13013 24 December 2021 20 January 2022 d4f7a8b0cc5d4f51b87d2a036b7de3d7



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit http://www.erudus.com/terms-and-conditions for full terms and conditions.

Young's Fish Fillet Quarter Pounder MSC 113g

Fish Fillet Quarter Pounder Supplier's Product Code :	
Product Description: 13013 Pollock fillet in batter. Supplier: Youngs Seafood Ltd	
General Information PO Box 328	
Food/Drink: Food Grimsby	
Product Category : Frozen DN31 3XN England England	
Generic Product Type : Fish P: 01472 585165	

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05000205554594	Outer Case Length :	325 mm
Packaging Type Description :	Case	Outer Case Width :	220 mm
Total Quantity of Inner Units in Outer Case :	24 Units	Outer Case Height :	126 mm
Is Trade Item Splittable? :	-	Product Gross Weight :	2.96 kg
		Product Net Weight :	2.71 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases	
Quantity of Layers Per Pallet :	13 Layers	
Quantity of Cases Per Pallet :	182 Cases	
Logistical Information		
Shelf Life from Time of Production :	547 Days	
Guaranteed Shelf Life on Delivery :	Not specified.	
Waste Packaging Weight - Outer Case		

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	126.00 g

Not specified.

Not specified.

Not specified.

Waste Packaging Weight - Transport Packaging

Pallet Height:1.65 MTRPallet Gross Weight:298.00 kgMinimum Order Quantity:1 CasesDelivery Lead Time:3 DaysAluminium:0.00 gSteel:0.00 gOther:0.00 g

Wood Total :

Not specified.

Is Pallet Returnable?:

Other Information

Paper/Board :

Plastic :

Supplier Comments : Not specified.

Percentage Recycled Plastic :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

United Kingdom

Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.
Ũ	

Additional Origin Details : Produced in the UK

Inner Unit Length :	400 mm
Inner Unit Height :	470 mm
Inner Unit Width :	120 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units :	g
Weight/Volume :	

24 x 113g

Handling Information

Directions For Use :

Our Fish Fillet Quarter Pounders are best deep fried straight from your freezer. Ensure product is piping hot throughout before serving. All appliances vary, these are guidelines only.

Deep fry 6 mins to deep fry - 180°C • Pre-heat the oil. • Remove all packaging. • Gently lower product into the hot oil and cook for 6 minutes.

Oven bake - product to be cooked on a wire rack 25 mins to oven bake - 230°C / Fan 200°C / Gas Mark 8 • Pre-heat the oven. • Remove all packaging. • Place product on a wire rack over a deep baking tray in the centre of the oven and cook for 25 minutes (fan oven 22 minutes).

Caution! Care should be taken when removing the tray from the oven as it may contain hot oil.

Storage Instructions :

Store at -18°C below. Do not re-freeze once defrosted.

Dietary Information

Ingredients :

Alaska Pollock (57%) (FISH), Wheat Flour [WHEAT Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)], Water, Sunflower Oil, Rapeseed Oil, Palm Oil, Salt, WHEAT Starch, Raising Agents.. Diphosphates, Sodium Bicarbonate; Maize Flour, MUSTARD Flour, Dextrose, Flavouring (contains MUSTARD), WHEAT Gluten, Dried Skimmed MILK, Colours.. Curcumin, Capsanthin; Spices

Caution! Although extra care has been taken to remove all bones, some may remain

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	Yes
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	Yes
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm:	-
Hydrogenated Vegetable Oil/Fat :	-
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet:	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar):	-

Allergen Statement :

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold (UPPERCASE)

Nutritional Information

Average Serving :	Not specified.
Count per 100g:	0.88 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,163.00 kJ
Energy per 100 G/ML :	279.00 kcal
Fat per 100 G/ML :	18.8 g
- of which Saturates per 100 G/ML :	1.4 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	14 g
- of which Sugars per 100 G/ML :	0.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.1 g
Fibre per 100 G/ML : Protein per 100 G/ML :	1.1 g 13 g
	-

Vitamin A per 100g :	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g	Alumi
Plastic :	6.69 g	Steel
Percentage Recycled Plastic :	Not specified.	Other
Paper/Board :	0.00 g	

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC):	Yes
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Aluminium :	0.00 g
Steel :	0.00 g
Other:	0.00 g

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? :	No
Is shelf life testing undertaken? :	No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Bacillus Cereus (cfu/g or ml)	Monthly	<20	100	1g
Coliforms (cfu/g or ml)	Every Batch	<1000	500	1g
E. Coli (cfu/g or ml)	Every Batch	<10	100	1g
Listeria Monocytogenes	Monthly	<0	100	25g
Salmonella	Monthly	<0	25	25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<20	100	1g
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<100000	1000000	1g

Analytical Standards

Not available.