



# FINISHED PRODUCT SPECIFICATION

<b>Breaded MSC Cod Fillets</b>	<b>110 – 140g</b>	<b>MBRC04</b>
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<b>Supplier Name</b>	Three Oceans Fish Company Limited	
<b>Supplier Address</b>	Ocean House Witty Street Hull East Yorkshire HU3 4TT	
<b>Telephone</b>	01482 306000	
<b>Fax</b>	01482 306001	
<b>Website</b>	<a href="http://www.3oceans.co.uk">www.3oceans.co.uk</a>	
<b>Commercial Contact</b>	Dan Martin – Chief Sales Officer – Food Service	
<b>Technical Contact</b>	Elaine Caizerques – Chief Technical Officer	
<b>UK Registration No.</b>	GB HU044	
<b>MSC Certificate Number</b>	MSC-C-50151	
<b>BRC Site Code</b>	1556636	

<b>Specification Issued By</b> Acts as approval on behalf of 3 Oceans	Tracey Smith	<b>Specification Date of Issue</b>	01.08.2022
<b>Brand</b>	Three Oceans	<b>Specification Version Number</b>	9
<b>Customer</b>	Thomas Ridley	<b>Category</b>	Frozen Fish

<b>Product name</b>	Breaded MSC Cod Fillets		
<b>Product Description</b>	Formed skinless, boneless cod fillet pieces coated in breadcrumb, flash fried		
<b>Product Size</b>	110 – 140g	<b>Pack Count</b>	24
<b>3 Oceans Product Code</b>	MBRC04	<b>Customer Code (if applicable)</b>	N/A
<b>Unit Barcode</b>	5060061300643	<b>Min Case Weight (excl. packaging)</b>	2.64kg
<b>Total Life DOP+</b>	18 months	<b>Minimum Residual Depot Life</b>	12 Months

<b>Warranty Statement</b>	
<b>3 Oceans warrants that:</b>	
<ul style="list-style-type: none"> <li>The foodstuff, packaging, and label (hereinafter called “the product”) conform to all relevant UK and EC legal requirements</li> <li>The product will not deviate from this specification unless prior agreement is made with the customer</li> <li>All product supplied will be subject to Three Oceans product standards and supply requirements, and the Three Oceans terms and conditions of purchase</li> </ul>	
<b>The Customer agrees to:</b>	
<ul style="list-style-type: none"> <li>Accept the standards and information contained in this specification</li> <li>Will advise 3 Oceans within 7 days of receipt of this specification, if they requirement amendments</li> </ul>	

Document Control						
<b>Document Reference</b>	QA277	<b>Version Number</b>	2	<b>Date of Issue</b>	25/07/22	Page 1 of 5



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MBRC04

## Recipe Information

<b>Ingredient Declaration</b>	Cod ( <b>FISH</b> ) (50%), <b>WHEAT</b> Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Maize Starch, Salt, Yeast, Raising agent (Ammonium Carbonate).		
<b>Species</b>	Gadus macrocephalus		
<b>Glaze Level %</b>	N/A		
<b>Fish Content %</b>	50		
<b>Origin of Fish</b>	USA, Russia		
<b>Catch Area</b>	FAO 61 & 67	<b>Sub Catch Area</b>	N/A
<b>Catch Method</b>	Trawl	<b>MCS Rating</b>	2
<b>Bone Warning</b>	Although great care has been taken to remove all bones, some small bones may remain		
<b>Allergen Warning</b>	Allergens in the ingredients list are shown in <b>BOLD CAPITALS</b>		

## Nutritional Information (verified every 2 years)

### Typical values as Sold per 100g

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

## 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)	<b>Wheat</b>	
Contains Sesame	X	X
Contains Celery / Celeriac	X	X
Contains Mustard	X	X
Contains Sulphites	X	✓
Contains Lupin	X	X

## Document Control

<b>Document Reference</b>	QA277	<b>Version Number</b>	2	<b>Date of Issue</b>	25/07/22	<b>Page 2 of 5</b>
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THREE OCEANS

# FINISHED PRODUCT SPECIFICATION

**Breaded MSC Cod Fillets****110 – 140g****MBRC04**

## 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)	7656				
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)	329 x 246 x 98mm	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

### MSC Breaded Cod Fillets

Formed skinless, boneless cod fillet pieces coated in breadcrumb, flash fried

24 x 110g - 140g

Ingredients List: Cod (50%) (**Fish**), **Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Maize Starch, Salt, Yeast, Raising Agent (Ammonium Carbonate)

Allergy Advice: Allergens in the ingredients list are shown in **Bold**

Warning: Although every care has been taken to remove all bones, some small bones may still remain.

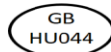
Cooking Guidelines: Deep fry in hot oil at 180°C for 5-6 minutes. Alternatively, place on a baking tray in a pre-heated oven at 200°C/Gas Mark 6 for approximately 18 minutes. This is a raw product and must be cooked to a minimum temperature of 75°C for 30 seconds or equivalent.

Storage: Keep frozen at -18°C or below. Do not refreeze after thawing

MSC Number: MSC-C-50151

This Product comes from a fishery that has been independently certified to the MSC standard for a well-managed and sustainable fishery

Minimum Nett Case Weight: **2.64 kg**

**MSC MBRC04**

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Nutritional Information (typical values per 100g sold):	
Energy:	859kJ/205 kca
Fat:	6.7g
Of which saturates:	1.2g
Carbohydrates:	24.5g
Of which sugars:	1.4g
Fibre:	1.2g
Protein:	11.5g
Salt:	0.80g

Three Oceans Fish Company Limited  
Ocean House, Witty Street  
Hull, East Yorkshire, HU3 4TT  
www.3oceans.co.uk

## 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)	3.36kg (excl. packaging)					
Gross Case Weight (at max portion weight)	3.53kg (incl. packaging)					
Gross Pallet Weight (Pallet weight 20 Kg)	811.1kg (incl. packaging)					
Overall, Pallet Height (calculate) (Max 1.75 m)	1.814m (incl. pallet)					

## Document Control

Document Reference	Version Number	Date of Issue	Page 3 of 5
QA277	2	25/07/22	



# FINISHED PRODUCT SPECIFICATION

Breaded MSC Cod Fillets

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## Finished Product Standards

### Organoleptic – Target / Acceptable

<b>Appearance as Delivered</b>	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.
<b>Appearance as Prepared</b>	Golden brown batter with a rough, uneven appearance. Fish to be flaky and white to off-white.
<b>Aroma as Prepared</b>	Fresh aromas with savoury notes reminiscent of biscuit
<b>Flavour as Prepared</b>	Coating to have savoury flavour with notes of biscuit. Fish to be typical of the species, slightly sweet savoury to neutral flavour
<b>Texture as Prepared</b>	Light crunchy coating with moist flaky fish

### Organoleptic – Unacceptable

<b>Appearance as Delivered</b>	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
<b>Appearance as Prepared</b>	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.
<b>Aroma as Prepared</b>	Off or unpleasant aromas. Strong ammonia odours from the fish
<b>Flavour as Prepared</b>	Off or unpleasant flavours from fish
<b>Texture as Prepared</b>	Off or unpleasant flavours, excessively salty. Rubbery & chewy texture.

### Microbiological Standards (each product tested annually unless otherwise agreed with customer)

Microorganism	Target	Reject
<b>Aerobic Colony Count (cfu/g)</b>	<1,000,000 /g	>1,000,000 /g
<b>Enterobacteriaceae (cfu/g)</b>	<1,000 /g	>1,000 /g
<b>E. coli (cfu/g)</b>	<100 /g	>100 /g
<b>Staphylococcus aureus (cfu/g)</b>	<100 /g	>100 /g

### Document Control

<b>Document Reference</b>	QA277	<b>Version Number</b>	2	<b>Date of Issue</b>	25/07/22	<b>Page 4 of 5</b>
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**FINISHED PRODUCT SPECIFICATION****Breaded MSC Cod Fillets****110 – 140g****MBRC04****Physical Quantitative Standards**

Attribute	Description	Frequency	Accept Criteria	Reject Criteria
<b>Incoming Raw Materials</b>	Weights as specified, Absence of contamination, discolouration etc	Each batch delivered	Meets specification	Not to specification
<b>Frozen Product Temperature</b>	Temperature of product out of freezer	Hourly	Meets specification	Not to specification
<b>Bones</b>	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
<b>Skin / membrane</b>	Pieces of skin or membrane such as belly	Each production run	1 piece <5mm	>1 piece or pieces >5mm
<b>Visual Appearance</b>	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
<b>Case Weight</b>	Net case weight as printed on outer case	Hourly	As per net weight or above	Under case weight
<b>Date Coding</b>	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
<b>Metal Detection</b>	Metal detect finished product in sealed case	Hourly	No metal detected	Metal detected
<b>Despatch</b>	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
<b>Life on Despatch</b>	Residual minimum shelf life	Each despatch	Minimum 12 months remaining	Less than 12 months remaining

**Food Safety****Cooking Instructions from Frozen**

<b>General Food Safety Guidance</b>	This is a raw product and must be cooked to a minimum temperature of 75°C for 30 seconds or equivalent
<b>Oven Bake</b>	Place on a baking tray in a pre-heated oven at 200°C / Gas mark 6 for approximately 18 minutes.
<b>Deep Fry</b>	Deep fry in hot oil at 180°C for approximately 5 - 6 minutes.
<b>Air Fry</b>	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

**Document Control**

<b>Document Reference</b>	QA277	<b>Version Number</b>	2	<b>Date of Issue</b>	25/07/22	<b>Page 5 of 5</b>
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