V						KVSPR0401-13		
VIČIŪNAI GROUP				ORIGINAL DATE		20.04.2023		
				LAST CHANGE MADE BY APPROVED BY		23.08.2023 Magdalina Tilk		
						Magdalina 111K		
			APPRO	APPROVAL DATE		23.08.2023		
ARTICLE NR.		H 1677	20					
ARTICLE NAME BRAND	VICI	ded MAXI Shrimps 25x3	oog pretr., tr	oz., //182				
USTOMER	US							
RODUCER					T .			
BUSINESS ADD		AS Paljassaare Kalatööstus Paljassaare tee 30		FACTORY ADDRESS		AS Paljassaare Kalatööstus Paljassaare tee 30		
	Tallir				Tallinn			
	Estor	nia, Harjumaa				Harjumaa		
CONTACT				VETERINARY No. CONTACT TEL		EE 210 EÜ +372 6 508 200		
EL	+372	+372 6 508 200						
AX		+372 6 541 063		FAX		+372 6 541 063		
		esva@vici.eu I, in decreasing order, mentio		E-MAIL		esva@vici.eu		
	,		Ŭ		oine wheat) and	white, soy protein, vegetable oil*, sugar, salt,		
1				· · · • • · · · ·		ber, stabilizer: carrageenan., Breading 30% [wheat flour		
		· · ·				turmeric), thickening agent E415, raising agent E503.		
		iber" on the package: R-rape	seed oil, S-sun	flower oil.				
NSTRUCTIONS FOR rying-pan Medi	. USE: Cook frozer ium heat	4-5 minutes from both	sides					
Oven 200		11-12 minutes						
	FOR	(400 0	0					
UTRITIONAL IN		(100g finished produ	ict). Allowe	ed deviation of nutrition	al informatio	on according EU and/or country law and		
Total kJ	10	12 ALLERGEN	Y/N	ON SEPARATED PRODU	CTION LINE	CROSS CONTAMINATION		
Total kcal		·1 fish	Y			molluscs		
fats, g of which satura	10 ttes, g 1	0	Y N		_	mustard SO2		
carbohydrate			N			502		
of which sugar	.0		Y					
protein, g		-	N					
salt, g fiber, g	2. 0.7	-	Y N		-			
110 01 , B	0.1	peanuts	N					
		crustaceans	Y					
		sesame seeds	N N		_			
		celery lupine	N		-			
		SO2	Ν					
CHARACTERIST	201							
	& PHYSICAL							
Appearance	& PHYSICAL Typica	l for that product , it is possible tone colour c	hanges during j	product shelf life				
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DRGANOLEPTIC Appearance Colour Texture Ddour Taste	& PHYSICAL Typica orange Typica typica	l for that product , it is possible tone colour c l for breaded surimi for breaded fish products, n		•				
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