



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

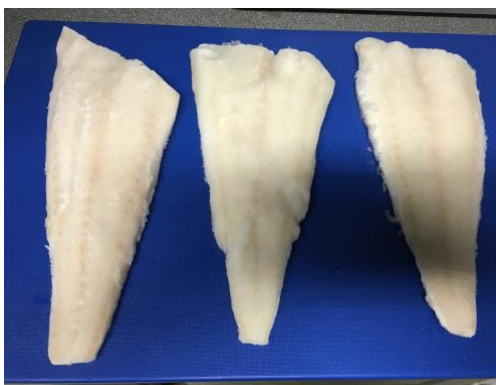
**Product Name:**  
IQF SKINLESS BONELESS COD FILLETS

### PRODUCT DETAILS

<b>PROCESSING DESCRIPTION:</b> 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.	
<b>INGREDIENT LIST:</b>	<b>COD (FISH) (80%), Water (as a protective ice glaze) (20%)</b>
<b>WARNING STATEMENTS:</b>	May contain bones
<b>ALLERGENS DECLARED:</b>	<b>FISH</b>
<b>COUNT / WEIGHT</b>	See page 1
<b>GLAZE %:</b>	20% +/-2
<b>SHELF-LIFE DETAILS:</b>	24 months from day of production
<b>BATCH CODING DETAILS:</b>	Best before end of +24 months from production/freezing date
<b>STORAGE DETAILS:</b>	-18°C (+3°C tolerance)
<b>MINIMUM SHELF LIFE</b>	9 months

### FINISHED PRODUCT STANDARDS

<b>Shape</b>	Natural fillet shape, uniform in shape, as per images
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### QUALITY ASSURANCE STANDARDS

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

### SENSORY STANDARDS

Parameter	Accept	Reject	Additional Comments
<b>Appearance</b>	White / off white, with skinned side being darker. Meets photographic attributes	Does not meet photographic attributes	
<b>Flavour</b>	Sweet to bland/insipid	Off flavours	
<b>Texture</b>	Firm, Meaty / Juicy	Soft / mushy	
<b>Aroma</b>	Fresh aroma / Seaweed	Strong fishy, off odours	

<b>ISSUED BY:</b>	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
<b>Ferrous</b>	As per Production facilities HACCP	Start Up and hourly
<b>Non-Ferrous</b>		
<b>Stainless Steel</b>		

#### **PRODUCT STANDARDS – Microbiological**

Test	Target	Maximum	Reject
<b>TVC cfu/g (@30°C)</b>	<100,000	1,000,000	>1,000,000
<b>Coliforms cfu/g</b>	<100	1000	>1000
<b>Escherichia coli species cfu/g</b>	<50	100	>100
<b>Staphylococcus aureus cfu/g</b>	<100	1000	>1000
<b>Salmonella</b>	Absent	Absent	Present

<b>ISSUED BY:</b>	<b>NICK KIRBY</b>
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#### **NUTRITIONAL VALUES**

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

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

#### **SPECIFICATION AUTHORISATION**

**On behalf of Smales Ltd:**

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

**On behalf of the Customer / Supplier: .....**

<b>PRINT NAME:</b>	
<b>SIGN NAME:</b>	
<b>POSITION:</b>	
<b>DATE:</b>	

**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**

<b>ISSUED BY:</b>	<b>NICK KIRBY</b>
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