

Norvik Ltd	Salmon & Broccoli Shanty	Prd_ref	NRVK_MSC_SlmmBiTE_001
		Issued	06/01/2022
		Authorised	M. Fisher
Unauthorised copy when printed out			

Product Name: Salmon & Broccoli Shanty

Brand Name: **NORVIK**

Issue Date: February 2022

Factory Code: UK GG 142 EC

Factory Address: 5 Humber St Grimsby, NE Lincolnshire DN31 3HL
Telephone Number: 01472 240297

Fax Number:


Email: info@norvikfoods.co.uk

Factory Accreditation: Salsa **Certificate No. 15133**
MSC-C-52385
ASC-C-02186

Contact (Sales): Jane Hind Commercial; Account Manager
Contact (Technical): Brendan McIntyre – Technical Contact

Warranty: This product complies with all current UK & EEC Legislation were appropriate and applicable.

Agreed & Approved By:

	Signature	Date
For Norvik Ltd		16/02/22
For Customer		

Product Description: Salmon and Broccoli Shanty in a light crisp breadcrumb

Country of origin:
UK

Pack Size:
6 x 165g-175g Per Case

Shelf Life: 18 months @ -18°C
Product Coding: Inner: N/A
Outer: Best before date & production code

Ingredient List:
Salmon (25%) **Fish**, Broccoli (8%), Breadcrumb (Wheatflour **Gluten**, Salt, Yeast), Batter (Water, Wheatflour **Gluten**, Starch, Salt), Rapeseed Oil, Water, Whole **Milk** Powder, Modified Maize Starch, Diced Onion, Cream Cheese (**Milk**), Cream (**Milk**), Cheddar Cheese (**Milk**), Potato Starch, Salt, Palm Oil, Onion Powder, Flavourings, Herb, Natural Colours Turmeric & Paprika

Allergen Declaration: Contains: **Fish, Gluten and Milk products**

Packaging: Inner: Blue polythene liner
Outer : One-piece white cardboard carton

Nutritional Information: (Calculated) validation to be completed on first production

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Typical values	PER 100g
Energy	798kJ 190kcal
Fat	7.7g
of which saturates	0.8g
Carbohydrate	15.2g
of which sugars	1.1g
Protein	14.6g
Salt	0.75g

Microbiological Standards:

	Target	Maximum
TVC / g	<500,000	>1000,000
Coliforms / g	<500	>5000
E Coli / g	<10	>100
Staph Aureus / g	<20	>200

Cooking Instructions:

For best results cook from frozen,

- Shallow fry: Fry over a medium heat for 9-10 minutes.
- Deep fry: Place in hot oil at 180°C for 7-8 minutes.
- Oven bake: 180°C / Gas mark 4 for 30-35 minutes.

Ensure the core temperature is >72°C

QUALITY PARAMETERS

Organoleptic Description:

Natural coloured coating to attain a golden brown colour on cooking, with no excessive darkening.

Salmon flavour against a creamy cheesy background. Light and crunchy coating with a smooth core containing salmon and broccoli pieces. Pleasant and characteristic odour with no off taints.

Physical Parameters:

Evenly coated breadcrumbs

No exposed fish core

Coating level 45% +/- 5%

Unacceptable Defects: on cooking

Dark brown or pale yellow coloured coating.

Soft, soggy coating.

Gaps in coating > 0.5cm sq.

Recipe Breakdown:

	INGREDIENTS	%
Core	Salmon	55% +/-5%
Coating	Batter A121 Crumb CL 11 Breadcrumb SM114	45% +/-5%
Oil pick-up	Rapeseed oil*	2-3%

- Pick up from the flash fry process (2-3%)

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Process Outline:

1. The dry powders are blended
2. The water, cream, cream cheese, rapeseed oil and grated cheddar are added and mixed for 3 minutes.
3. The salmon and onion are added and mixed for 2 minutes.
4. The frozen broccoli pieces are blended in for 1 minute maximum.
5. 110g oval cores are deposited onto trays and blast frozen.
6. The frozen cores are coated using a double pass system:
Batter A110 + C/CR11 crumb
Batter A110 + SM114 crumb
7. The breaded cores are flash fried for 42 seconds at 370° to achieve a final coating level of 35% +/- 3%.
8. The fried Shanties are blast frozen to -18°C.
9. The frozen Shanties are packed 6 per labelled case and metal detected.

FOOD ALLERGEN & INTOLERANCE DATA

ALLERGENS	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten & products thereof *	X		Wheat flour, Breadcrumb & Rusk
Crustaceans & products thereof		X	
Eggs & products thereof		X	
Fish & products thereof	X		Salmon
Milk & Dairy products & products thereof (including lactose)	X		Cheese, cream cheese, cream, whole milk powder, palm fat, flavouring
Mustard & products thereof		X	
Peanuts & products thereof		X	
Nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts		X	
Sesame seeds & products thereof		X	
Soy (soya) beans & products thereof		X	
Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre		X	
Lupin		X	
Molluscs; e.g. clams, mussels, whelks, Oysters. Snails and squid		X	

* Cereals containing gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut

* Nuts: Almond, Brazil, Cashew, Hazelnut, Macadamia & Queensland, Pecan, Pistachio, Walnut



EXAMPLE LABEL