

TECHNICAL DATA SHEET

Dried Stockfish (Cod) — Product Specification

1. PRODUCT IDENTIFICATION

Product Name	Dried Stockfish (Cod) — Unsalted, Air-Dried
Species	Gadus morhua (Atlantic Cod)
Origin	[Norway / Iceland — Region of Origin]
HS Code	0305.51 (dried fish, whether or not salted, not smoked)
Preservation Method	Natural air-drying on outdoor racks (hjell), no salt or additives
Intended Use	Human consumption — retail, foodservice, and re-export markets

2. PHYSICAL & CHEMICAL SPECIFICATIONS

Average Weight (per piece)	0.5 – 3.0 kg dried weight, depending on size grade
Length	30 – 90 cm, graded per size class
Moisture Content	≤ 18% (typical range 14–18%)
Protein Content	≥ 78% of dry weight
Fat Content	≤ 1% (lean, whitefish profile)
Salt Content	0% — unsalted stockfish (distinct from klippfisk/salt cod)
Drying Period	Approx. 3–4 months natural outdoor air-drying
Color / Appearance	Light golden to pale straw color, firm texture, no discoloration

3. GRADING & QUALITY CRITERIA

Prima / Superior Grade	Uniform color, no cracks or blemishes, well-shaped, no belly burst
Grade I–II	Minor surface marks or slight color variation within trade tolerance
Africa / Standard Grade	Commercial grade with visible size and color variance, fully dried
Rejects	Excludes mold-affected, broken-bellied, or insufficiently dried pieces
Sorting Standard	Sorted per Norwegian Seafood Council / buyer-agreed trade grading

4. PACKAGING, STORAGE & SHELF LIFE

Packaging	Bundled and tied in traditional bunches, or baled in jute/poly-woven bags
Bundle / Bale Weight	Approx. 40 – 50 kg per bale (buyer-specified)
Container Loading	20 ft / 40 ft dry container, ventilated, moisture-protected
Storage Conditions	Cool, dry, well-ventilated warehouse; protect from humidity and pests
Shelf Life	12–24 months from production date under recommended dry storage

5. DOCUMENTATION & COMPLIANCE

Health / Catch Certificate	Issued per EU IUU regulation and importing country requirements
Certificate of Origin	Available on request
Food Safety Compliance	Produced under HACCP-compliant facility standards
Traceability	Batch/lot coded to vessel, catch area, and drying station

Note: Specifications above are typical/indicative values for dried stockfish (cod) and should be confirmed against the specific purchase contract, buyer grading standard, and current inspection report prior to shipment. Values in brackets [] should be completed with supplier-specific data.