



Product Specification

Norvik Ltd, Humber Street, Grimsby DN31 3HL

Doc Ref NSPEC 43

Issue No 1

Issue Date 18/02/2024

Authorised M.Fisher

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Product	Lobster Fish Cakes		
Description	Lobster Fish Cakes		
Pack Size	24x85g (Minimum net weight 2.04kg)		
Cases per Pallet	300 cases per pallet		
Manufacturing Site	Norvik Ltd, Humber Street, Grimsby DN31 3HL		
Site Code	GB GG 142		
Technical Contact	M.Pieniazek	gc@norvikfoods.co.uk	Tel: 01472 240297
Sales Contact	Jane Hind	Jane@meatex.co.uk	Tel: 01323 818321

Ingredients	Lobster Mince (51%) (CRUSTACEAN), Water, Potato Flake, Coating: WHEAT flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Salt, Raising Agent (E503(ii)), Batter Mix: WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Crumb: WHEAT Flour (Calcium Carbonate, Iron, Niacin,Thiamin), Water, Salt (contains E535 anticaking agent), Yeast, Rapeseed Oil, Salt, WHEAT Starch, Black Pepper, Parsley
Allergens	Gluten, Crustacean
Cooking Guidelines	For best results, cook from frozen. Deep Fry: Heat oil to 180°C and fry for 7 – 8 minutes. Oven bake: Pre-heat oven to 220°C / Fan 200°C and bake for 28 – 32 minutes. This product is not suitable for microwave cooking. Ensure that product is piping hot before serving.
Storage	Keep frozen at -18°C or below. Do not re-freeze once defrosted.
Shelf Life	Best Before End - 12 months from date of production if stored at -18°C or below.
Country of origin	Produced and packed in the UK

Nutritional Information	Typical values per 100g as sold		
	Energy	465.5	kJ
	Energy	111	Kcal
	Fat	2.89	g
	(of which saturates)	0.25	g
	Carbohydrate	8.93	g
	(of which sugars)	0.34	g
	Protein	12.48	g
	Salt	1.73	g

Agreed & Approved By	Name	Position	Signature	Date
For Norvik Ltd	M.Pieniazek	Technical Manager	M.Pieniazek	18.02.2024



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Microbiological Standards		Target	Maximum
	TVC / g	<500,000	>1,000,000
	Coliforms / g	<500	>5000
	E Coli / g	<10	>100
	Staph Aureus / g	<20	>200
	Salmonella / g	Absent in 25g	Present in 25g

Quality Parameters		
	Colour	Coating to be an even natural light pale brown colour.
	Texture	Crunchy with a somewhat firm but moist core.
	Flavour	Typical of lobster.
	Odour	Pleasant and characteristic with no off taints.

Physical Parameters		
	Finished Weight	24 x 85g (minimum net weight 2.04kg)
	Coating Pick Up %	70g core, 85g finished

Unacceptable Defects	
	Dark brown.
	Soft, wet or soggy.
	Pieces of bone.
	Any damaged or badly misshapen.

Coating		
Packaging	White Cardboard Carton with Blue LDPE liner	
Product Coding	Inner	Best Before End (MMM YYYY) – Production Date Code
	Outer	Best Before End (MMM YYYY) – Production Date Code

Process Outline	
	<p>Product is packed into as 24 x 85g per carton and stored frozen.</p> <p>Cartons are then passed through the metal detector.</p> <p>A label is applied to the outer case listing ingredients, allergens, expiry and production dates.</p> <p>The sealed cartons are then placed in cold storage at -18°C ready to be dispatched.</p>

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For Norvik Ltd	M.Pieniazek	Technical Manager	M.Pieniazek	18.02.2024



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Food Allergen, Dietary & Intolerance Data

ALLERGEN	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) & products thereof *	✓		Gluten (Wheat)
Crustaceans & products thereof	✓		Lobster Mince
Eggs & products thereof		X	
Fish & products thereof		X	
Milk & Dairy products & products thereof (including lactose)		X	
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	
Suitable For			
Vegan		X	
Vegetarian		X	
Halal		X	
Kosher		X	

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LABEL EXAMPLE

LOBSTER FISH CAKES

24 x 85g (Minimum Net Weight 2.04kg)

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For **ALLERGENS** including cereals containing **GLUTEN** see ingredients in **CAPITALS**.
Caution: Although every effort has been taken to remove bones, some may still remain.

COOKING GUIDELINES: (For best results cook from frozen).

Deep Fry: Heat oil to 180°C and fry for 7-8 minutes.

Oven Bake: Pre heat Oven to 220°C / Fan 200°C and bake for 28-32 minutes.

This product is not suitable for microwave cooking.

Ensure that product is piping hot throughout before serving.

Best Before End: 18 months

GBGG142

Keep frozen at -18°C or below. Do not re-freeze once defrosted.

Produced and packed in the UK by: Norvik Ltd, 5 Humber Street, Grimsby, DN31 3HL

NUTRITIONAL INFORMATION

(Typical values per 100g as sold)

Energy (kJ)	465.5kJ
Energy (kcal)	111kcal
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