



FINISHED PRODUCT SPECIFICATION

Battered MSC Cod Fillets	230 – 290g	MBC08
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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	28.07.2022
Brand	Three Oceans	Specification Version Number	1
Customer	Thomas Ridley	Category	Frozen Fish

Product name	Battered MSC cod fillets		
Product Description	Formed skinless, boneless cod fillet pieces enrobed in a bubbly batter, flash fried		
Product Size	230 – 290g	Pack Count	14
3 Oceans Product Code	MBC08	Customer Code (if applicable)	N/A
Unit Barcode	5060061301497	Min Case Weight (excl. packaging)	3.22kg
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



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Recipe Information

Ingredient Declaration	Cod (FISH) (50%), WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Salt, Maize Starch, WHEAT Starch, Raising agents: (Disodium Diphosphate, Sodium Carbonate, Ammonium Carbonate), Yeast Extract, Stabiliser: (Xanthan Gum), Dextrose, Yeast, Sunflower Oil, Sunflower Lecithin.		
Species	Gadus macrocephalus		
Glaze Level %	N/A		
Fish Content %	50		
Origin of Fish	USA, Russia		
Catch Area	FAO 61 & 67	Sub Catch Area	N/A
Catch Method	Trawl caught	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	857
Energy kcal	205
Fat	10.7g
<i>Of which saturates</i>	1.4g
Carbohydrates	15.8g
<i>Of which sugars</i>	0.5g
Fibre	0.7g
Protein	11.0g
Salt	0.6g

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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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)	7911				
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 120mm	164.6g	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 Battered Cod Fillets

Formed skinless, boneless cod fillet pieces enrobed in a bubbly batter, flash fried
15x 230 - 229g

Ingredients List: Cod (50%) (Fish), **Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Salt, Maize Starch, **Wheat** Starch, Raising Agents (Diphosphates, Sodium Bicarbonate, Ammonium Carbonates), Yeast Extract, Stabiliser (Xanthan Gum), Dextrose, Yeast, Sunflower Oil, Sunflower Lecithin

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 8-10 minutes. Alternatively, place on a baking tray in a pre-heated oven at 200°C/Gas Mark 6 for approximately 20 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: **3.45 kg**



MSC MBC08



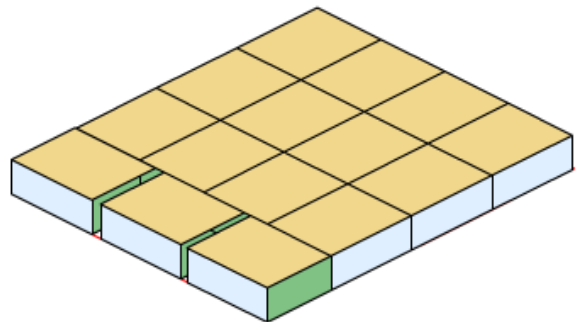
Nutritional Information (typical values per 100g sold)	
Energy:	857kJ/205 kcal
Fat:	10.7g
Of which saturates:	1.4g
Carbohydrates:	15.8g
Of which sugars:	0.5g
Fibre:	0.7g
Protein:	11g
Salt:	0.6g

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
No. Layers Per Pallet	14
No. Cases Per Pallet	196
Pallet Length	1200 mm
Pallet Width	1000 mm
Pallet Depth	150 mm
Nett Case Weight (at max portion weight)	4.06kg (excl. packaging)
Gross Case Weight (at max portion weight)	4.24kg (incl. packaging)
Gross Pallet Weight (Pallet weight 20 Kg)	850.8kg (incl. packaging)
Overall, Pallet Height (calculate) (Max 1.75 m)	1.83m (incl. pallet)

Layer Layout



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**FINISHED PRODUCT SPECIFICATION****Battered MSC Cod Fillets****230 – 290g****MBC08****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 bubbly or rippled 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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THREE OCEANS

FINISHED PRODUCT SPECIFICATION**Battered MSC Cod Fillets****230 – 290g****MBC08****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 20 - 25 minutes.
Deep Fry	Deep fry in hot oil at 180°C for approximately 10 - 12 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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