

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

340012  
14 October 2016  
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## Arctic Royal Seabass Fillets, Skin-on, Boneless, 130-190g, 5 x 800g

### Product Description:

Individually Quick Frozen, Raw, Skin on, Boneless Seabass Fillets, Size 130-190g frozen count

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Fish

**Supplier's Product Code :**  
340012  
**Supplier:** Sykes Seafood Ltd  
New Smithfield Market, Whitworth Street East  
Openshaw  
Manchester  
  
M11 2WP  
England  
P: 0161 223 9311

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05025728023532	Outer Case Length :	392 mm
Packaging Type Description :	Case	Outer Case Width :	300 mm
Total Quantity of Inner Units in Outer Case :	5 Units	Outer Case Height :	160 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	5.00 kg
		Product Net Weight :	4.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.80 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	586.00 kg
Quantity of Cases Per Pallet :	100 Cases		

### Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	3 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Paper/Board :	480.00 g	Other :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	400.00 g	Wood Total :	28,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	-

### Other Information

<b>Supplier Comments :</b> Not specified.
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## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	Turkey
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**Additional Origin Details:**  
Farmed and packed in Turkey

### Inner Pack Information

Internal GTIN:	5025728023549
Packaging Type Description:	Poly Treated PET/PE
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	258 mm
Inner Unit Height:	360 mm
Inner Unit Width:	50 mm

**Weight/Volume:**  
Size 130-190g frozen weight (including ice glaze)  
Gross weight (including ice glaze): 1 kg  
Net weight (excluding ice glaze): 800g

### Handling Information

#### Directions For Use:

For the best results cook from frozen  
This product contains raw fish and must be cooked thoroughly. These instructions are guidelines only as cooking appliances vary. Ensure fish is piping hot and cooked throughout before serving. Remove product from packaging before cooking.

**Oven bake:**

1. Pre-heat oven to 200°C/ 180°C Fan/ Gas mark 6.
2. Place fish on foil, dot with butter and season with salt and pepper to taste.
3. Wrap loosely in foil and place on baking tray in the centre of the oven.
4. Bake for 20-25 minutes or until cooked through.

**Grill:**

1. Lightly brush both sides with oil and place on base of a grill pan or grill tray.
2. Grill on medium heat, turning occasionally, for 20-25 minutes or until cooked through.

#### Storage Instructions:

Keep frozen at -18°C or below.  
Food freezer \*\*\*\* Until Best Before End \*  
Star Marked Frozen  
Food Compartment  
\*\*\* Until Best Before End\*  
\*\* 1 Month (at -12°C)  
\* 1 week (at -6°C)  
Ice Compartment 3 Days  
Refrigerator 24 Hours  
Do not re-freeze once defrosted. \* Should be -18°C or colder.

## Dietary Information

### Ingredients :

Seabass (FISH) (Dicentrarchus labrax)

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	Yes
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No

### Allergen Statement :

Not specified.

## Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g :	Not specified.
Energy per 100 G/ML :	596.00 kJ
Energy per 100 G/ML :	142.00 kcal
Fat per 100 G/ML :	6.4 g
- of which Saturates per 100 G/ML :	1.8 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	1.8 g
- of which Sugars per 100 G/ML :	1.8 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0 g
Protein per 100 G/ML :	20.3 g
Salt per 100 G/ML :	0.5 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	20.00 g
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b>	Not specified.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	TR -35-0041

## Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Coliforms (cfu/g or ml)	Every Batch	<210	210	200g	MPN/g
E. Coli (cfu/g or ml)	Every Batch	<12	12	200g	MPN/g
Listeria Monocytogenes	Every Batch	=0	0	25g	ND in 25g
Listeria SPP	Every Batch	=0	0	25g	ND in 25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<5000	5000	200g	
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<50000	50000	200g	

## Analytical Standards

Not available.