

## COD LOIN

Product name : Cod loin

Scientific name : *Gadus morhua*

Presentation : Skinless, pinbones out

Ingredient : Cod

Method of catch : Wild caught

Catching area : Barents Sea (27.I), Norwegian Sea (27.II), North

Sea (27.IV), Iceland and Faroes grounds (27.V), East Greenland

(27. XIV), Baltic Sea (27.III)

Fishing gear : Hooks and lines – Seines – Gillnets and similar nets

- Trawls

Storage temperature : 0°C to 2°C

Size : 150/300g, 200g+, 200/400g, 400g+

IUCN Red List Status : Vulnerable

## PARAMETERS

### Chemical criteria :

Lead : <0,3 mg/kg

Cadmium : <0,05 mg/kg

Mercury : <0,5 mg/kg

### Microbiological criteria :

Aerobic plate count : <50 000 CFU/g *Escherichia coli* : <10 CFU/g

Coagulase positive staphylococci : <100 CFU/g *Salmonella* : absence in 25g

## ORGANOLEPTIC PROPERTIES

Visual aspect : Indicative of wholesome fish Smell : Indicative of wholesome fish

Taste : Indicative of wholesome fish Texture : Indicative of wholesome fish.

## PACKAGING

Net weight : 3 kg, 5 kg

Packaging type : Plastic bag – Styrofoam box

- Complies with amended EC regulation 1935/2004

- Complies with amended EC regulation 10/2011

Refrigerant : Ice (or gelpack)



## LABEL

Cod loin

Scientific name : *Gadus morhua*

Caught in Barents sea – Norwegian sea – North sea – Iceland and Faroes grounds – East Greenland – Baltic sea

Fishing gear : Hooks and lines – Seines – Gillnets and similar nets - Trawls

Origin :

Keep refrigerated at 0°C to 2°C

### Commercial name :

France : Cabillaud

Spain : Bacalao

Italy : Merluzzo nordico