

SALMON (24pcs) AND SEA BASS HOSOMAKI 16(pcs) IN MAP TRAY



Product and origin

Processing:	Cooking rice and seasoning. Fish filleting. The raw material is fresh, never frozen, and is controlled using procedure no. prot. 181355 approved on 10/12/18 by the Milan ATS using patented NORDFISH equipment to verify the absence of the anisakis. parasite. Stripes preparation. Hosomaki composition and MAP packaging. SALMON:
Commercial name:	Salmon
Scientific name:	Salmo salar
Origin:	Norway
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy
Breeding method:	Extensive in sea in areas where anisakis is not present
Type of feed:	Specifically extruded GMOs free, right from the larval stage. No use of fresh food potentially contaminated with anisakis. SEA BASS
Commercial name:	Sea bass
Scientific name:	Dicentrarchus labrax
Origin:	Greece
Fishing method/Production method:	Aquaculture
Processing country:	Italy
Packaging country:	Italy
Breeding method:	Extensive in sea in areas where anisakis is not present
Type of feed:	Specifically extruded GMOs free, right from the larval stage. No use of fresh food potentially contaminated with anisakis.

Composition and allergens

Ingredients:	COOKED RICE (RICE, RICE VINEGAR, SUGAR, TREALOSE, SALT), SALMON 16%, SEA BASS 11%, SEAWEED, SUNFLOWER OIL
Allergens:	FISH, trace of SESAME
GMOs:	Absent

Product characteristics

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

Average nutritional values per 100 g of product

energy kcal	163
energy kj	688
fats g	3,2
of which saturated fatty acids g	0,5
carbohydrates g	23,3
of which sugars g	3,3
fibre g	0,3
proteins g	10,2
salt g	0,81

Use, storage and packaging

Use instructions:	STORAGE AT 0-4°C . SUITABLE FOR RAW CONSUMPTION AS COMPLIANCE WITH REG. EC 1276/2011 Annex III, section VIII, Chapter III, part D, point 3, letter d) ii . by approved procedure ATS Milano 181355 of 10/12/2018. CAN BE FROZEN. MAY CONTAIN BONES.
Packaging:	Black PP trays
Tray net weight:	500 g
External box dimensions:	252 X 183 X 42 mm
Secondary packaging:	400 X 600 X 200 mm master cardboard box with 16 trays, weight 8 kg
Pallet:	Disposable wooden Euro pallet with 36 Master, height 160 cm, 576 trays for a total weight of 288 kg
Disposal instruction:	Tray and film made by 07 PET-PE in the plastic bin. Check the regulations of your municipality
Shelf life:	5 days
Article code:	M078
GTIN/EAN code:	8056157021087
Preservation mode:	at 0-4°C in the refrigerator
Transport mode:	Refrigerated transport at 0-4°C degrees

Product and origin

Certification:	Halal - OIC/SMIIC 1: 2019 Second Edition 31-07-2019
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Production and distribution

CE authorisation number:	 A circular CE mark with the text "IT", "X2T6G", and "CE" arranged vertically inside.
Produced and distributed by:	NORDFISH SRL Via Gaudenzio Fantoli 28/11 20138 MILANO C.F. e P.IVA 02802820304