



# FINISHED PRODUCT SPECIFICATION BRIEF

Document Ref No: SPEC/28	Issue Date: 04.03.20	Issue No. : 1	Page 1 of 2
Document: Specification Brief	Author: M Ledger	Authorised: C Roach	

<b>PRODUCT:</b> SKINLESS BONELESS HADDOCK FILLETS	<b>SPECIES:</b> Melanogrammus Aeglefinus
---	--

<b>PHOTO STANDARD:</b> 	<b>NET PACK WEIGHT:</b> 10lbs(4.54kg) incl glaze
	<b>INGREDIENTS:</b> Haddock Fillets ( <b>FISH</b> ), Water ( as protective glaze 20%+/- ) Trawl Caught FAO 27 North Atlantic – Norwegian Sea. Processed in China.
	<b>ALLERGEN ADVICE :</b> For allergens, including cereals containing gluten, see ingredients in <b>bold.</b> <b><i>Although every care has been taken to remove all bones, some small bones may remain.</i></b>
	<b>NUTRITIONAL INFORMATION: ( Per 100g )</b> Energy                      345 kJ    /    81 kcal Fat                              1g of which saturates < 0.1g Carbohydrate              < 0.5g of which sugars            0g Protein                        19g Salt                             0.17g


<b>PACKAGING:</b> Poly bagged ( 40mu gauge metallocene bag ) into a cardboard outer case with a pre-printed label applied to the end of the outer case on one side only	<b>MINIMUM SHELF LIFE:</b> 12 Months  <b>CODING:</b> Julien Batch Code & BBE
---	--

<b>STORAGE:</b> Frozen < -18°C	<b>PLANT CODE:</b> GB HU046
--------------------------------	-----------------------------

<b>GENERAL DESCRIPTION:</b> Skinless and boneless Haddock fillets, produced from whole fish which have all internal organs removed, sourced from approved ports, plants, boats to ensure the material is legally landed in accordance with relevant quotas & full traceability maintained throughout the chain.
--

<b>SENSORY CRITERIA:</b> Target Torry score > 7.5 - colour to be translucent creamy white with no darkened areas. Texture to be moist, succulent, not dry and firm to the touch. Flavour to be sweet, meaty, juicy, but not bland or insipid with no fishy off or contamination flavours or taints
---

<b>LEGAL REQUIREMENTS:</b> The product complies with all current UK legislative documentation – see HACCP Manual for definitive list
---

<b>COMMERCIAL APPROVAL:</b> 	<b>DATE:</b> February 2020
--	----------------------------



## FINISHED PRODUCT SPECIFICATION BRIEF

	Issue Date: 04.03.20	Issue No. : 1	Page 2 of 2
Document Ref No: SPEC/28	Document: Specification Brief	Author: M Ledger	Authorised: C Roach

<b>TECHNICAL APPROVAL :</b>	<b>DATE:</b>	<i>February 2020</i>
-----------------------------	--------------	----------------------