

	Specification	
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PRODUCT: (20 Kg+/-) IQF FROZEN WHOLE MSC SARDINES (*Sardina pilchardus*)

Provenance: Caught in the North East Atlantic Ocean (FAO27), English Channel

Method of catch: Day boat. Surrounding nets & lift nets

Allergen : FISH

Site code:

MSC Certificate: MSC-C-50131

Glaze : 10%

Count per kilo: 9-15 14-18 18-22 22-30 30-40

Product description & characteristic:

- ✓ **Appearance:** Typical IQF frozen Whole Sardines. Not gutted, nor gilled. Dorsal zone of the individual fish is blue metallic with silver grey colour of the abdominal area. Size of the fish is ocean run.
- ✓ **Glaze:** 10%
- ✓ **Aroma:** Fresh, sweet marine, sea like.
Not acceptable: Foreign odours, stale or off odours, rancid notes.




PACKAGING:

Material	Dimensions	Comments
Blue Polyethylene Liner	630x1080 X 780mm	Placed in each case – direct contact with food. Gauge 30mu/120g Packaging complies with all relevant food contact UK & EU legislation
Corrugated Case C flute	585x385x187 mm	Double wall 20kg IQF

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Label		Information applied on the label relevant to customer & legal requirements.
Pallet HT	1200x1000x150mm	Palletisation: 40 cases per pallet 5 cases/layer, 10layers
Stretch Wrap	Width 400mm, 20µm	Low Density Polyethylene, blue, food grade, 40 microns.

Storage Temperature Range: min -25 °C – max -18 °C

Shelf life:

- ✓ **Best Before End:** P+24months- see BBE sheet
- ✓ **Lot Mark:** - L0123 – Julian Code
- ✓ **Batch Code:** - PLM (vessel) 24 (year) 09 (week) 1 (day)

INGREDIENTS: Sardines (Fish)		
Nutrition: Expressed per 100g of product:		
Energy	305KJ	72Kcal
Protein	16g	
Carbohydrate	<0.1g	
Fat	10g	
Comments: Oil level can change with the season of the year, range between approx. 8 – 16%.		

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Random batches checked for histamine

Packaging/pack weight can be revised according to customer requirements.

Product is sourced from vessels accredited to the Seafish Responsible Fishing Scheme where possible. <http://rfs.seafish.org/>