

LEE FISH FTRACE

New Lable and Tracability

Info for consumer

Über den fTRACE Code



Auf jedem Produkt, das Sie mit fTRACE zurückverfolgen können, ist der fTRACE Code in zwei Formen abgebildet. Zum einen der fTRACE Barcode, den Sie mit der fTRACE App und jedem anderen freien Barcode-Reader ganz bequem scannen können.



Zum anderen ein Zahlencode, den Sie direkt in die Eingabemaske der Internetseite eintippen können. Die Platzierung des Codes variiert leicht von Marke zu Marke. Wir zeigen Ihnen hier, wo Sie den Code finden.

fTRACE auf dem Smartphone



Laden Sie sich die fTRACE App herunter.

- >> zum Download der fTRACE GS1 iPhone-App
- >> zum Download der fTRACE G\$1 Android-App

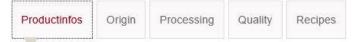
Sollten Sie kein iPhone oder Android-Gerät besitzen, können Sie auch jeden anderen freien Barcode-Reader verwenden. Oder rufen Sie die mobile Internetseite m.ftrace.com auf.

>> Download Barcode-Reader



One click and you are we

Finger Sticks



Productinformation

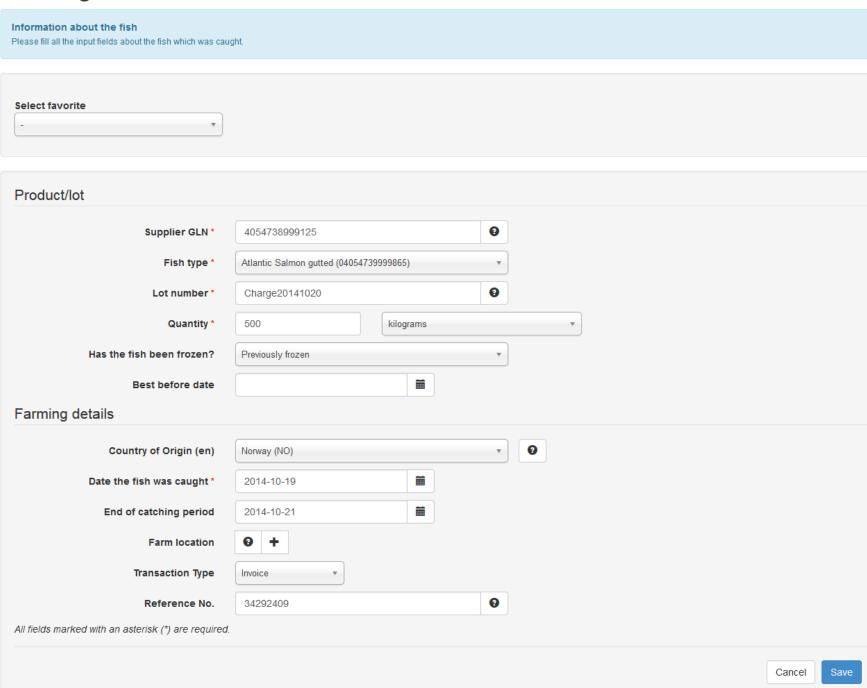
fTRACE-ID: 100100490 Fishing area: FAO 67 Northeast Pacific Fishing subdivision: Bering sea / Gulf of Alaska Fishing method: Trawling (Midwater Trawl) Fishing day: 30.04.2013 Fishery: Fresh Fisheries (exemplary), USA Processing firm: Deepfreeze company (exemplary), 27572 Bremerhaven Species of fish: Alaska pollock fillet (Theragra chalcogramma) Best before date*: 01.06.2015 *Please store in freezer. Do not refreeze after thawing.

Packaging and content

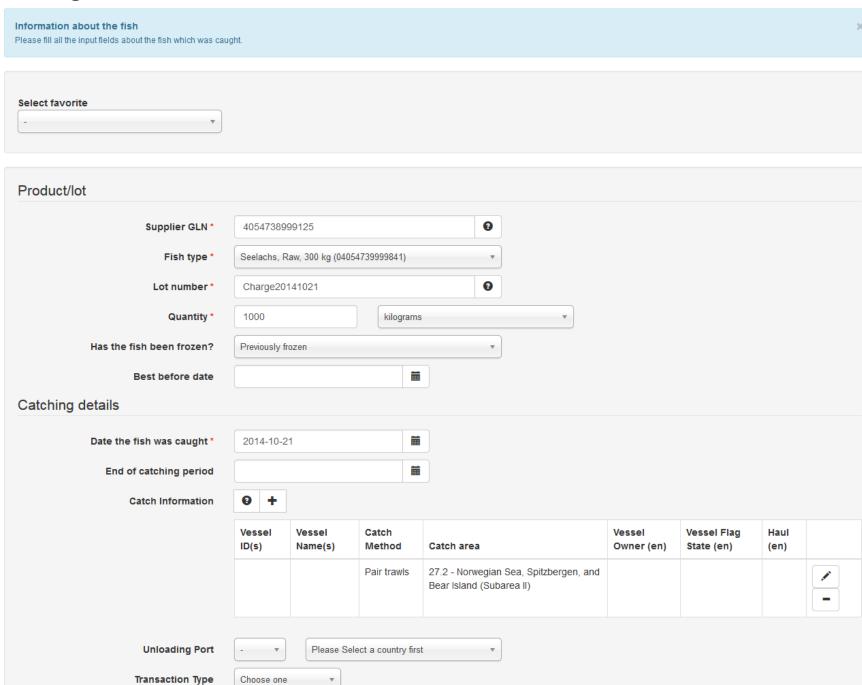
(Sample Package)

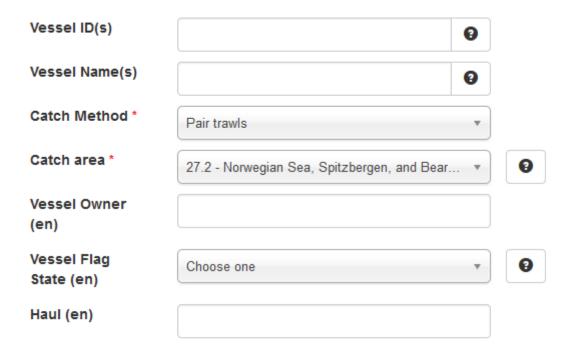


Farming



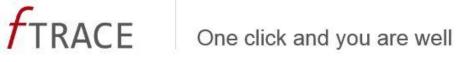
Fishing





Cancel

Save



Finger Sticks

Productinfos Origin Processing Quality Recipes

Alaska pollock is widely distributed throughout the North Pacific, reaching from the southern Sea of Japan in the west, across the Bering Sea and into Chukchi Sea in the north, and to the east as far as Carmel, California (USA). It is particularly common in the Gulf of Alaska, the Sea of Okhotsk and the Bering Sea.

The Food and Agriculture Organization (FAO) has divided and numbered the various fishing areas into different regions. Using this number, it is possible to clearly trace the origin of catches of fish.

A. golf von alaska





One click and you are wel

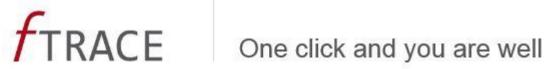
Finger Sticks

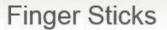




Production of virtually bone-free fillets begins onboard the fishing and processing ships themselves, where the fish are deep frozen into blocks. During their further processing on shore these blocks are then sawn into smaller units. The soon-to-be fish fingers are then coated in a batter consisting of potato starch, flour, spices and salt. This ensures that the dry coating (breadcrumbs), which is then subsequently applied, will stick. The fish fingers are then fried for a few brief seconds so that the coating forms a crispy shell and the fish fingers take on an appetising, toasty aroma. The fish fillet inside the fish finger, however, remains completely frozen.







Productinfos Origin Processing Quality Recipes

Example text (to be written by each manufacturer)



The following text is only an example:

Our guarantee: Each fish product is fully traceable. We handle our fish stocks responsibly.



Species of fish: Alaska pollock fillet (theragra chalcogramma)

Ingredients:

Alaska pollock fillet (65%), wheat flour, water, vegetable oil, potato starch, salt, spices.

Nutritional value per 100g

Energy: 766kJ Fat: 7.4g Protein: 11.5g Carbohydrates: 17.4g

This product was produced in Bremerhaven.





Special biological features

The Alaska pollock of the eastern Bering Sea undergo periodic migrations. In spring (March), Alaska pollock move to shallow coastal depths (90-140m) for spawning and feeding. During the winter months (December to February) however, they move to deeper (160-300m) and warmer waters.

Finger Sticks

Productinfos Origin Processing Quality Recipes

The fish finger car

Preparation suggestion

6 Fish fingers
Fat or oil for frying
½ courgette or carrot (for wheels)
2 radishes

Preparation:

Fry fish fingers in hot fat or oil on both sides.

Cut courgette or carrot in 1cm-think slices (4 wheels for each car).

Place two fish fingers together, broad sides facing each other, and pierce each of the ends with a toothpick. Attach wheels to toothpicks. Place the third fish finger on top. On the end of each car, remove a bit of breading for tail lamps.

Place a radish on the top as a driver to finish.

