Rainbow Seafoods
Premium Fresh & Frozen Seafood

Exclusive US distributor of **ALDA** frozen seafood

PRODUCT SPECIFICATION

Atlantic Cod Fillets

IQF · Skinless & Boneless — *Gadus morhua*

SIZE GRADES oz per piece

4–6 | 6–8 | 8–10 | 10–12 | 12+

PRODUCT & PACKING

Product form	Skinless, boneless fillets, individually quick frozen (IQF).
Cuts available	**J-cut**: 2/3 belly removed; all discolored bellies removed. **EU-cut**: fillet with loins removed.
Freezing	Frozen skin side down.
Glaze	5–8% protective glaze, applied over net weight.
Net weight	Minimum 10 lb (4.536 kg) per carton; 100% net weight.
Packing	Laid neatly in the carton, enclosed in two blue poly bags sealed with tape. Packed in 10 lb cartons under the ALDA brand, with clear, accurate carton labels.
Carton	37.5 × 27.5 × 13 cm · Carton label 15 × 8 cm
Storage & transport	−18°C (0°F) or colder during storage and transport.

PACK	GLAZE	STORAGE
10 lb carton	5–8%	−18°C / 0°F

J-CUT

EU-CUT

QUALITY STANDARDS

Raw material	Headed and gutted; no more than 9 months old. Fresh, with no odor, dehydration or discoloration.
Color	Naturally white after freezing, with no discoloration.
Bones	No hard bones. Up to 3 soft bones (under 1 cm) per 10 lb carton.
Foreign material	None allowed.
Shape	Naturally shaped fillets. No broken or irregularly shaped fillets.
Texture	Firm flesh, with no excessive gaping or dehydration.
Odor & flavor	Fresh, natural odor and flavor for the species, both raw and cooked.
Parasites	No more than 1 parasite per 10 lb carton. No colored parasites.
Other defects	No fins, black membrane, bruises or skin larger than 1 cm^2. Skin or bruises under 1 cm^2: up to 3 per 10 lb carton.
Metal detection	Every product passes through a metal detector before going into storage.

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Contact us for current sizes, availability and pricing.