FAS Cape Haddie DS DB Hake Fillets 2 x 6.8 kg

Sea Harvest Corporation, 1st Floor Block C,
Boulevard Office Park, Searle Street,
Woodstock, 7925, Cape Town, South Africa
Date: 21st February 2024

1. PRODUCT DESCRIPTION

This product is produced from deep skinned deboned hake fillets. Hake fillets are packed 6.8 kg shatter pack style into a block and plate frozen. Two frozen blocks are packed into an outer carton, strap banded and labelled. Product is then stored at -22 °C in the cold store.

PRODUCT IMAGES



2. PRODUCT SPECIFICATION

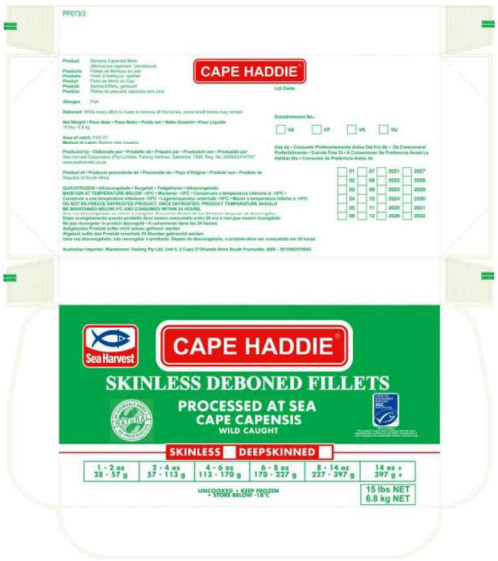
Grade	Fillets range	H. Lindiwe (VA) Internal codes	H. Mzanzi (VF) Internal Codes
2 – 4 oz	57 – 113 g	97586	80087
4 – 6 oz	113 – 170 g	97574	80088
6 – 8 oz	170 – 227 g	97575	80089
8 – 14 oz	227 – 397 g	96230	80090
14 oz +	> 397 g	97659	80091

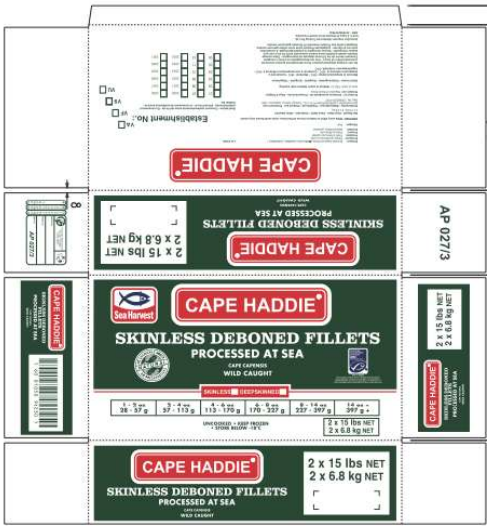
Specie/s name	Cape Hake (*Merluccius capensis/ paradoxus)*
Manufacture name & EU no.	Sea Harvest Corporation (Pty) Limited EU Number: VA/ VF
Catch method & area	Bottom Otter Trawling, Catch Area FAO 47
Country of Origin	Product of the Republic of South Africa
Pack weight	2 x 6.8 kg
Net weight	2 x 6.8 kg
Gross weight	14.134 kg

3. PACKAGING

ITEM	REFERENCE/DIMENSIONS/ MATERIAL
Inner Carton	PP073: 480 x 250 x 60 mm Litho carton
Outer Carton	AP027: 257 x 131 x 486 mm Corrugated carton
Interleave	SK120: 290 x 515 mm LLDPE Blue Sheets 50 micron SK420: 300 x 530 mm LLDPE Blue Sheets 40 micron
Strapping	GE003: White Poly Propylene 12 x 3000 mm
Size grade label	
MPS Optipack Label	

PACKAGING IMAGES





4. BARCODES

N/A

5. MARKING

	DESCRIPTION	EXAMPLE
Outer Carton:	Coded with Sea Harvest Universal production code VA – Establishment No. for Harvest Lindiwe VF – Establishment No. for Harvest Mzanzi 19 = Year 2019 337 = Julian Date 3rd December	VA/ VF 19337
USE BY DATE:	The use by date is 24 months after the production date. Best Before end: 12 - 2021	12 - 2021

6. E-NUMBER CLASSIFICATION

No e-numbers present in product.

7. INGREDIENTS

Hake 100 % (*Merluccius capensis / paradoxus*)

8. ALLERGENS

Contains: [Fish]
May contain Molluscs.

9. DIETARY SUITABILITY

None

10. PRODUCT CLAIMS

Sustainable Certified Seafood MSC-C- 50025 (Marine Stewardship Council)

11. DIRECTIONS FOR USE

Product cooked from frozen.

12. ADVISORY STATEMENTS ON PACK

Even though great care has been taken to remove all bones, some small bones may remain.

13. MICROBIOLOGICAL TEST

Maximum values accepted by the producer. (Can be updated according to customer requirements).

TEST	ACCEPT	REJECT	FREQUENCY	TEST METHOD
TVC [cfu/g]	<1 000 000	>1 000 000	Upon docking	ISO 4833
Coliforms [cfu/g]	<1 000	>1 000	Upon docking	ISO 4832
E.coli [cfu/g]	Absent	Present	Upon docking	ISO 7251
S. aureus [/25 g]	<10	>10	Upon docking	ISO 6888-1 & 6888-2
Enterobacteriaceae [cfu/g]	<1 000	>1 000	Upon docking	ISO 21528

14. METHOD OF PRESERVATION

Uncooked – Keep Frozen. Do not refreeze defrosted product. Once defrosted, product temperature should be maintained below 5 °C and consumed within 24 hours.

15. STORAGE INSTRUCTION AND SHELF LIFE

A shelf life of 24 months from the production is achievable when the product is stored under the correct storage conditions [-22 °C, or colder].

Name: Y. Ben
Position: NPD Technical Manager



Signature.....

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