

FINISHED PRODUCT SPECIFICATION

Battered MSC Cod Fillets (170–200g)

MBC06

Supplier Name	Three Oceans Fish Company Limited	
Supplier Address	Ocean House Witty Street Hull East Yorkshire HU3 4TT	
Tel:	01482 306000	
Fax	01482 306001	
website	www.3oceans.co.uk	
Commercial Contact	Geoffrey Druce – Sales Director	
Technical Contact	Michelle Walker– Technical Manager	
UK Registration No.	UK HU044 EC	

ISSUED BY	Darren Smith	DATE /VERSION	V1 : 04.11.16
BRAND	Three Oceans	CATEGORY	Frozen Fish

PRODUCT NAME	Battered MSC Cod Fillets		
PRODUCT DESCRIPTION	Formed skinless, boneless cod fillet pieces enrobed in a bubbly batter, flash fried.		
PRODUCT SIZE	170 -200g	Count	18
THREE OCEANS PROD CODE	MBC06	CUSTOMER CODE	N/A
UNIT BARCODE	5060061300896	MIN NETT CASE WEIGHT (excl packaging)	3.06 Kg
TOTAL LIFE	18 Months	MIN DEPOT LIFE	12 Months

Warranty Statement

The supplier warrants that:

- The foodstuff, packaging and label (hereinafter called “the product”) conform to all relevant UK and EC legal requirements
- The product will not deviate from this specification
- All product supplied will be subject to Three Oceans product standards and supply requirements, and the Three Oceans terms and conditions of purchase.

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RECIPE

INGREDIENT DECLARATION	Cod (50%) (Fish), Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Salt, Maize Starch, Wheat Starch, Raising Agents (Diphosphates, Sodium Bicarbonate, Ammonium Carbonates), Stabilisers (Xanthan Gum, Hydroxypropyl Methyl Cellulose), Yeast Extract, Wheat Gluten, Yeast		
SPECIE	Gadus Morhua		
GLAZE %	N/A		
ORIGIN OF FISH	North East Atlantic		
CATCH AREA	FAO 27	SUB CATCH AREA	Sub areas I to XIV
CATCH METHOD	Trawl caught	MCS RATING	2
BONE WARNING	Although great care has been taken to remove all bones, some small bones may still remain		
ALLERGEN WARNING	Allergens in the ingredients list are shown in Bold		

NUTRITIONAL & ALLERGY INFORMATION

NUTRITIONAL INFORMATION

Typical values as Sold per 100g

Energy kJ	796
Energy kcal	191
Fat	7.9g
<i>Of which saturates</i>	0.8g
Carbohydrates	18.6g
<i>Of which sugars</i>	1.1g
Fibre	1.3g
Protein	10.6g
Salt	0.83g

Genetic Modification

This product as far as we are aware contains no ingredients or derivatives, which have been genetically modified

Nut Statement

This product is manufactured in a plant that does not handle nuts

Suitability

Vegetarians	No
Vegans	No
Halal	No
Kosher	No

ALLERGY INFORMATION

INTOLERANCE INFORMATION	PRESENT IN PRODUCT	PRESENT IN FACTORY
Contains Peanuts	X	X
Contains Nuts	X	X
Contains Egg	X	X
Contains Fish	✓	✓
Contains Shellfish	X	X
Contains Milk	X	X
Contains Soya	X	X
Contains gluten from Wheat	✓	✓
Contains gluten from Rye	X	X
Contains gluten from Barley	X	X
Contains gluten from Oats	X	X
Contains gluten from Spelt	X	X
Contains gluten from Kamut	X	X
Contains Sesame	X	X
Contains Celery/Celeriac	X	X
Contains Mustard	X	X
Contains Sulphites	X	✓
Contains Lupin	X	X
Contains Added Glutamates	X	X
Contains Coal Tar / Azo Dyes	X	X

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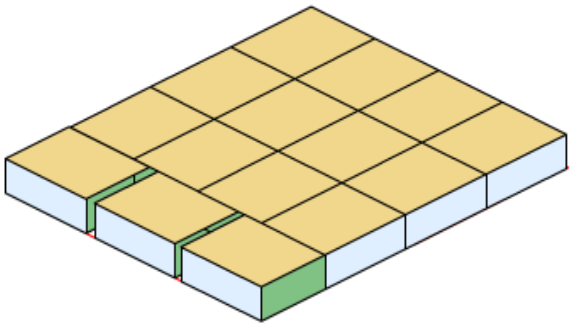
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PACKAGING DETAILS

Packaging Item	Dimensions	Weight	Material
Blue food grade polythene liner	375 x 700 x 525mm	10g	LDPE
Blue food grade polythene Interleave	365 x 270mm	3g	LDPE
Pre-printed cardboard outer case	314 x 249 x 120mm	210g	Cardboard
Outer Case Label 1	140 x 84mm	2g	Paper
Outer Case Label 2	140 x 50mm	1g	Paper
Sealing Tape	800 x 50mm	2g	Polypropylene
Label Position	Front Face and Long Edge	Label/Artwork Ref	MBC06

OUTER CASE LABELS / ARTWORK

PALLETISATION

No. Cases Per Layer	15	Layer Layout 		
No. Layers Per Pallet	13			
No. Cases Per Pallet	195			
Pallet Length	1200mm		Pallet Width	1000mm
Nett Case	3.28 Kg (incl packaging)			
Gross Case Weight	3.82 Kg (incl packaging)			
Gross Pallet Weight	744.9 Kg (incl packaging)			
Pallet Height	1.71m (incl pallet)			

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FINISHED PRODUCT STANDARDS

Organoleptic

Appearance as Delivered	Frozen coated fish fillets reasonably uniform in size and shape allowing for some natural variation, the coating shall be even and whole with tolerance for one bare patch up to the size of a 10p piece in 10% of the box count.
Appearance as Prepared	Golden brown batter with a bubbly/rippled appearance. Cod to be flakey and white to off-white. Skirting on less than 20% of the fillets per box.
Aroma as Prepared	Fresh aromas with savoury notes reminiscent of biscuit
Flavour as Prepared	Coating to have savoury flavour with notes of biscuit. Fish to be typical of the species, slightly sweet savoury to neutral flavour
Texture as Prepared	Light crunchy coating with moist flakey fish

Appearance as Delivered	Major inconsistency in size and/or shape of the fillets. Fillets with broken batter and bare patches larger than a 10p coin. More than one fillet with extensive freezer burn
Appearance as Prepared	Batter peeling or falling off during cook leaving areas of the fillet exposed. Rough frizzy and/or flat surface texture with excessively dull matt appearance. Cod with no flake definition, flakes will not separate easily. Skirting on more than 20% of the fillets per box
Aroma as Prepared	Off or unpleasant aromas. Strong ammonia odours from the fish
Flavour as Prepared	Off or unpleasant flavours from fish
Texture as Prepared	Off or unpleasant flavours, excessively salty. Rubbery & chewy texture.

Microbiological Standards

Microorganism	Target	Reject
Aerobic Colony Count (cfu/g)	<1,000,000 /g	>1,000,000 /g
Enterobacteriaceae (cfu/g)	<1,000 /g	>1,000 /g
E.coli (cfu/g)	<100 /g	>100 /g
Staphylococcus aureus (cfu/g)	<100 /g	>100 /g

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Physical Quantitative Standards

Attribute	Description	Frequency	Accept Criteria	Reject Criteria
Incoming Raw Materials	Weights as specified, Absence of contamination, discolouration etc	Each batch delivered	Meets specification	Not to specification
Frozen Product Temperature	Temperature of product out of freezer	Hourly	Meets specification	Not to specification
Bones	Free from bones	Each production run	None	1 or more
Skin	N/A	N/A	N/A	N/A
Visual Appearance	Bare patches, coating quality	Hourly	Bare patches no larger than 10p piece in 10% of case count, good quality coating	Bare patches larger than 10p coin in 10% of case, substandard coating
Case Weight	Net case weight as printed on outer case	Hourly	As per net weight or above	Under case weight
Date Coding	Raw materials within shelf life, finished product correctly coded	Hourly	In date raw material, legible date coding on outer case	Out of date raw material, illegible date coding on outer case
Metal Detection	Metal detect finished product in sealed case	Hourly	No metal detected	Metal detected
Despatch	QA checks of full pallets on despatch	Each despatch	Well stacked pallet free from damage. Temperature <- 15°C	Poor pallet stacking, damage to cases, wooden pallet damaged. Temperature >- 15°C

Food Safety

Cooking Instructions From Frozen

Deep Fry	Deep fry in hot oil at 180°C for approximately 8 – 10 minutes. Cook thoroughly until piping hot throughout. This is a raw product and must be cooked to a minimum temperature of 75°C for 30 seconds or equivalent.
Oven Bake	Place on a baking tray, in a pre-heated oven at 200°C/Gas Mark 6 for approximately 20 minutes. This is a raw product and must be cooked to a minimum temperature of 75°C for 30 seconds or equivalent.

Storage / Handling / Distribution Guidelines

Keep frozen at -18°C or below

Product to be transported between -18°C and -25°C, under clean and hygienic conditions

Do not refreeze after thawing