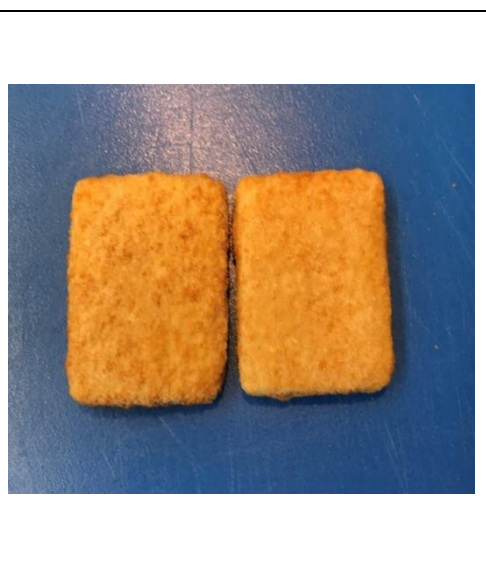




FINISHED PRODUCT SPECIFICATION

Breaded MSC Cod Portions	100g	BRCP4
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Supplier Name	Three Oceans Fish Company Limited
Supplier Address	Ocean House Witty Street Hull East Yorkshire HU3 4TT
Telephone	01482 306000
Fax	01482 306001
Website	www.3oceans.co.uk
Commercial Contact	Dan Martin – Chief Sales Officer – Food Service
Technical Contact	Elaine Caizerques – Chief Technical Officer
UK Registration No.	GB HU044
MSC Certificate Number	MSC-C-50151
BRC Site Code	1556636



Specification Issued By Acts as approval on behalf of 3 Oceans	Tracey Smith	Specification Date of Issue	01.08.2022
Brand	Three Oceans	Specification Version Number	1
Customer	Thomas Ridley	Category	Frozen Fish

Product name	Breaded MSC Cod Portions		
Product Description	Skinless, boneless cod coated in breadcrumb, flash fried		
Product Size	100g	Pack Count	30
3 Oceans Product Code	BRCP4	Customer Code (if applicable)	N/A
Unit Barcode	5060061303347	Min Case Weight (excl. packaging)	3.00kg
Total Life DOP+	18 months	Minimum Residual Depot Life	12 Months

Warranty Statement

3 Oceans 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 unless prior agreement is made with the customer
- All product supplied will be subject to Three Oceans product standards and supply requirements, and the Three Oceans terms and conditions of purchase

The Customer agrees to:

- Accept the standards and information contained in this specification
- Will advise 3 Oceans within 7 days of receipt of this specification, if they requirement amendments



THREE OCEANS

FINISHED PRODUCT SPECIFICATION**Breaded MSC Cod Portions****100g****BRCP4****Recipe Information**

Ingredient Declaration	Cod (FISH) (50%), WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Maize Starch, Salt, Yeast, Raising agent: (Ammonium Carbonates).		
Species	Gadus macrocephalus		
Glaze Level %	N/A		
Fish Content %	50		
Origin of Fish	Pacific Ocean		
Catch Area	FAO 67	Sub Catch Area	N/A
Catch Method	Trawl	MCS Rating	2
Bone Warning	Although great care has been taken to remove all bones, some small bones may remain		
Allergen Warning	Allergens in the ingredients list are shown in BOLD CAPITALS		

Nutritional Information (verified every 2 years)**Typical values as Sold per 100g**

Energy kJ	859
Energy kcal	205
Fat	6.7g
<i>Of which saturates</i>	1.2g
Carbohydrates	24.5g
<i>Of which sugars</i>	1.4g
Fibre	1.2g
Protein	11.5g
Salt	0.80g

Genetic Modification

As far as we are aware, this product does not contain any ingredients or derivatives, that 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 Crustaceans	X	✓
Contains Milk (or derivatives)	X	X
Contains Soya	X	X
Contains gluten from Wheat	✓	✓
State source (Wheat, Rye, Barley, Oats, Spelt, Kamut)	Wheat	
Contains Sesame	X	X
Contains Celery / Celeriac	X	X
Contains Mustard	X	X
Contains Sulphites	X	✓
Contains Lupin	X	X

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THREE OCEANS

FINISHED PRODUCT SPECIFICATION

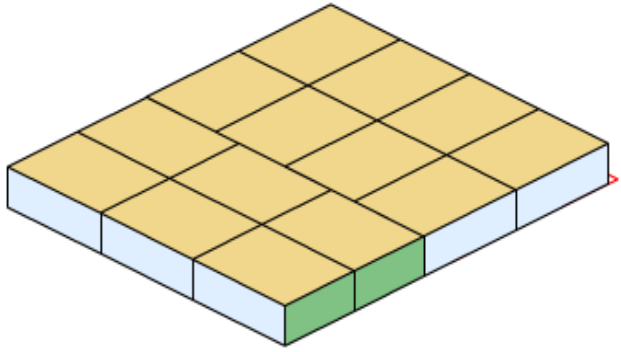
Breaded MSC Cod Portions**100g****BRCP4**

Packaging Details

Packaging Type (Please select)	Carton in case printed case	Carton no case	Fully printed case	Generic printed case with label	Plain case with label
Case base reference (if applicable)					
Packaging Item	Dimensions	Weight	Material		
Carton	N/A	N/A	N/A		
Blue food grade polythene liner	375 x 700 x 525mm	10g	LDPE		
Cardboard outer case (external)	335 x 252 x 104mm	157.6g	Cardboard		
Outer Case Label (if applicable)	140 x 84mm	2g	Paper		
Sealing Tape	800 x 50mm	2g	Polypropylene		
Label Position (if applicable)	End Face	Label/Artwork Ref	N/A		

Outer Case Label / Artwork

Palletisation Configuration

No. Cases Per Layer	14	Layer Layout				
No. Layers Per Pallet	16					
No. Cases Per Pallet	224					
Pallet Length	1200 mm	Pallet Width	1000 mm	Pallet Depth	150 mm	
Nett Case Weight (at max portion weight)	3.0kg (excl. packaging)					
Gross Case Weight (at max portion weight)	3.17kg (incl. packaging)					
Gross Pallet Weight (Pallet weight 20 Kg)	730.4kg (incl. packaging)					
Overall, Pallet Height (calculate) (Max 1.75 m)	1.814m (incl. pallet)					

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**FINISHED PRODUCT SPECIFICATION****Breaded MSC Cod Portions****100g****BRCP4****Finished Product Standards****Organoleptic – Target / Acceptable**

Appearance as Delivered	Frozen coated fish fillets reasonably uniform in size and shape allowing for some natural variation. Fillets should be free of excessive ice and freezer burn The coating shall be even and whole with tolerance for one bare patch up to the size of 18+2 mm in no more than 10% of the box count. Skirting on less than 20% of the fillets per box.
Appearance as Prepared	Golden brown batter with a rough, uneven appearance. Fish to be flaky and white to off-white.
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 flaky fish

Organoleptic – Unacceptable

Appearance as Delivered	Major inconsistency in size and / or shape of the fillets. Fillets with broken batter and bare patches larger than 18+2mm. Skirting on more than 20% of the fillets per box More than one fillet with extensive freezer burn More than one fillet with excessive ice
Appearance as Prepared	Batter peeling or falling off during cook leaving areas of the fillet exposed. Rough, frizzy, or flat surface texture with excessively dull matt appearance. Fish with no flake definition, flakes will not separate easily.
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 (each product tested annually unless otherwise agreed with customer)

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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**FINISHED PRODUCT SPECIFICATION****Breaded MSC Cod Portions****100g****BRCP4****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	We cannot guarantee that all products will be free from bones	Each production run	1 Bone <10mm long in 10 Kg sample	>1 bone or bones >10mm in a 10 Kg sample
Skin / membrane	Pieces of skin or membrane such as belly	Each production run	1 piece <5mm	>1 piece or pieces >5mm
Visual Appearance	Bare patches, coating quality	Hourly	Bare patches no larger than 18+2 mm in 10% of case count, good quality coating	Bare patches larger than 18+2 mm 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
Life on Despatch	Residual minimum shelf life	Each despatch	Minimum 12 months remaining	Less than 12 months remaining

Food Safety**Cooking Instructions from Frozen**

General Food Safety Guidance	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 18 minutes.
Deep Fry	Deep fry in hot oil at 180°C for approximately 4 - 6 minutes.
Air Fry	Cook using manufacturers guidelines

Storage / Handling

Keep frozen at -18°C or below and do not refreeze after thawing
 Product to be stored and transported at -18°C or below under clean and hygienic conditions

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