




FINISHED PRODUCT SPECIFICATION BRIEF

	Issue Date: 17.08.20	Issue No. : 1	Page 1 of 2
Document Ref No: SPEC/101	Document: Specification Brief	Author: M Ledger	Authorised: C Roach

PRODUCT: COATED WHITEBAIT (BLANCHBAIT)	SPECIES: Sprattus Sprattus
---	-----------------------------------

<p>PHOTO STANDARD:</p> 	<p>PACK WEIGHT: 20 x 454g</p> <p>INGREDIENTS: Whitebait(sprat) (FISH), Breadcrumb (wheatflour(GLUTEN), salt, baker's yeast, salt, spices(ground turmeric, paprika), battermix (wheatflour(GLUTEN), salt, maize starch, wheat starch(GLUTEN)), water Origin: Netherlands Catch: East Gotland Gulf of Riga, Subdivision 28.</p> <p>ALLERGEN ADVICE : For allergens, including cereals containing gluten, see ingredients in bold</p> <p>NUTRITIONAL INFORMATION: (Per 100g cooked)</p> <table style="width: 100%; border: none;"> <tr><td>Energy</td><td style="text-align: right;">644 (Kcals)</td></tr> <tr><td>Fat</td><td style="text-align: right;">59g</td></tr> <tr><td>of which saturates</td><td style="text-align: right;">4g</td></tr> <tr><td>Carbohydrate</td><td style="text-align: right;">8.0g</td></tr> <tr><td>of which sugars</td><td style="text-align: right;">0g</td></tr> <tr><td>Protein</td><td style="text-align: right;">21g</td></tr> <tr><td>Salt</td><td style="text-align: right;">1.6g</td></tr> </table>	Energy	644 (Kcals)	Fat	59g	of which saturates	4g	Carbohydrate	8.0g	of which sugars	0g	Protein	21g	Salt	1.6g
Energy	644 (Kcals)														
Fat	59g														
of which saturates	4g														
Carbohydrate	8.0g														
of which sugars	0g														
Protein	21g														
Salt	1.6g														
STORAGE: Frozen < - 18°C															
PLANT CODE: GB HU046															
PACKAGING: Poly bagged into a cardboard outer case with a pre-printed label applied to the end of the outer case on one side only	<p>MINIMUM SHELF LIFE: 12 Months</p> <p>CODING: Julien Batch Code & BBE</p>														

GENERAL DESCRIPTION: Raw whole sprats (4-9cm fish), coated in a crispy batter.

SENSORY CRITERIA: These soft boned fish have dark, soft flesh that's high in fat and richly flavoured, with added texture from the crispy coating

MICROBIAL : TEST	Target	Maximum	Units	Test Frequency
Total Viable Count	< 10 ⁶	> 5 x 10 ⁶	cfu/g	Quarterly
Enterobacteriaceae	< 10 ³	> 10 ³	cfu/g	Quarterly
E. coli	< 20	> 100	cfu/g	Quarterly
S. aureus	< 100	> 100	cfu/g	Quarterly
Salmonella spp / 25g	Not Detected	Detected	spp in 25g	Quarterly
Listeria mono. / 25g	Not Detected	Detected	spp in 25g	Quarterly

LEGAL REQUIREMENTS:

The product complies with all current UK legislative documentation – see HACCP Manual for definitive list

COMMERCIAL APPROVAL:	<i>M Ledger</i>	DATE:	17 th August 2020
-----------------------------	-----------------	--------------	------------------------------

P. Huur



FINISHED PRODUCT SPECIFICATION BRIEF

	Issue Date: 17.08.20	Issue No. : 1	Page 2 of 2
Document Ref No: SPEC/101	Document: Specification Brief	Author: M Ledger	Authorised: C Roach

TECHNICAL APPROVAL :	DATE:	<i>17th August 2020</i>
-----------------------------	--------------	------------------------------------