Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 13018 24 December 2021 24 December 2021

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### Young's Chip Shop 36 Jumbo Battered Cod Fish Fingers MSC 70g

Short Product Name: Jumbo Battered Fish Fingers

Product Description:

 $\overset{\cdot}{\text{Chip Shop Jumbo Cod Fish Fingers.}} \operatorname{Cod Fish Fingers in Chip Shop Batter}$ 

### **General Information**

Food/Drink:	Food
Product Category:	Frozen
Generic Product Type:	Fish

Supplier's Product Code:

13018

Supplier: Youngs Seafood Ltd

648.00 kg

PO Box 328

Grimsby

DN31 3XN England P: 01472 585165

### **OUTER PRODUCT**

### Outer case Information

Outer Case GTIN :	05000149504136	Outer Case Length:	116 mm
Packaging Type Description:	Case	Outer Case Width:	192 mm
Total Quantity of Inner Units in Outer Case :	36 Units	Outer Case Height:	292 mm
Is Trade Item Splittable?:	-	Product Gross Weight:	2.77 kg
		Product Net Weight:	2.52 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	20 Cases	Pallet Height :	1.68 MTR

# Quantity of Cases Per Pallet: Logistical Information

Quantity of Layers Per Pallet :

3			
Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	3 Days

Pallet Gross Weight :

# Waste Packaging Weight - Outer Case

Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board :	106.00 g		

### Waste Packaging Weight - Transport Packaging

Plastic:	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	-
Percentage Recycled Plastic:	Not specified.		

### Other Information

Supplier Comments:
Not specified.

12 Layers

240 Cases

### INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

# Additional Origin Details :

Produced in the UK

### Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	320 mm
Inner Unit Height:	470 mm
Inner Unit Width:	125 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units:	g

### Weight/Volume:

36 x 70g

### Handling Information

Our Jumbo Cod Fingers are best deep fried straight from your freezer. Ensure product is piping hot throughout before serving. All appliances vary, these are guidelines only.

Deep fry
6 mins to deep fry - 180°C

• Pre-heat the oil.
• Remove all packaging.
• Gently lower product into the hot oil and cook for 6 minutes."

- Grill product on a wire rack
  10 mins to grill Medium heat
   Pre-heat the grill pan and wire rack on a Medium heat setting.
   Remove all packaging.
   Place product on the wire rack under the grill and cook for 10 minutes.

Caution! Care should be taken when removing the tray from the grill as it may contain hot oil."

- Oven bake product to be cooked on a wire rack 20 mins to oven bake 230°C/Fan 200°C/Gas Mark 8
   Pre-heat the oven.
   Remove all packaging.
   Place product on a wire rack over a deep baking tray in the centre of the oven and cook for 20 minutes.

Caution! Care should be taken when removing the tray from the oven as it may contain hot oil. Our Jumbo Cod Fingers are best deep fried straight from your freezer. Ensure product is piping hot throughout before serving. All appliances vary, these are guidelines only. Deep fry 6 mins to deep fry - 180°C
• Pre-heat the oil.
• Remove all packaging.
• Gently lower product into the hot oil and cook for 6 minutes."

- Grill product on a wire rack 10 mins to grill Medium heat Pre-heat the grill pan and wire rack on a Medium heat setting. Remove all packaging. Place product on the wire rack under the grill and cook for 10 minutes.

Caution! Care should be taken when removing the tray from the grill as it may contain hot oil."

Oven bake - product to be cooked on a wire rack 20 mins to oven bake - 230°C / Fan 200°C / Gas Mark 8

- 20 mins to oven bake 230°C / Fan 200°C / Gas Mark 8
   Pre-heat the oven.
   Remove all packaging.
   Place product on a wire rack over a deep baking tray in the centre of the oven and cook for 20 minutes.

 $Caution!\ Care\ should\ be\ taken\ when\ removing\ the\ tray\ from\ the\ oven\ as\ it\ may\ contain\ hot\ oil.$ 

### Storage Instructions:

Store at -18°C below. Do not re-freeze once defrosted.

### **Dietary Information**

### Ingredients:

Cod (57%) (FISH), Wheat Flour [WHEAT Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)], Water, Sunflower Oil, Rapeseed Oil, Palm Oil, WHEAT Starch, Salt, Flavourings (contain MUSTARD), Raising Agents:. Diphosphates, Sodium Hydrogen Carbonate; MUSTARD Flour, Maize Flour, Dextrose, WHEAT Gluten, Dried Skimmed MILK, Colours:. Curcumin, Capsanthin; Chilli Powder

 ${\it Caution!}\ Although\ extra\ care\ has\ been\ taken\ to\ remove\ all\ bones, some\ may\ remain$ 

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof):	Yes
Soybeans (and products thereof):	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	Yes
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts:	No
Walnuts:	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts:	No
Pistachio nuts :	No
Macadamia nuts:	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof) :	No
Barley (and products thereof):	No
Oats (and products thereof) :	No
Spelt (and products thereof):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	-
Hydrogenated Vegetable Oil/Fat :	-
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains:	
Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No
Product suitability:	
Product suitability:  Suitable for a Vegetarian Diet:	No
	No No
Suitable for a Vegetarian Diet:	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	No
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No No
Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:  Suitable for Coeliacs:	No No

### Allergen Statement :

 $\label{prop:containing} Allergy \ Advice! For allergens, including cereals containing gluten, see ingredients in bold (UPPERCASE)$ 

### **Nutritional Information**

Average Serving:	70.00 g or ml
Count per 100g:	1.43 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,155.00 kJ
Energy per 100 G/ML:	277.00 kcal
Fat per 100 G/ML:	17.7 g
- of which Saturates per 100 G/ML :	1.3 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML:	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	16.4 g
- of which Sugars per 100 G/ML:	0.5 g
- of which Polyols per 100 G/ML:	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	0.9 g
Protein per 100 G/ML:	12.7 g
Salt per 100 G/ML :	0.9 g
Sodium per 100 G\ML:	Not specified.

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

# Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	7.74 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g

# Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor :	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	Yes
Organic:	No
SALSA (Safe & Local Supplier Approval):	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks:	Not specified.

# Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

No

# Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Bacillus Cereus (cfu/g or ml)	Monthly	<20	100	1g
Coliforms (cfu/g or ml)	Every Batch	<1000	5000	1g
E. Coli (cfu/g or ml)	Every Batch	<10	100	1g
Listeria Monocytogenes	Monthly	<0	100	25g
Salmonella	Monthly	<0	25	25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<20	100	1g
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<100000	1000000	1g

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# **Analytical Standards**

Not available.