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PRODUCT SPECIFICATIONS

Date of issue: September 2022
PRODUCT: MSC Frozen pacific Rocksole
SIZES: Various sizes
PRODUCT INFORMATION: Boneless Married WSO or ½ Married WSO or skinless ½ married The product is lightly treated with STPP (E451)
GLAZE: No glaze
LATIN NAME: Lepidopsetta bilineata/polyxystra
RAW MATERIALS: Seafrozen W/R and/or H&G
CATCH METHOD / CATCH AREA: OTB / Northeast Pacific Ocean (FAO67)
PROCESS FLOW: Thawing, filleting, trimming, freezing, trimming, weighing, packing.
PRESENTATION & PACKAGING: Packed into 10 kilo Welmar master carton. 60 cartons on a europallet
LABEL: MSC Frozen Pacific Rocksole fillets Lepidopsetta Bilineata / Polyxystra Net weight: 10 kilo Size: 70-80gr <input type="checkbox"/> 80-90gr <input type="checkbox"/> 90-100gr <input type="checkbox"/> 100-110gr <input type="checkbox"/> 110-120gr <input type="checkbox"/> 120-130gr <input type="checkbox"/> 130-140gr <input type="checkbox"/> 1/2 <input type="checkbox"/> skinless <input type="checkbox"/> Lot: First freezing date: Production date: Best before: Catch area: Northeast pacific ocean (FAO67) Catch Method : OTB Origin: China (Approval no.....) MSC : Imported by: Welmar seafood B.V., Tromplaan 5, 3342 TR H.I. Ambacht The Netherlands
INGREDIENTS: Rocksole fillet, water, stabilizer E451
ALLERGENS: Fish
GENERAL: Frozen product should be kept at -18 °C at all times. Packing material shall be suitable for food products. Never refreeze a thawed product. To be fully cooked before consumption. Although we take considerable care during processing, it is possible that in exceptional cases a bone may be left in the product.



PRODUCT IMAGE:



ORGANOLEPTIC CHARACTERISTICS:

Condition : Frozen	Smell : No off odour
Colour : Creamy white	Texture : Firm
Flavour : Natural	

MICRO REQUIREMENTS

Microbiology	Target	Limit	Unit	Method
TPC	< 100.000	< 1.000.000	CFU/G	ISO 4833-1 (Q)
STAPH AUREUS	< 100	< 1.000	CFU/G	ISO 6888-2 (Q)
E COLI	< 10	< 100	CFU/G	ISO 16649-2 # (Q)
ENTEROBACTERIA	< 1.000	< 10.000	CFU/G	ISO 21528-2 (Q) (2)
SALMONELLA		Absent in 25gr	Gr.	ISO 6579 # (Q)
LISTERIA	Absent in 25gr	< 100	CFU/G	ISO 11290-1 # (Q)
HISTAMINE (only for Tuna)	< 100	< 200	MG/KG (PPM)	

According European Hygienic legislation No. 2073/2005 of the European Commission, no microbiological criteria are stated for raw (fresh or frozen) fish product. The above mentioned standards are therefore an indicator for quality.

Nutrition Facts – Rocksole (treated)*

Source: Nutritiondata.self.com (calculated)

Serving Size 100gr

Energy	303 kJ /70 kcal
Total Fat	1 gr.
Saturated Fat	0,25 gr.
Total Carbohydrate	0 gr.
Sugars	0 gr.
Proteins	16 gr.
Salt**	170 mg.

*Fish is a natural product, nutritional values can vary by season, gender, feed and age.

**The salt content is exclusively due to naturally occurring sodium.

Quality and food safety is one of our core values of our company. Therefore we prefer GFSI- certified suppliers, but we are also provided by non-certified suppliers.

The information here in is believed to be correct but no warranty is given. Customers should conduct tests to determine the suitability for their specific needs.

WELMAR SEAFOOD B.V.