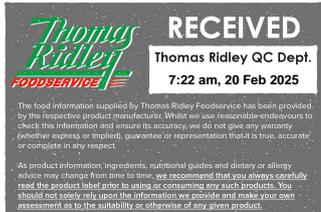


 FISH PURCHASING SPECIFICATION	Version No: 8	Issue Date: 18.12.2024
	Product Name: IQF SKINLESS BONELESS COD FILLETS	Ref: SPEC0016A

Product Description:	Blue Horizon Brand Skinless Boneless Cod Fillets																
Legal Product Description (Latin name):	Gadus morhua (Atlantic Cod)																
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)																
Produced and Packed in:	China in various approved factories																
Grading /Target Weight :	<table border="0"> <tr> <td>Count Packs</td> <td></td> </tr> <tr> <td>30- 90-120g</td> <td>30 count (2.16Kg Minimum net)</td> </tr> <tr> <td>32- 110 – 140g(4-5oz)</td> <td>30 count (2.64Kg minimum net)</td> </tr> <tr> <td>33- 140 – 170g(5-6oz)</td> <td>24 count (2.69Kg minimum net)</td> </tr> <tr> <td>34- 170 – 200g(6-7oz)</td> <td>20 count (2.72Kg minimum net)</td> </tr> <tr> <td>35- 200 – 230g(7-8oz)</td> <td>17 count (2.72Kg minimum net)</td> </tr> <tr> <td>37- 230 – 290g(8-10oz)</td> <td>14 count (2.58Kg minimum net)</td> </tr> <tr> <td>39- 290 – 340g(10-12oz)</td> <td>12 count (2.78Kg minimum net)</td> </tr> </table>	Count Packs		30- 90-120g	30 count (2.16Kg Minimum net)	32- 110 – 140g(4-5oz)	30 count (2.64Kg minimum net)	33- 140 – 170g(5-6oz)	24 count (2.69Kg minimum net)	34- 170 – 200g(6-7oz)	20 count (2.72Kg minimum net)	35- 200 – 230g(7-8oz)	17 count (2.72Kg minimum net)	37- 230 – 290g(8-10oz)	14 count (2.58Kg minimum net)	39- 290 – 340g(10-12oz)	12 count (2.78Kg minimum net)
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39- 290 – 340g(10-12oz)	12 count (2.78Kg minimum net)																
Product Code:	Each product has its own Product code																



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:	<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 a safely secured with pallet wrap • 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:	Smales Ltd reserve the right to reject this product if results of inspection and analysis deem the product not to meet the agreed specification

ISSUED BY: NICK KIRBY

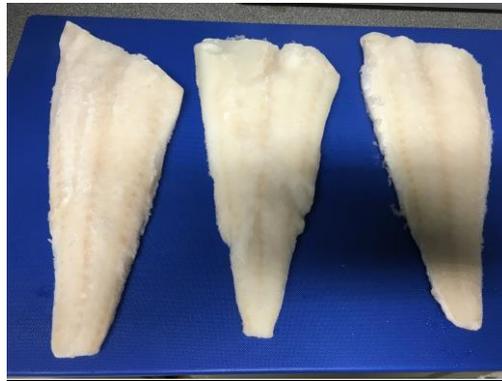
 FISH PURCHASING SPECIFICATION	Version No: 8	Issue Date: 18.12.2024
	Product Name: IQF SKINLESS BONELESS COD FILLETS	Ref: SPEC0016A

PRODUCT DETAILS

PROCESSING DESCRIPTION: Skinless and boneless whole fillets or tail Portions of Haddock which have been individually quick frozen, no welded fillets permitted. Fillets have a protective water glaze, fillets placed into a case lined with a blue food grade bag. Case is sealed and labelled with Blue Horizon label.	
INGREDIENT LIST:	COD (FISH) (80%), Water (as a protective ice glaze) (20%)
WARNING STATEMENTS:	May contain bones
ALLERGENS DECLARED:	FISH
COUNT / WEIGHT	See page 1
GLAZE %:	20% +/-2
SHELF-LIFE DETAILS:	24 months from day of production
BATCH CODING DETAILS:	Best before end of +24 months from production/freezing date
STORAGE DETAILS:	-18°C (+3°C tolerance)
MINIMUM SHELF LIFE	9 months

FINISHED PRODUCT STANDARDS

Shape	Natural fillet shape, uniform in shape, as per images
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QUALITY ASSURANCE STANDARDS

DEFECT DESCRIPTION	Target	Tolerance
Bones / Fins	ABSENT	No major skeletal bones. No pin bones. No fins. 1 in 50 fillets
Belly Membrane	ABSENT	No belly flap. No belly membrane.
Skin	ABSENT	Silver skin acceptable, Black skin No greater than 1 x 20 ² mm piece per fillet in no more than 10% of fillets per outer unit of sale
Gaping	ABSENT	1 in 50 fillets >20% of area of fillet
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	1 in 50 fillets
Misshape / Broken	ABSENT	NONE
Dehydration	ABSENT	NONE
Foreign Bodies	ABSENT	NONE

SENSORY STANDARDS

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

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 FISH PURCHASING SPECIFICATION	Version No: 8	Issue Date: 18.12.2024
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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 Peanuts	YES	
Free from Nut and Nut Derivatives	YES	
Free from Wheat and Wheat Derivatives	YES	
Free from Fish	NO	Cod
Free from Crustaceans	YES	
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	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 Production facilities HACCP	Start Up and hourly
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	1000	>1000
Salmonella	Absent	Absent	Present

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NUTRITIONAL VALUES

	Per 100g	Source of Data
Energy Kcal	80	McCance and Widdowsons – The Composition of Foods 6 th Ed
Joules	337	''
Protein (g)	18.3	''
Total Fat (g)	0.7	''
Of which Saturated (g)	0.1	''
Mono-unsaturated (g)	0.1	''
Poly-unsaturated (g)	0.3	''
Carbohydrate (g)	0.0	''
Of which Sugars (g)	0.0	''
Fibre (g)	0.0	''
Sodium (mg)	60	''
Salt Equivalent (g)	0.15	''

PACKAGING

COMPONENT	MATERIAL	DIMENSIONS	WEIGHT(g)	Is supplier BRC/IoP?
Inner	Blue polythene liner	700 x480mm x6mm	35g	NO
Outer	White BH Printed cardboard & tape	330 x 250 x110mm	330g	NO

PALLETISATION – arrives in a container, hand balled onto pallet on arrival

Number of Packs per Layer:	10
Number of Layers:	14
Number of Packs per Pallet:	140
Height of Loaded Pallet :	Max 1.80m
Weight of Loaded Pallet:	Variable
Pallet Material:	Wooden Food Grade
Bar Code:	Each product has its own Bar code

SPECIFICATION AUTHORISATION

On behalf of Smales Ltd:

PRINT NAME:	Sally Johnson
SIGN NAME:	<i>S.A Johnson</i>
POSITION:	Technical Manager
DATE:	18.12.2024

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 coldstore
A signed copy of this document must be held by both companies**

ISSUED BY:	NICK KIRBY
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