

Product's description :

Cape hake filet battered, pre-fried and crispy. Boneless quality Like a "Fish'n chips" Single thawing

Origin Country of transformation / packaging :
 France
**Product's Brand :****Caliber :** 160 g approx.**Packaging – Caliber :****Weight type :** Fixe**Net weight of the Minimum Order Unit (kg) :** 5.500**Minimum Order Unit :** CASE**Invoicing unit :** KILO**BBD / Best Before End (days) :** 540**Product's state :** Pre Fried**IMPLEMENTATION / ADVICE ON USE :**

Cook, without previous thawing, in oven at 180/200°C for 20 to 25 minutes until 65°C at heart of the product. Avoid deep fryer.

Nutritional values data source :

Average nutritional value per 100 g									Energy values per 100 g	
Proteins (g/100g)	Carbohydrates (g/100g)	Thereof sugars (g/100g)	Fibers (g/100g)	Fats (g/100g)	Thereof saturates (g/100g)	Salt (NaCl) (g/100g)	Sodium (mg/100g)	Calcium (mg/100g)	Kcal	Kj
12	12	2.2	0.8	9.6	1.0	0.97	381.89	0	182	759

Legal name (on the label) : White fish filets molded in batter, pre-fried, deep frozen, to cook**INGREDIENTS LIST :**

Hake (64%), water, sunflower oil, breadcrumbs (wheat flour, yeast, salt, spices (turmeric, paprika)), wheat flour, corn flour, modified starch, raising agents (E450, E500), salt, wheat gluten, garlic powder, stabilizer: guar gum, thickener: xanthan gum, modified wheat starch, potato starch, pepper.

GUARANTEES :

Microbiology : Bacteriological standard in accordance with Regulation 2073/2005

Germes	Conformity	Norme
Aerobic flora 30°C	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Lactic flora	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Flora/Lactic ratio	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Yeasts Moulds	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Enterobacteria	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Coliforms 30°C	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Escherichia coli	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
ASR 46°C	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Staphylococcus coag +	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Clostridium perfringens	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Listeria monocytogenes	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Bacillus cereus	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Salmonella	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021
Pseudomonas	Conforms to the reference category	FCD Version of 09/10/2020 applicable from January 2021

GMOs: No GMOs according to regulations 1829/2003 and 1830/2003

Compliance (Boneless quality) :AFNOR standard (NF V 45-074)

ALLERGENS

ALLERGENS CONTAINED							
	Milk and derivatives		Crustaceans and derivatives		Sulphites (>10mg/kg)		Molluscs and derivatives
	Soy and derivatives	X	Cereals and derivatives with gluten		Peanuts (peanuts and derivatives)		Lupin and derivatives
	Eggs and derivatives		Nuts and derivatives		Celery & derivatives		
X	Fish and derivatives		Sesame seed and derivatives		Mustard (seeds and derivatives)		Major Allergen Free
ALLERGENS TRACES (indicated on the label)							
X	Milk and derivatives	X	Crustaceans and derivatives		Sulphites (>10mg/kg)	X	Molluscs and derivatives
X	Soy and derivatives		Cereals and derivatives with gluten		Peanuts (peanuts and derivatives)		Lupin and derivatives
X	Eggs and derivatives	X	Nuts and derivatives	X	Celery & derivatives		
	Fish and derivatives	X	Sesame seed and derivatives	X	Mustard (seeds and derivatives)		Without possible traces of allergens

OTHER FEATURES :

Preservation method : Frozen

Storage T°C : Maxi -18

EAN Code of the Minimum Order Unit : 3220440157486

PALETTIZATION :

Case length (cm) : L 32 x l 26.500 x h 17

Pallet length (cm) : 1200

Pallet width (cm) : 800

Pallet height (cm) : 1680

Health Stamp / Packer Code : FR 76.482.001 CE

Customs code : 16041991

Fishing area : White hake: Atlantic

Boneless quality