

## 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