



**Seawell**

# Squids – block frozen



<b>Scientific name</b>	<i>Loligo vulgaris, Loligo Spp</i>
<b>Alpha code</b>	SQC
<b>Ingredients</b>	Squid, water (1-2 % protection glaze)
<b>Allergen advice</b>	Squid
<b>Storage/durability</b>	Below -18° C / 24 months from production date
<b>Designated use</b>	Must be cooked before consumption. Once defrosted the product must be consumed within 24 hours, do not refreeze
<b>Available in size</b>	0-100 g, 100-300 g, 300-500 g, 500-1000 g, +1 kg
<b>Master packing</b>	6 kg and 12 kg
<b>Origin/Catching area</b>	Wild caught, FAO 27, ICES: IV a+b
<b>Caught by</b>	Trawl, Seine
<b>Supplier</b>	Seawell A/S, DK-7730 Hanstholm
<b>Producer</b>	Fishermens Factory A/S-DK-7730 Hanstholm
<b>Brand</b>	No brand
<b>Aut. no.</b>	DK 333 EF
<b>Intrastat no.</b>	03 07 49 00
<b>Labeling</b>	Product description, size, freezing date, production date, best before date, Do Not Refreeze, Latin name, net weight, catching area, storing, treating, produced by, approval no, EAN code
<b>GMO Statement</b>	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	324 kJ / 77 kcal
Protein	16.4
Carbohydrate	0.7
-sugars	0
Fat	0.9
-saturated fat	0.25
Salt	0.91

## 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