

Product Specification

Marós GmbH Neufelderstraße 7-9 27472 Cuxhaven Germany

Plant approval No:	PRODUCT:				
	Catfish fillets (Anarhichas minor), pbi, skinless, interleaved				
	Size: 800+gr				
PRODUCT:			SHELF LIFE:	PACKAGING:	CONTROL:
Catfish fillets, pbi, skinless	, interleaved				
Anarhichas minor			24 months	24 kg (4x6kg)	Daily
Catching area: FAO 27			- 18°C	Boxes	
Icelandic waters. Subarea: '	Va				

Icelandic waters. S					
WEIGHT:		WEIGHT RULES:		UNITS:	CONTROL:
Weight	24 kg				Daily
PRODUCTION:			CONTROL:	NUTRITION FACT	S 100 g (Catfish raw)
Raw material caught i	n North East Atlan	tic (FAO 27)	Daily	Energy	103 kg
celandic Waters, Va				Protein	18.1
Catching gear : longli	ne and Trawl			Fat - total	3.0 g
				Fatty acids - saturate	ed 0.7 g
Catfish fillets, pbi, ski	nless, interleaved			Fatty acids - unsatur	
Size: 800+gr				Omega 3	0.7 §
Packing: 24 kg boxes	(4x6kg)			Sodium	78 m
Colour: 4 Remove: All vis	sible parasites, larg	Exture: 4 Taste: e bloodstains and skin	4		QUALITY GRADIN 5 = Very good 4 = Good 3 = Normal / OK 2 = Not good 1 = Bad
Colour: 4 Remove: All vis Fillets should have The taste, smell ar	sible parasites, larg e a firm structure. ad colour of cooked	e bloodstains and skin I sample should be typical for A		thout any rancidity	5 = Very good 4 = Good 3 = Normal / OK 2 = Not good
Colour: 4 Remove: All vis Fillets should have The taste, smell ar	sible parasites, larg e a firm structure. ad colour of cooked	e bloodstains and skin I sample should be typical for A	.narhichas lupus, wi	ithout any rancidity Limits	5 = Very good 4 = Good 3 = Normal / OK 2 = Not good
Colour: 4 Remove: All vis Fillets should have The taste, smell ar	sible parasites, larg e a firm structure. ad colour of cooked	e bloodstains and skin I sample should be typical for A	anarhichas lupus, wi		5 = Very good 4 = Good 3 = Normal / OK 2 = Not good
Colour: 4 Remove: All vis Fillets should have The taste, smell ar MICROBIOLOGIC Test VC: 30°C, 48 hrs	sible parasites, larg e a firm structure. ad colour of cooked	e bloodstains and skin I sample should be typical for A CAL STANDARDS Target	anarhichas lupus, wi	Limits	5 = Very good 4 = Good 3 = Normal / OK 2 = Not good
Colour: 4 Remove: All vis Fillets should have The taste, smell ar ICROBIOLOGIC Test VC: 30°C, 48 hrs scherichia coli	sible parasites, large a firm structure. ad colour of cooked	e bloodstains and skin I sample should be typical for A CAL STANDARDS Target < 50.000 cfu/g	anarhichas lupus, wi	Limits 00.000 cfu/g	5 = Very good 4 = Good 3 = Normal / OK 2 = Not good
Remove: All vis	sible parasites, large a firm structure. ad colour of cooked AL AND CHEMI	e bloodstains and skin I sample should be typical for A CAL STANDARDS Target < 50.000 cfu/g < 10 cfu/g	anarhichas lupus, wi	Limits 00.000 cfu/g 100 cfu/g	5 = Very good 4 = Good 3 = Normal / OK 2 = Not good

MICROBIOLOGICAL AND CHEMICAL STANDARDS				
Test	Target	Limits		
TVC: 30°C, 48 hrs	< 50.000 cfu/g	< 500.000 cfu/g		
Escherichia coli	< 10 cfu/g	< 100 cfu/g		
Staphylococcus aureus	< 100 cfu/g	< 100 cfu/g		
Listeria monocytogenes	Absence in 25 g	< 100 cfu/g		
Salmonella	Absence	Absence		
TVN		max 25mg / 100g fish		
DACIZING.				

PACKING:	LABELING:		
Master: 456 x 248 x 244 mm	Plant approval number		
	Packing/production date /lot: L YDDD		
Pallet: 1200 x 1000 mm	Production date: DD MM YYYY		
	Best before: DD- MM - YYYY		
Plastic inner layers	Fish specie		
	Latin name		
	Netto weight		
	Brutto weight		
	Way of fishing		
	Origin/ FAO area		



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PICTURE	
UNITIZING:	
Boxes per pallet: 50	Net weight - pallet = 1.200 kg
REMARKS:	
Corrections in the specification can be	done according to the customers requests. All corrections should be agreed with both parties
and confirmed by separate order.	
APPROVED:	