

# PRODUCT-SPEZIFICATION



<b>Number of article</b>	<b>41301</b>
<b>Name of the product</b>	<b>1st grade Pangasius fillet</b>
<b>Latin name</b>	Pangasius hypophthalmus
<b>Calibration</b>	120-170 gr/pc
<b>Producer</b>	
<b>Country of origin of the product</b>	Vietnam
<b>Aquaculture/Fishing area - FAO area</b>	Farmed in Vietnam

## 2. Guarantee

This product does not contain any organisms, vegetable, or animal components, which have been treated by irradiation Art. 21ff, LGV und Art. 7 VGVL

This product does not contain any organisms, vegetable or animal components, which have been treated by irradiation

## Pesticides. The maximum levels, tolerance limits and the following provisions must be strictly kept

REGULATION (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin

COMMISSION REGULATION (EC) No 124/2009 setting maximum levels for the presence of coccidiostats or histomonostats in food resulting from

the unavoidable carry-over of these substances in non-target feed

CH debt and content regulation, list 1 of the authorised maximum concentrations (tolerances and thresholds) for plant protection products, anti-corrosion and regulators of plant development

List 3 (b) the maximum concentration values for residues (limits) of feed additives in foodstuffs of animal origin

List 4 of the maximum concentrations (tolerances and thresholds) for other contaminants or ingredients

## 3. Product descriptions

Ready to eat	Well cook before serving
Appearance	Skinless, boneless, natural color: white
Shape	Fish fillet
Colour	Natural white
Flavour	Natural, no muddy taste, no strang flavour
Odour	Natural, no muddy taste
HOSO - HLSO - PD -PDTO - CPDTO	
Consistency / structure	After defosting: tender
Can be traced via	Traceability number at the carton and PA
Referance sample store	
<b>Additonal information</b>	

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## 4. Ingredients

Composition (in quantitatively descending order), including food additives (E-No.):

Ingredients	Share %	Part-components
glazing	10%	
Pangasius fish	90%	

## 5. All genes added

Ingredients	in which added

## 6. Nutritive value per 100 g

100 g

Energy (KJ or kcal)	kcal	70	kJ	293	GDA	4%
Proteins	16 g					32%
Carbohydrates	0 g					0%
Fat	0.65 g					1%
Sugar	0 g					0%
Saturated fatty acids	0.3 g					2%
Dietary fibre	0 g					0%
Sodium in mg	42 mg					2%
Salt						0%
Additional information						

Determination of nutritive value:

Analytically



Calculated



Annex IIIa Directive 2000/13/EC on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs

CH food labelling regulation, LKV, annex 1 (SR 817.022.21)

## 7. Chemical and physical specification

For instance pH, water content, acidity, extraneous matters, etc.

Criteria	Value	Toleranz
Chloramphenicol	ND	LOD = 0.1 ppb
AOZ	ND	LOD = 0.1 ppb
AMOZ	ND	LOD = 0.1 ppb
marachite green / Leado marachite green	ND	LOD = 0.1 ppb
P2O5	0.30%	LOD = 0.3 ppb

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### 8. Packing

Product inscription	German	Pangasius Filets
	French	Filets de pangasius
	Italien	Filetti di pangasius
Sales packing		1 kg/bag x 10 / carton and as customer's requirement
Packaging type		5 players/printed carton designed as customer's requirement
Mass length / width / height		39 x 26 x 25 cm
EAN Code outer-packaging/carton		7610356 955003
Label outer-packaging/carton		Silver Star
Inner-packaging		PA-PE bag
Packaging type		As customer's requirement
Mass length / width / height		
EAN Code inner-packaging/bag		7610356 413015
If not EOL free, declare it on the label		
Storing conditions (temperature)		Maintained at temperature $\leq - 18^{\circ}\text{C}$
Minimum durability under above mentioned conditions		24 months
Minimum durability on delivery		24 months
Format date DD.MM.YYYY		DD.MM.YYYY

The primary food packaging material is compliant and meets the following requirements. Regulation EC 1935/2004 on materials and articles intended to come into contact with food.

Regulation 10/2011 on materials and articles made of plastics intended to come into contact with food. CH-Commodities Regulation (SR817.023.21)

### 9. Packaging and transportation

Designation of product	Fish fillet
Packing (Cardboards/skinpack)	PA bag
Total height per EURO-pallet	
Terms of carriage (temperature)	-20oC +-2oC
total per EURO-pallet kg	
Cartons per layer	
layer per pallet	
Total cartons per pallet	

The supplier is responsible that the company Firma Bischofberger AG in Zurich is at any moment in possession of the most recent specifications.

The information given are valid until withdrawal of the supplier.

The supplier confirms that the specifications correspond to the Swiss legislation.

The supplier confirms that the quality of the goods delivered by him of those of merchantable goods is, in particular the compliance with the EU regulation 853 and 854 / 2004 of specific hygiene and procedural rules for official controls for food of animal origin.

Fishery products: On the label the catching area (FAO ...) and the note "for cooked consumption only" has to be mentioned.

### 7. Laboratory test reports

**Date of use:** 23.08.2011

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