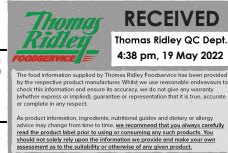
 <p>FAMOUS FOR FISH SINCE 1937</p>	<p align="center">FISH PURCHASING SPECIFICATION</p>	<p>Version No: 1</p>	<p>Issue Date: 19/05/22</p>
<p>Product Name: IQF SKIN ON BONELESS HADDOCK FILLETS</p>		<p>Ref: TR0039</p>	<p>Page: 1 of 5</p>




Product Description:	Blue Horizon Brand Skin On Boneless Haddock Fillets
Legal Product Description (latin name):	Melanogrammus aeglefinus
Catch Method / Area / Origin:	Trawl Caught North East Atlantic (FAO27) (Sub Areas: Barents Sea, Norwegian Sea, Spitzbergen and Bear Island), Baltic Sea, Iceland and Faroes Grounds) North West Atlantic (FAO21)
Produced in:	China / Ukraine
Packed in – including plant number	UK – approved sites only
Grading /Target Weight :	Count Pack 170 – 200g (6-7oz) 20 count 2.72kg
Product Code:	S03117585

CONDITIONS OF SUPPLY & ACCEPTANCE

Agreement Terms:	<p>The manufacture and sale of the product detailed in this specification to Smales Ltd is subject to the following terms:</p>
Changes:	<p>No changes shall be made to the product as detailed on this specification without prior approval of those persons as signed off on the Authorisation Page or other authorised persons of Smales Ltd. Changes are not deemed to be fully approved until an up to date specification has been produced, agreed and signed off by a representative of Smales Ltd</p>
Legal Compliance:	<p>The Supplier will ensure that the product, its primary packaging, secondary packaging (including labelling information) and the environment in which it is processed conforms to the following legislation:</p> <ul style="list-style-type: none"> • All current UK & EU Food Law and Codes of Practice • All current UK & EU regulations related to materials in contact with food • All current UK & EU regulations for food premises <p>Additionally ingredients must not have been subjected to any form of irradiation and must not contain ingredients derived from genetically modified organisms.</p> <p>Where identity/quality conformity claims are made (e.g. MSC, Organic) Certification of the premises of the Supplier under these Schemes must be maintained up to date and codes of practices demonstrably adhered to</p>
Delivery Condition:	<ul style="list-style-type: none"> • Product must be delivered in clean intact packaging free from any form of contamination and there must be no evidence of pest damage • Elements of glass, brittle material and metal are not permitted • All primary contact polythene should be blue in colour • Product must be delivered on good quality, clean pallets and safely secured with pallet wrap, where appropriate • Labelling should be present on each unit and be clear and legible on external inspection • Products must be delivered in a frozen state with a maximum temperature of -18°C (+3°C tolerance) • Where a destructive test has to be carried out to achieve a core temperature on intake where in between pack temperatures are borderline the supplier may incur charges.
Acceptance:	<p>Smales Ltd reserve the right to reject this product if results of inspection and analysis deem the product not to meet the agreed specification</p>

ISSUED BY: Sally Johnson

 FISH PURCHASING SPECIFICATION	Version No: 1	Issue Date: 19/05/22
	Product Name: IQF SKIN ON BONELESS HADDOCK FILLETS	Ref: TR0039

PRODUCT DETAILS

PROCESSING DESCRIPTION: Skin On Boneless Whole fillets or Tail Portions of Haddock which have been individually quick frozen, no welded fillets permitted. Fillets have a protective water glaze applied.	
INGREDIENT LIST:	Haddock (FISH) (80%), Water (as Protective ice glaze) (20%)
WARNING STATEMENTS:	May contain bones
ALLERGENS DECLARED:	Fish
COUNT / WEIGHT	See page 1
GLAZE %:	20%+/-2
BATCH CODING DETAILS:	Frozen On Date Production Date Best Before Date of +24 months from production
STORAGE DETAILS:	-18°C (+3°C tolerance)
Minimum Shelf Life	6 months

FINISHED PRODUCT STANDARDS

Shape	Whole fillets or Tail Portions, uniform in shape, as per image
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QUALITY ASSURANCE STANDARDS

DEFECT DESCRIPTION	Target	Tolerance
Bones / Fins	ABSENT	No major skeletal bones. No pin bones. No fins.
Belly Membrane	ABSENT	No belly flap. No belly membrane.
Skin	PRESENT	Skin On Product
Gaping	ABSENT	NONE
Bruising / bloodspots	ABSENT	No greater than 1 x 10 ² mm piece per fillet in no more than 10% of fillets per outer unit of sale
Parasites / Worms	ABSENT	NONE
Broken	ABSENT	NONE
Misshapes	ABSENT	NONE
Dehydration	ABSENT	NONE
Foreign Bodies	ABSENT	NONE

SENSORY STANDARDS

Parameter	Accept	Reject	Additional Comments
Appearance	Meets photographic attributes	Does not meet photographic attributes	Torry Score No 7 as a minimum
Flavour	Sweet to bland/insipid	Off flavours	
Texture	Meaty / Juicy	Soft / mushy	
Aroma	Fresh aroma	Strong fishy, off odours	



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 FISH PURCHASING SPECIFICATION	Version No: 1	Issue Date: 19/05/22
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Intolerance & Allergen Data

Is this product:	YES / NO	Comments
Free from Gluten	YES	
Free from Milk and Milk Derivatives	YES	
Free from Egg and Egg Derivatives	YES	
Free from Soya Flour	YES	
Free from Soya Derivatives	YES	
Free from MSG	YES	
Free from Nut and Nut Derivatives	YES	
Free from Wheat and Wheat Derivatives	YES	
Free from Fish	NO	Haddock
Free from Shellfish	YES	
Free from Celery	YES	
Free from Mustard	YES	
Free from Sesame Seeds and Derivatives	YES	
Free from Sulphur Dioxide/Sulphites at levels above 10mg/kg as SO2	YES	
Free from Antibiotics / Hormones	YES	
Free from GMO Protein / DNA	YES	
Free from GMO Derivatives	YES	
Suitable for Coeliacs	YES	

Additives

Is this product:	YES / NO	Comments
Free from Colourings	YES	
Free from Natural/Nature Identical/ Artificial Flavourings	YES	
Free from Preservatives	YES	
Free from Antioxidant	YES	
Free from polyphosphates and similar	YES	
Free from any other additive	YES	

Details of Metal Detection

Status	Sensitivity	Frequency of Testing
Ferrous	As per factory HACCP	Start Up and Hourly, and end of run
Non-Ferrous		
Stainless Steel		

PRODUCT STANDARDS – Microbiological

Test	Target	Maximum	reject
TVC cfu/g (@30°C)	<100,000	1,000,000	>1,000,000
Coliforms cfu/g	<100	1000	>1000
Escherichia coli species cfu/g	<50	100	>100
Staphylococcus aureus cfu/g	<100	500	>500
Salmonella spp	Absent	Absent	Present

Nutritional Values

	Per 100g	Source of Data
Energy Kcal	345	McCance and Widdowsons – The Composition of Foods 6 th Ed
Joules	81	
Protein (g)	19.0	“
Total Fat (g)	0.6	“
Of which Saturated (g)	0.1	“

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Mono-unsaturated (g)	0.1	"
Poly-unsaturated (g)	0.2	"
Carbohydrate (g)	0	"
Of which Sugars (g)	0	"
Fibre (g)	0	"
Sodium (mg)	67	"
Salt Equivalent (g)	0.167	"


PACKAGING

COMPONENT	MATERIAL	DIMENSIONS	WEIGHT(g)	Is supplier BRC/IoP?
Inner	Blue polythene liner	700 x 480cm	35g	NO
Outer	Printed Blue Horizon Case with printed product label	360x250x110mm	350g	NO

PALLETISATION

Number of Packs per Layer:	10
Number of Layers:	12
Number of Packs per Pallet:	120
Height of Loaded Pallet (max 1.65m inc. pallet):	Max 1.8m
Weight of Loaded Pallet:	Various (min 397kg)
Pallet Material:	Wooden
Additional Information:	5024113002954

Example Outer case label:




861


Haddock Fillet

Skin On & Boneless
Melanogrammus Aeglefinus

170 – 200G (6 – 7 OZ)

20 Fillets Per Case

<p style="text-align: center; margin: 0;"><u>IQF Haddock Fillets</u></p> <p style="margin: 0;">Ingredients: Haddock (FISH) (80%), Water(as ice glaze) (20%) For Allergens please see ingredients list Warning may contain bones <u>Storage</u></p> <p style="margin: 0; font-size: 8px;">Keep Frozen Below – 18°C. Once defrosted do not refreeze Packed for Smales Tel: +44 (0)1482 324997 30 West Dock Street, Hull, HU3 4HL</p>	<p style="margin: 0; font-size: 8px;">Frozen On: 02.12.2021 Production Date: 05.05.2022 Best Before: 02.12.2023 Trawl caught in the North Atlantic FA027 Sub Areas: Barents Sea, Bear Island</p> <p style="margin: 0; font-size: 8px;">Min Net Weight: 2.72Kg Min Gross Weight: 3.40 Kg Produced in China Packed in the UK for Smales</p>	
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CODING LABELLING & STORAGE GUIDANCE

Total Shelf Life from Production	24 months
Minimum Life Remaining on Delivery	6 months
Description of Coding used	Each label can vary slightly from trawler to trawler. The Batch ref. is always obvious
Recommended Storage Temperature	-18oC
	Keep Frozen products Frozen and use within the time frame defined by the freezer manufacturer. Once defrosted do not refreeze, and keep at <5C.

ISSUED BY: Sally Johnson

 <small>FAMOUS FOR FISH SINCE 1937</small>	FISH PURCHASING SPECIFICATION	Version No: 1	Issue Date: 19/05/22
		Product Name: IQF SKIN ON BONELESS HADDOCK FILLETS	Ref: TR0039

SPECIFICATION AUTHORISATION

On behalf of Smales Ltd:

PRINT NAME:	Sally Johnson
SIGN NAME:	<i>S. A. Johnson</i>
POSITION:	Technical Manager
DATE:	19.05.2022

On behalf of the Supplier:

PRINT NAME:	
SIGN NAME:	
POSITION:	
DATE:	

This page must be fully signed off by all parties before consignment arrives in UK/ at coldstore A signed copy of this document must be held by both companies

ISSUED BY:	Sally Johnson
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