NAME:</b>                     | SUGO ALLO SCOGLIO FRESCO                                                                         |
| <b>DESCRIPTION:</b>                      | FROZEN sEAFOOD SAUCE IN MAP TRAY                                                                 |
| <b>Country of origin:</b>                | Italy                                                                                            |
| <b>Processing:</b>                       | Cleaning the fish, cutting, mixing with other ingredients, cooking. Packaging in MAP tray. LUPIN |
| <b>Mollusc commercial name:</b>          | Lupin                                                                                            |
| <b>Scientific name:</b>                  | Venus gallina                                                                                    |
| <b>Processing:</b>                       | Cleaned and cooked whole lupin                                                                   |
| <b>Lupin origin:</b>                     | Italy                                                                                            |
| <b>Fishing method/Production method:</b> | Dredgers                                                                                         |
| <b>Fishing zone:</b>                     | FAO 37.2.1 (Western Mediterranean Sea)                                                           |
| <b>Processing country:</b>               | Italy                                                                                            |
| <b>Packaging country:</b>                | Italy                                                                                            |

### Composition and allergens

|              |               |
|--------------|---------------|
| <b>GMOs:</b> | Absents SQUID |
|--------------|---------------|

### Product and origin

|                                          |                                                   |
|------------------------------------------|---------------------------------------------------|
| <b>Mollusc commercial name:</b>          | Squid                                             |
| <b>Scientific name:</b>                  | Loligo vulgaris                                   |
| <b>Processing:</b>                       | Skinless and cooked thawed squid rings and clumps |
| <b>Squid origin:</b>                     | France – Scotland - Netherlands                   |
| <b>Fishing method/Production method:</b> | Trawls                                            |
| <b>Fishing zone:</b>                     | FAO 27.7.d – 27.7e – 27.4.c                       |
| <b>Processing country:</b>               | Italy                                             |
| <b>Packaging country:</b>                | Italy                                             |

### Composition and allergens

|              |                   |
|--------------|-------------------|
| <b>GMOs:</b> | Absents ANCHOVIES |
|--------------|-------------------|

## Product and origin

|                                          |                                 |
|------------------------------------------|---------------------------------|
| <b>Fish commercial name:</b>             | Anchovies                       |
| <b>Scientific name:</b>                  | Engraulis encrasicolus          |
| <b>Processing:</b>                       | Cooking                         |
| <b>Anchovies origin:</b>                 | Italy                           |
| <b>Fishing method/Production method:</b> | Surrounding and harvesting nets |
| <b>Fishing zone:</b>                     | FAO 37.2.2                      |
| <b>Processing country:</b>               | Italy                           |
| <b>Packaging country:</b>                | Italy                           |

## Composition and allergens

|              |                          |
|--------------|--------------------------|
| <b>GMOs:</b> | Absents ARGENTINE SHRIMP |
|--------------|--------------------------|

## Product and origin

|                                          |                                                           |
|------------------------------------------|-----------------------------------------------------------|
| <b>Crustacean commercial name:</b>       | Argentine shrimp                                          |
| <b>Scientific name:</b>                  | Pleoticus muelleri                                        |
| <b>Processing:</b>                       | Defrosted, shelled, de-veined and cooked Argentine shrimp |
| <b>Shrimp origin:</b>                    | Argentina                                                 |
| <b>Fishing method/Production method:</b> | OTB fished                                                |
| <b>Fishing zone:</b>                     | FAO 41 (South-Western Atlantic Ocean)                     |

## Composition and allergens

|              |                 |
|--------------|-----------------|
| <b>GMOs:</b> | Absents MUSSELS |
|--------------|-----------------|

## Product and origin

|                                          |                              |
|------------------------------------------|------------------------------|
| <b>Mollusc commercial name:</b>          | Mussels                      |
| <b>Scientific name:</b>                  | Mytilus galloprovincialis    |
| <b>Processing:</b>                       | Mussels cleaning and cooking |
| <b>Mussels origin:</b>                   | Italy - Spain                |
| <b>Fishing method/Production method:</b> | Breeding                     |
| <b>Processing country:</b>               | Italy                        |
| <b>Packaging country:</b>                | Italy                        |

## Composition and allergens

|              |         |
|--------------|---------|
| <b>GMOs:</b> | Absents |
|--------------|---------|

|                     |                                                                                                                                                                                                                                                                                 |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Ingredients:</b> | TOMATO SAUCE (TOMATO, SALT), LUPIN, MUSSELS, SQUIDS, ARGENTINE SHRIMPS (ARGENTINE SHRIMP, E223 SULPHITES), EXTRA VIRGIN OLIVE OIL, TOMATO CONCENTRATE (TOMATO, SALT), SHALLOT, PARSLEY, RICE FLOUR, GARLIC, SALT, SALTED ANCHOVIES (ANCHOVIES, SALT), BROWN SUGAR, CHILI PEPPER |
| <b>Allergens:</b>   | <b>CRUSTACEANS, MOLLUSCS, FISH, SULPHITES traces of SESAME</b>                                                                                                                                                                                                                  |

## Product characteristics

|                                         |                                                                                                 |
|-----------------------------------------|-------------------------------------------------------------------------------------------------|
| <b>Organoleptic characteristics:</b>    | Absence of unpleasant or pungent tastes and odours, flavours in accordance with the ingredients |
| <b>Microbiological characteristics:</b> | Listeria monocytogenes: Absent                                                                  |
| <b>Salmonella spp:</b>                  | Absent                                                                                          |
| <b>Escherichia coli</b>                 | Absent                                                                                          |

## Average nutritional values for 100g of product

|                                |             |
|--------------------------------|-------------|
| energy kcal                    | <b>59</b>   |
| energy kj                      | <b>246</b>  |
| fats g                         | <b>2,3</b>  |
| of which saturated fatty acids | <b>0,5</b>  |
| carbohydrates g                | <b>3,6</b>  |
| of which sugars g              | <b>1,9</b>  |
| fibre g                        | <b>0,1</b>  |
| proteins g                     | <b>6,0</b>  |
| salt g                         | <b>0,58</b> |

## Use, storage and packaging

|                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Use instructions:</b>         | STORE AT -18°C. ONCE OPENED, STORE AT 0-4°C AND CONSUME WITHIN 24 HOURS. DO NOT REFREEZE. HEAT UP THE SAUCE UNTIL IT SIMMERS. DRAIN THE PASTA (200g APPROX. FOR 2 PERSONS) 2 MINUTES BEFORE IS COMPLETELY COOKED AND KEEP THE COOKING LIQUID IN A SAUCEPAN. ADD THE SAUCE TO THE PASTA AND FINISH ADDING THE COOKING LIQUID IF TOO DRY. TOSS AND ADD A DRIZZLE OF EVO OIL AND SOME CHOPPED FRESH PARSLEY. IT CONTAINS SHELLS. MAY CONTAIN BONES. |
| <b>Packaging:</b>                | Black PP-05 tray and PP-05 film                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Product net weight:</b>       | 350 g                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>External tray dimensions:</b> | 230 X 145 X 50 mm                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>Secondary packaging:</b>      | 360 X 270 X 230 mm Master cardboard box containing 8 tray (2,8 kg).                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Pallet:</b>                   | Disposable wooden Euro pallet with 48 Masters per pallet, height 148 cm weight 134,4 kg, 348 total trays                                                                                                                                                                                                                                                                                                                                         |
| <b>Disposal instruction:</b>     | Tray and film are made by PP-05, dispose in the plastic bin Check your municipality's regulations for waste disposal.                                                                                                                                                                                                                                                                                                                            |
| <b>Shelf life:</b>               | 30 days                                                                                                                                                                                                                                                                                                                                                                                                                                          |

|                           |                                         |
|---------------------------|-----------------------------------------|
| <b>Preservation mode:</b> | at 0-4°C degrees in the refrigerator    |
| <b>Transport mode:</b>    | Refrigerated transport at 0-4°C degrees |
| <b>Code:</b>              | M085                                    |
| <b>GTIN/EAN code:</b>     | 8056157022961                           |

## Product and origin

|                       |                                                     |
|-----------------------|-----------------------------------------------------|
| <b>Certification:</b> | Halal - OIC/SMIIC 1: 2019 Second Edition 31-07-2019 |
|-----------------------|-----------------------------------------------------|

## Production and distribution

|                                     |                                                                                         |
|-------------------------------------|-----------------------------------------------------------------------------------------|
| <b>CE authorisation number:</b>     |        |
| <b>Produced and distributed by:</b> | NORDFISH SRL Via Gaudenzio Fantoli 28/11 20138 MILANO - ITALIA C.F. e P.IVA 02802820304 |