

LEE FISH FTRACE

New Label 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 GS1 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](#)

Finger Sticks

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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

Information about the fish

Please fill all the input fields about the fish which was caught.

Select favorite

Product/lot

Supplier GLN * ?

Fish type *

Lot number * ?

Quantity *

Has the fish been frozen?



Best before date 

Farming details

Country of Origin (en) ?

Date the fish was caught * 

End of catching period 

Farm location  

Transaction Type

Reference No. ?

All fields marked with an asterisk (*) are required.

Cancel

Save

Fishing

Information about the fish

Please fill all the input fields about the fish which was caught.



Select favorite

Product/lot

Supplier GLN * ?

Fish type *

Lot number * ?

Quantity *

Has the fish been frozen?

Best before date

Catching details

Date the fish was caught *

End of catching period

Catch Information ? +

Vessel ID(s)	Vessel Name(s)	Catch Method	Catch area	Vessel Owner (en)	Vessel Flag State (en)	Haul (en)	
		Pair trawls	27.2 - Norwegian Sea, Spitzbergen, and Bear Island (Subarea II)				

Unloading Port

Transaction Type

Vessel ID(s)	<input type="text"/>	<input data-bbox="1556 311 1625 349" type="button" value="?"/>
Vessel Name(s)	<input type="text"/>	<input data-bbox="1556 396 1625 435" type="button" value="?"/>
Catch Method *	<input type="text" value="Pair trawls"/>	
Catch area *	<input type="text" value="27.2 - Norwegian Sea, Spitzbergen, and Bear..."/>	<input data-bbox="1666 572 1735 611" type="button" value="?"/>
Vessel Owner (en)	<input type="text"/>	
Vessel Flag State (en)	<input type="text" value="Choose one"/>	<input data-bbox="1666 768 1735 806" type="button" value="?"/>
Haul (en)	<input type="text"/>	

Cancel

Save

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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



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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.



fTRACE

One click and you are well

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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.

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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-thick 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.



[» More recipes](#)