



Information sheet on quality-labelled Skrei

The purpose of this document is to inform quality-labelled Skrei buyers about the products important quality requirements. It is important for buyers to know that special requirements exist for skrei that are tagged with its quality label, and that each link in the value chain must guard the quality of the product, until it reaches the end consumer.

What is quality-labelled Skrei?

Quality-labelled Skrei is sexually mature Norwegian Arctic cod that has been selected, processed and packaged according to the specific requirements described in a quality standard - NS 9406:13 - Skrei (see English translation of the standard under en.seafood.no/Marketing/Trademarks-and-labelling/Quality-labelled-Skrei). The standard aims to contribute to the high and consistent quality of fresh skrei and skrei fillet products. Extra efforts are made to ensure the quality of this fish. Only skrei that fulfils the requirements of the standard may be sold as quality-labelled Skrei. The Norwegian Seafood Council owns the trademark, markets the product and monitors and protects the product through a quality labelling scheme.

Criteria for quality-labelled Skrei

Only sexually mature Norwegian Arctic cod (*Gadus morhua*) may bear the skrei quality label. The fish must have a minimum round weight of 3kg, not be fed and wild-caught from 1st January to 30th April in the natural spawning areas for skrei within the Norwegian economic zone.

Quality-labelled Skrei must also:

- be bled alive, ensuring that the meat is white.
- be gutted with or without the head.
- have a smooth and fine neck cut and straight abdominal cut.
- have all guts and remaining blood removed.
- be unblemished with an even skin colour, without any patches caused by contact with ice or equipment and without any crush injuries or other visible imperfections.
- have no visible parasites.
- have sufficient quality for a 12-day shelf life after packaging.
- be labelled with a maximum shelf life of 12 days from the packaging date.

Quality-labelled Skrei fillet products:

- must be produced from sexually mature Norwegian Arctic cod of at least 3 kg, round weight.
- covers the following fresh products: skrei whole fillet, loins and tails. skrei loins and tails must weigh at least 200 grams.
- may be with or without skin.
- must have white meat without any blood spots or bruising.
- must have firm meat.
- may not have any visible parasites.
- must be refrigerated at 0° C - 2° C throughout the entire value chain.
- have sufficient quality for a 12-day shelf life after packaging. Must be labelled with a maximum shelf life of 12 days from the packaging date.

Packing criteria (including packaging and labelling)

Only approved packaging may be used for food products. The packaging facility must be approved by the Norwegian Food Safety Authority and have an approved monitoring system in accordance with the *Quality regulations for fish and fish products*.

- The production of fillet products and quality labelling of skrei may only take place in Norway.
- The packaging facility must have entered into a licence agreement with the Norwegian Seafood Council.
- The fish must be packed within 12 hours of being caught.
- Fillet and fillet products must be packed within 24 hours of being caught.
- Whole fish must be quality-labelled individually as a skrei product.
- Fillets with skin can be quality-labelled for skrei.
- The packaging must be quality-labelled for skrei.
- The final 'best before' date, the packaging facility's packing number and the exporter's skrei number must be shown on the package label.

Sales

Quality-labelled Skrei may only be packed and sold to order.

Monitoring and sanctions

The monitoring of quality-labelled products and enforcement of the scheme is carried by the Norwegian Seafood Council and independent third parties/certification agencies.

In the event of a serious violation of the requirements of the quality standard or licence agreement, the licensee loses the right to use the quality label for a specific period and, in the event of repeated violations, for the rest of the season.

For more information on quality-labelled Skrei go to www.skrei.com

Norwegian Seafood Council

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