



Print Date: 15-06-2023

Product Specification

Nordic Seafood Item No.	9226520		Date	18.04.2023
Product Name	Calamari Lightly Floured (w/Tentacle) VN		Lot	NIG_22/005
HS Customs Code.	1605540090		Appr. No	VN-DL 124
Scientific Name	Loliginidae	Extended desc.	 10x1000 g IQF 20-3	80 mm *70% Squid*
Origin/catch method	Ü	Packaging type	.	.
Caught/farmed in		Product type		BAG
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Catch methods		Count /Size		20-30 MM
Production methods	CATCH_MARINE	Preparation status		BATTERED
Processed in	VN	Net Weight:		10x1000 GRAM
Final Packing Country	VN			
Ingredients				
70% Squid (MOLLUSCS)(Loliginidae), 30% breading (rice flour, WHEAT FLOUR, tapioca, pepper, salt, sugar, thickener (E415), raising agent (E500)).				
Outer/Secondary Packaging		Pallet Types	UK 100x120	EU 80x120
Outer LxWxH (mm)	400X300X285	Colli per layer		8
Gross Weight	10.840	Colli per Pallet		48
Cardboard Weight (g)	580	Pallet Height (mm)		1.860
Plastic Weight (g)		Pallet wt. (KG)		542
EAN	5702008238106			•
Inner/Primary Packaging		Shelf life at -18C (in days from)		
Outer LxWxH (mm)	390X275X30	Production date		720
Gross Weight	1.026	Delivery (Customer)		180
Cardboard Weight (g)				
Plastic Weight (g)	23	Brand		NORDIC SEAFOOD
EAN	5702008238090	Language/ISO Code		DA-DE-EN-FR-NL
Nutritive information per 100 g Allergens				
Energy (Ki/Kcal)	418/100	Celerv	Molluscs	Х
Fat (g)	1,1	Gluten	X Mustard	
- of which saturated fat (g)	0.8	Crustaceans	Nuts	
Carbohydrate (g)	13.0	Eggs	Peanuts	
- of which sugars (g)	0.5	Fish	Sesame seeds	
Fiber (g)	0,0	Lupin	Soya	
Protein (g)	9,2	Milk	Sulphur dioxide	
Salt (g)	2,2			
Sodium (g)	0.0			
The results are average and may vary if individu	ualt samples are analyzed.			
Data source:				
Claims on packaging/lables		Micro standards		
Kevhole Symbol		TVC (cfu/g) E. Coli Sta	ph.Aure Salmonella Listeria M	Vibrio
MSC/ASC		1.000.000 100	100 Neg/25g. 100	Neg/25g.
Organic		We confirm that we apply to the EU	regulation 2073/2005	
GMO: In compliance with regulation 1830/2003 we hereby confirm that the product delivered to you, by Nordic Seafood A/S, is free from genetically modified ingredients and/or raw materials. Further we will inform if non-GMO food ingredients or additives are replaced with GMO alternatives – if such use or presence triggers GMO labelling according to EU regulation 1829/2003. Irradiation: We confirm that Irradiation is not used for products supplied to you by Nordic Seafood A/S				