

IQF Monkfish

Available as: IQF cheeks / IQF tails – skin on, belly flap on /
IQF fillets – skin off, belly flap off



Scientific name	<i>Lophius piscatorius</i>
Alpha code	MON
Ingredients	Monkfish, water (protection glaze, 10 %)
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	Cheeks: Ungraded, 30g – 200 g Tails: 0,5-1,0 + 1,0-2,0 kg 10 kg gross weight – 9 kg net weight 2,0-4,0 i 22 kg gross weight – 19,8 kg net weight 4,0 kg + variable 25 – 30 kg Fillets: 150-250 g, 250-550 g, 550-1200 g, in 10kg box and 1200 g in 25k g box
Master packing	10 kg, 22 kg and approx. 25 kg
Origin/Catching area	Wild caught, FAO 27, ICES.: IVa+b & IIIa
Caught by	Trawl, Seine, Net
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 89 00
Labeling	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	318 kJ / 76 kcal
Protein	14
Carbohydrate	0.0
-sugars	0
Fat	1.0
-saturated fat	<0.3
Salt	0.2

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