

## Description

Product name	<b>TK Zanderfilet, 5kg Karton und 10 kg Karton (Frozen pike perch fillet 5 kg and 10 kg box)</b>
Latin name	<i>Stizostedion lucioperca</i>
Product description	Pike perch fillet (natural fillet) with skin, few bones, scales removed, individually quick frozen (IQF), glazed, frozen, non-treated/without chemical additives
Allergens	Fish
Fishing area / Production area	Inland fishery in Kazakhstan FAO 04 (Lake Balkhash/Aral Sea/ Ural-Caspian waters); Inland fishery in Ukraine, FAO 05 (Kremenchuk Reservoir); Inland fishery Russia FAO 05 (Volga-Caspian-Waters/ Don-Azov waters) and Northeast Atlantic, FAO 27 (Baltic Sea/ Curonian Lagoon or Vistula Lagoon); Mediterranean Sea and Black Sea, FAO 37 (Sea of Azov)
Catching method / Aquaculture method	Gillnets and similar nets (Set (anchored) gillnets)
Grading (incl. glazing)	40-70g/70-120g/120-170g/170-230g/230-300g/300-500g/500-800g/800g+ and as specified in the order
Glazing	10% / 20%
	Drinking water quality according to the international WHO standard for drinking water
Total weight	5.000g /10.000g
Net weight = drained weight	4.500g/9.000g (10% glazing), 4.000/8.000g (20% glazing)
Storage life	24 months after first freezing

## Packaging, Transport/Storage

Packaging unit	5.000g/10.000g carton box with label
Packaging unit	120/60 carton box on the pallente
Packaging material	Polyethylene plastic bag (folded), carton box
Transport / storage conditions	Transport and store at minimum -18°C

**Sensoric properties**

Appearance	Pike perch fillet with skin, few bones, scales removed, undamaged skin, white to ivory colored flesh, cleanly cut fillets
Smell	Fresh and characteristic, no foreign odors
Taste	Fresh and characteristic, no foreign taste
Consistency	Firm flesh, tender, juicy

**Microbiological requirements**

Parameter	Maximum values (CFU/g)
Aerobic mesophilic colony count (30°C)	5 x 10 <sup>5</sup>
Enterobacteriaceae (30°C, anaerob)	1 x 10 <sup>4</sup>
Escherichia coli	1 x 10 <sup>2</sup>
Pseudomonads (25°C)	1 x 10 <sup>6</sup>
Salmonella	Not detectable in 25g
Listeria monocytogenes	1 x 10 <sup>2</sup>
Molds	10
Yeasts	100

**Average nutritional values per 100g**

Energy	353 kJ / 84 kcal
Fat	0,7 g
of which saturates	0,1 g
Carbohydrate	0,0 g
of which sugars	0,0 g
Proteins	19 g
Salt	0,06 g

The product including all raw materials used for production meets the relevant German and EU legislation concerning food and feed in the effective version.

The packaging meets the current requirements of the national and international legislation for materials intended to come in contact with food which are effective in Germany, particularly the German "Lebensmittel- und Futtermittelgesetzbuch (LFGB)", the German "Bedarfsgegenständeverordnung", the Commission Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food., the Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, the directive on packaging 2004/12/EG as well as the recommendations of the German "Bundesinstitut für Risikobewertung (BfR).

According to Commission Regulation (EU) Nr. 1829/2003 and (EU) Nr. 1830/2003 the product does not contain any genetically modified organisms (GMOs) or consists of GMOs or is produced from GMOs or contains ingredients which are produced from GMOs, including additives and flavors.

I herewith confirm that the above described product, which is delivered by (company name)

to P&G International Trading GmbH, Brandenburgische Str. 29, 10707 Berlin, complies with this product specification.

The correct fillet size, glazing and packaging size will be given in written form by P&G International Trading for each order.

Place/Date



**Product Specification**  
**P&G International Trading GmbH**

**5.2 FB**

Revision: über Datum

Stand: 30.01.2020

Name/Signature/Company Stamp