

## SEA BREAM TARTARE IN MAP TRAY



### Composition and allergens

|             |           |
|-------------|-----------|
| Ingredients | SEA BREAM |
|-------------|-----------|

### Product and origin

|                                   |                                                                                                                                                                                                                                                                                    |
|-----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Commercial name:                  | Sea bream                                                                                                                                                                                                                                                                          |
| Scientific name:                  | Sparus aurata                                                                                                                                                                                                                                                                      |
| Processing:                       | Skinless sea bream tartare packed in MAP The raw material is fresh, never frozen, and has been checked by the application of the procedure no. prot. 18135 approved on 10/12/18 by the Milan ATS using NORDFISH patented equipment to avoid the presence of the anisakis parasite. |
| 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

|            |        |
|------------|--------|
| Allergens: | FISH   |
| 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                    | 173  |
| energy kj                      | 724  |
| fats g                         | 10   |
| of which saturated fatty acids | 2,3  |
| carbohydrates g                | 0    |
| of which sugars g              | 0    |
| fibre g                        | 0    |
| proteins g                     | 20   |
| salt g                         | 0,15 |
| water g                        | 74   |
| Omega 3 fatty acids g          | 1,78 |
| Omega 6 fatty acids g          | 1,37 |
| EPA g                          | 0,33 |
| DHA                            | 0,69 |
| calcium mg 11-1,4%RDA          |      |
| phosphorus mg 250-31,3%RDA     |      |
| sodium mg                      | 59   |

## Use, storage and packaging

|                                   |                                                                                                                                                                                     |
|-----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Use instructions:</b>          | STORE AT 0-4°C - ALSO TO BE EATEN RAW, NO NEED TO BLAST CHILL BEFORE CONSUMPTION. CAN BE FREEZE. MAY CONTAIN BONES                                                                  |
| <b>Primary packaging:</b>         | Black PET tray.                                                                                                                                                                     |
| <b>Net weight:</b>                | 100 g                                                                                                                                                                               |
| <b>Dimensioni est. vaschetta:</b> | 135 X 85 X 25 mm                                                                                                                                                                    |
| <b>Secondary packaging:</b>       | Cardboard trunk 236 X 150 X 95 mm containing 12 trays each (1,2 kg each) Carton master 400 X 600 X 200 mm, weight 14,4 kg, containing 12 cardboard trunks with a total of 144 trays |
| <b>Pallet:</b>                    | Euro wooden pallet with 36 Master, height 200 cm , 480 cardboard trunks, 5.184 trays, 518,4 kg                                                                                      |
| <b>Disposal instruction:</b>      | Tray and film are made by PET-PE 07, throw in the plastic bin. Check your municipality's regulations for waste disposal                                                             |
| <b>Shelf life:</b>                | 5 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>Article code:</b>              | M199                                                                                                                                                                                |
| <b>GTIN/EAN code:</b>             | 8056157021544                                                                                                                                                                       |

## Product and origin

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

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**Production and distribution**

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