Rainbow Seafoods
Premium Fresh & Frozen Seafood

Exclusive US distributor of **ALDA** frozen seafood

PRODUCT SPECIFICATION

Haddock Fillets, Cello-Wrapped

Skinless & Boneless · 1–3 Count — *Melanogrammus aeglefinus*

SIZE GRADES fillets per cello bag (370–410 g)

1–3

PRODUCT & PACKING

Product form	Skinless, boneless haddock fillets, 1–3 count, in ALDA-printed cello bags.
Count & bag weight	1–3 fillets per bag, 370–410 g per bag.
Pieces	No pieces under 2 oz.
Fillet laying	Laid flesh side out, skin side in. Air pressed out of the bags.
Inner box	6 bags per box; 2.268 kg (5 lb) net per box; 100% net weight.
Master carton	10 boxes per master carton (50 lb net). Clear, accurate printing and labels.
Carton	Master carton 38 × 25.5 × 32 cm
Storage & transport	−18°C (0°F) or colder during storage and transport.

BAG	BOX	MASTER
370–410 g	6 bags · 5 lb	10 × 5 lb

FRESH CELLO PACK

FROZEN CELLO PACK

QUALITY STANDARDS

Raw material	Headed and gutted; no more than 9 months old. Fresh, with no odor, dehydration or discoloration.
Belly	Belly no more than 20% by weight. Black belly membrane removed.
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.
Trim	All bones, parasites, blood stains, bruises, cartilage and other defects removed.
Texture	Loose-textured flesh no more than 15% by weight.
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.
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.