

Customer Technical Specification

1. Product Title:	MSC Breaded Haddock Fillets (Melanogrammus aeglefinus)																					
2. Product Description:	Skinless, boneless whole haddock fillets coated in breadcrumbs. Grade: 85-110g x36 110-140g x 30 140-170g x 24 170-200g x 20																					
3. Genetically Modified Organisms:	This product does not contain any genetically modified material																					
4. Ingredients List:	Ingredients: Haddock (Fish) (55%), Breadcrumb (Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamine), Water, Salt (contains E 535 anticaking agent), Rapeseed Oil, Paprika Extract, Turmeric, Yeast), Batter mix (Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamine), Salt (contains E 535 anticaking agent), Pepper, Dehydrated Onion). ALLERGY ADVICE: Allergens in ingredients list are shown in bold.																					
5. Nutritional Information:	<table border="0" style="width: 100%;"> <thead> <tr> <th style="text-align: left;"></th> <th style="text-align: right;">Composition per 100g</th> </tr> </thead> <tbody> <tr> <td style="text-align: right;">kJ/kcal</td> <td style="text-align: right;">593kj /139 kcal</td> </tr> <tr> <td style="text-align: right;">Protein</td> <td style="text-align: right;">12.2g</td> </tr> <tr> <td style="text-align: right;">Carbohydrate</td> <td style="text-align: right;">20.9g</td> </tr> <tr> <td style="text-align: right;">Of which Sugars</td> <td style="text-align: right;">1.9g</td> </tr> <tr> <td style="text-align: right;">Fat</td> <td style="text-align: right;">0.7g</td> </tr> <tr> <td style="text-align: right;">Of which saturates</td> <td style="text-align: right;">0.1g</td> </tr> <tr> <td style="text-align: right;">Fibre</td> <td style="text-align: right;"><0.5g</td> </tr> <tr> <td style="text-align: right;">Salt Equivalent</td> <td style="text-align: right;">0.5</td> </tr> <tr> <td style="text-align: right;">Of which Sodium</td> <td style="text-align: right;">219mg</td> </tr> </tbody> </table>			Composition per 100g	kJ/kcal	593kj /139 kcal	Protein	12.2g	Carbohydrate	20.9g	Of which Sugars	1.9g	Fat	0.7g	Of which saturates	0.1g	Fibre	<0.5g	Salt Equivalent	0.5	Of which Sodium	219mg
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7. Organoleptic Standards (as prepared):	<p>Appearance – Haddock fillets evenly coated in batter and breadcrumbs without clumping or bare patches, creamy white fish with orange breadcrumb.</p> <p>Aroma – Neutral or sweet sea weedy aroma from the fish, deep fried, nutty and buttery aroma from the breadcrumb.</p> <p>Flavour – Sweet, fresh flavour from the fish, deep fried fresh bread flavour from the breadcrumb.</p>																					

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	Texture – Coating shall be crispy and fish succulent and tender.
8. Raw Material: Product Species Catch Area Product Temperature on Intake Defects	Description Haddock Fillets Melanogrammus aeglefinus North East Atlantic – FAO Area 27 North Sea (IVa, IVb) and West of Scotland (VIa) 100% <5°C misshapen, no bruising, no bloodspots, no broken fillets, presence of skin >1cm ² , absence of bones
9. Packaging: Outer Case Blue Liner Outer case label Coding Shrinkwrap	Cardboard outer case (380mm x 240mm x 115mm) 20 microns, MDPE Blue Liner 1 per outer case Breaded Code and packing date, Product name, MSC Fishery and MSC registration Codes Quick wrap hand stretch film made from 100% polythene and is fully recyclable

10. Food Intolerance Data:			
Allergen Info	Present in Product	Present on Site	Source
1 – Celery/Celery	X	X	
2 – Egg/Egg Products	X	✓	Eggs – purchased for sale in shop – stored in the shop
3 – Fish/Fish Products	✓	✓	Haddock
4 – Wheat Gluten	✓	✓	Gluten contains breadcrumbs, batter and pies.
5 – Rye Gluten	X	X	
6 – Barley Gluten	X	X	
7 – Oat Gluten	X	X	
8 – Spelt Gluten	X	X	
9 – Kamult Gluten	X	X	
10 – Milk/Milk Products	X	✓	Cullen Skin Soup contains dairy, selling in the shop – separate storage in shop chill
11 – Mustard/Mustard Products	X	✓	Present in Batter Mix used for other customers
12 – Nuts/Nut Products	X	X	
13 – Peanuts/Peanut Products	X	X	
14 – Sesame Seed/Sesame Products	X	X	
15 – Crustacea	X	✓	Langoustine purchased for sale in shop – separate storage within main chill
16 – Molluscs	X	✓	Scallops and Mussels purchased for sale in shop – separate storage within main chill
17 – Soya/Soya Products	X	✓	Pie shells contains Soya. Segregation in Cold store and chills.
18 – Sulphites	X	X	
19 – Lupin/Lupin Products	X	X	
20 – Pine Nuts/Pine Kernels	X	X	

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21 – Coconut	X	X	
22 – Yeast/Yeast Extract			
ADDITIVES			
23 – Genetically Modified Ingredients	X	X	
24 – Additives	✓	✓	E 535 anticaking agent
25 – Preservatives	X	X	
26 – Natural Colour(s)	X	X	
27 – Artificial Colour(s)	X	X	
28 – Natural Flavourings	X	X	
29 – Artificial Flavouring(s)	X	X	
30 – Antioxidants	X	X	
31 – Artificial Sweeteners	X	X	

11. Photograph of Finished Product

Cooking Guidelines from Frozen:

For best results cook from frozen. Deep fry in hot oil @ 180°C for approx. 6 minutes. This is raw product and must be cooked throughout to a minimum temperature of 75°C for 30 seconds or equivalent (or apply relevant national equivalent).

12. Storage Instruction	Store @ <-18°C
13. Product Life	Shelf life 24 months

Specification Approved by Customer

Title:

Sign:

Date:

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