

IQF Dover soles

Available as: Whole gutted and fillets



Scientific name	<i>Solea solea</i>
Alpha code	SOL
Ingredients	Dover soles, Water (10-12% protection glaze)
Allergen advice	Fish
Storage/durability	Below -18° C / 24 months from production date
Designated use	Must be cooked before consumption. Once defrosted the product must be consumed within 24 hours, do not refreeze
Available in size	200-300 g / 300-400 g / 400-500 g / 500-600 g / 600-800 g / 800 g+
Master packing	10 kg
Origin/Catching area	Wild caught, FAO 27, ICES: IVa+b & IIIa
Caught by	Net, Trawl
Supplier	Seawell A/S, DK-7730 Hanstholm
Producer	Fishermens Factory A/S, DK-7730 Hanstholm
Brand	No brand
Aut. no.	DK 333 EF
Intrastat no.	03 03 33 00
Labelling	Product description, size, freezing date, production date, best before date, Do Not Refreeze, Latin name, net weight, catching area, FAO alpha 3 codes fishing gear, storing, treating, Traceability (= lot no.) produced by, approval no, EAN code
GMO Statement	The product does not contain genetically modified organisms (GMOs) or consists of organisms produced by GMOs

Nutritional values/ 100 g eatable part in raw condition

Energy	360 kJ / 85 kcal
Fat	1.1
- saturated fat	0,19
Carbohydrate	0.1
-sugars	0
Protein	18.7
Salt	0.3

Microbiological standards /g (According to Danish legislation)

	Target	Maximum
TVC	<100.000 CFU/gr	1.000.000
CFU/gr Coliforms	<1.000 CFU/gr	10.000 CFU/gr
E. coli	<10	100 CFU/gr
Staphylococcus aureus	<100 CFU/gr	1.000 CFU/gr
Salmonella	Absent in 25 g	Absent in 25 g