Smales         FISH PURCHASING SPECIFICATION	Version No: 1	Issue Date: 03.01.2023
Product Name: Vac packed Smoked Boned Kippers 120-200g	Ref: FPS081	Page: 1 of 4

Product Description:	Vacuum packed Smoked Boned Kippers 120-200g	
Legal Product Description ( <i>Latin</i> name):		
	(Clupea harengus)	Thomas RECEIVED
Catch Method/ Area / Origin:	Trawled – Purse Seine in FAO 27 Sub Area I,II	RECEIVED Thomas Ridley QC Dept.
Produced in:	UK	10:21 am, 27 Jun 2024
Packed in – including plant number	UK AH 014 by the section supplet by Thomas Ridley Foodservice has been by the resolution of the section of the	
Grading /Target Weight :	120-200g Net weight by the second of the sec	
Bulk Sale Weight:	3.0kg min Net	
Product Code:	205755	assessment as to the suitability or otherwise of any given product.

	CONDITIONS OF SUPPLY & ACCEPTANCE
Agreement Terms:	The manufacture and sale of the product detailed in this specification to Smales Ltd is subject to the following terms:
Changes:	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
Legal Compliance:	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:
	<ul> <li>All current UK &amp; EU Food Law and Codes of Practice</li> <li>All current UK &amp; EU regulations related to materials in contact with food</li> </ul>
	All current UK & EU regulations for food premises
	Additionally ingredients must not have been subjected to any form of irradiation and must not contain ingredients derived from genetically modified organisms.
	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
Delivery Condition:	<ul> <li>Product must be delivered in clean intact packaging free from any form of contamination and there must be no evidence of pest damage</li> </ul>
	Elements of glass, brittle material and metal are not permitted
	<ul> <li>All primary contact polythene should be blue in colour</li> <li>Product must be delivered on good quality, clean pallets a safely secured with pallet wrap</li> </ul>
	<ul> <li>Labelling should be present on each unit and be clear and legible on external inspection</li> </ul>
	<ul> <li>Products must be delivered in a frozen state with a maximum temperature of -18°C (+3°C tolerance)</li> </ul>
	• 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:	Smales Ltd reserve the right to reject this product if results of inspection and analysis deem the product not to meet the agreed specification

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#### **PRODUCT DETAILS**

## **PROCESSING DESCRIPTION:**

Boneless Kippers lightly smoked and 3kg packed into a cardboard case. Product is interleaved in blue polythene sheets. Cases labelled with a barcode.

INGREDIENT LIST:	Herring (FISH), Salt, Oak Smoke, Colour: E160b(ii)
WARNING STATEMENTS:	May contain bones
ALLERGENS DECLARED:	FISH
COUNT / WEIGHT	na / 110-200g
GLAZE %:	n/a
BATCH CODING DETAILS:	Batch No
	Best Before Date of 24 months from production/freezing date
STORAGE DETAILS:	-18°C (+3°C tolerance)
DEFROSTING	Thaw in refrigerator for 12 hours, or defrost at room temperature for 2
INSTRUCTIONS:	hours
SHELF-LIFE DETAILS:	24 months from day of production, minimum life on delivery 9 months

## FINISHED PRODUCT STANDARDS

Shape	Split Fillet

### **QUALITY ASSURANCE STANDARDS**

DEFECT DESCRIPTION	Target	Tolerance
Bones / Fins	ABSENT	No major skeletal bones. No pin bones. No fins.
Bruising / bloodspots	ABSENT	No greater than 1 x 10 <sup>2</sup> mm piece per fillet in no more than 10% of
		fillets per outer unit of sale
Parasites / Worms	ABSENT	NONE
Dehydration	ABSENT	NONE
Foreign Bodies	ABSENT	NONE

### SENSORY STANDARDS

Parameter	Accept	Reject
Appearance	Well frozen packaged box, free from	Poorly frozen product, dehydrated,
	extraneous matter, red brown in	damaged or contaminated with extraneous
	colour Trimmed fillets	matter, poorly trimmed fillets
Flavour	Smokey . Oily	Off flavours, rancid or Sour
Texture	Firm and moist	Soft / mushy / Dry / tough
Aroma	Fresh smoky aroma	Strong fishy, off or rancid odours

## **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 Peanuts	YES	
Free from Nut and Nut Derivatives	YES	
Free from Wheat and Wheat Derivatives	YES	
Free from Fish	NO	Herring (Kippers)
Free from Crustaceans	YES	Shellfish handled on site

#### ISSUED BY: Sally Johnson

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Free from Molluscs	YES	
Free from Celery	YES	
Free from Lupin	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	No	E160b(ii)
Free from Natural/Nature Identical/ Artificial Flavourings	YES	
Free from Preservatives	No	Salt
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 production facilities	Start Up, Hourly
Non-Ferrous	HACCP	
Stainless Steel		

# PRODUCT STANDARDS – Microbiological- tested annually

Test	Target	Maximum	Reject
TVC cfu/g (@30°C)	<1000,000	10,000,000	>10,000,000
Enteros cfu/g	<20	10,000	>10,000
Clostridia	<10	1,000	>1,000
Staphylococcus aureus cfu/g	<20	100	>100
Listeria	Absent	Absent	>1000
Salmonella	Absent	Absent	Present in 25g

# **Nutritional Values**

		Per 100g as sold	Source of Data
Energy	Kcal	265	Suppliers own data
	Joules	1098	n
Protein (g)		18.0	n
Total Fat (g	a)	21.4	n
Of which	Saturated (g)	5.0	n
Carbohydra	ate (g)	<0.1	n
Of which	Sugars (g)	0.0	n
Fibre (g)		0.0	n
Sodium (mg)		1100	n
Salt Equiva	lent (g)	2.75	n

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## PACKAGING

COMPONENT	MATERIAL	DIMENSIONS	WEIGHT(g)	Is suppler BRC/IoP?
Blue sheets	Food Grade PA / PE	200 x 80 mm	2g	No
		100mu		
Outer Case with label	Food grade cardboard	365x235x50mm	295g	NO

## **Outer case label**



Number of Packs per Layer:	30	
Number of Layers:	13	
Number of Packs per Pallet:	390	
Height of Loaded Pallet	Max 1.75	
Weight of Loaded Pallet:	310kg	
Pallet Material:	Wooden Food Grade	
Barcode	5060060120150	

# SPECIFICATION AUTHORISATION

On behalf of Smales Ltd:	
PRINT NAME:	Sally Johnson
SIGN NAME:	Sally Johnson
POSITION:	Technical Manager
DATE:	03.02.2023

### On behalf of the Customer / Supplier:

PRINT NAME:		
SIGN NAME:		
POSITION:		
DATE:		

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