

Smales <small>FAMOUS FOR FISH SINCE 1937</small>	FISH PURCHASING SPECIFICATION	Version No: 8	Issue Date: 18.12.2024
		Ref: SPEC0016A	Page: 2 of 4

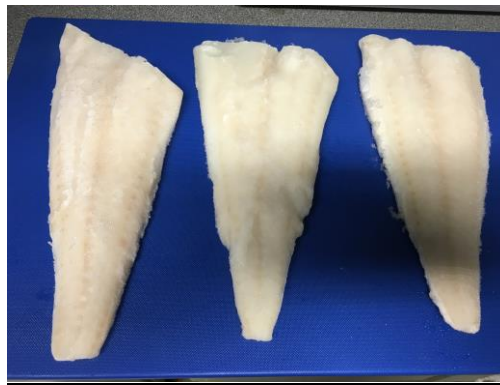
Product Name: IQF SKINLESS BONELESS COD FILLETS

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	
Flavour	Sweet to bland/insipid	Off flavours	
Texture	Firm, Meaty / Juicy	Soft / mushy	
Aroma	Fresh aroma / Seaweed	Strong fishy, off odours	

ISSUED BY:	NICK KIRBY
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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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IQF SKINLESS BONELESS COD FILLETS

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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