Norvik Ltd

Cod Fillet Burger

Issue No	02
Issue Date	7/03/2022
Authorised By	M. Fisher
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Product Name: COD FILLET BURGER

Brand Name: Norvik Ltd

Issue Date: March 2022

MANUFACTURER

Factory Code: UK GG 142

Factory Address: 5 Humber St, Grimsby, NE Lincolnshire, DN31 3HL

Telephone Number: 01472 240297
Email: marknorvik@outlook.com

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 where appropriate & applicable.

Agreed & Approved By:

	Signature	Date
For Norvik Foods		
For		

Product Description: Cod Portions in a Light Crispy Breadcrumb

Country of Origin UK and Iceland/ Norway

Pack Size: 20 x 100g per case

Shelf Life: 18 Months @ -18° C

Product Coding: Case: Best before & production code

Ingredient List:

Cod (54%) **FISH**, **WHEAT** flour (Contains: **WHEAT** flour (Contains Calcium Carbonate, Iron, Niacin, Thiamine) , Salt, Water), Rapeseed Oil.

Allergen Declaration: Contains: Fish, WHEAT Gluten

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Packaging:

Inner: Blue polythene liner

Outer: One-piece plain cardboard carton with a paper ingredient and handling label

Nutritional Information:

Microbiological Standards:

	Target	Maximum
TVC/g	< 100,000	> 1,000,000
Coliforms / g	< 500	> 5,000
E Coli / g	< 10	> 100
Staph Aureus / g	< 50	> 500

Cooking Instructions: Oven Bake 25 – 35 minutes at 220°C / 400°F (Gas mark 6)

<u>Deep Fry</u> 8 – 10 minutes at 180°C / 350°F

Grill 10-15 minutes under a medium heat, turning once

Raw Materials:

Raw Materials	Supplied By
Cod Portions	Ex approved supplier list
Batter A121	Ripon Select Foods
C/CR11 Classic Crumb	Ripon Select Foods
SM114 Crumb	Ripon Select Foods
Rapeseed Oil	H. Colbeck

Recipe Breakdown:

	INGREDIENT
Core	Cod
	Breadcrumb C/CR11
Coating	Breadcrumb SM114
	Batter A121
	Rapeseed Oil

Quality Parameters: Portion weight 100g

Core Content 50%+/- 5%

Bare Patches < 1sq.cm 1 in 10 portions > 1 sq.cm

Organoleptic: Coating to be an even natural colour, which does not darken excessively on cooking.

Coating to have a light crunchy texture

Fish to be firm and succulent with no off taints

Process Outline:

1) Frozen cod portions are enrobed using a double pass system made up of.

A121 Batter + C/CR11 Classic Crumb

A121 Batter + SM114 Crumb.

- 2) Breaded Portions are flash fried at 370 ⁺/-20^{0F} for 42 seconds(approx.)
- 3) Fried Portions are then frozen to -18° C
- 4) Then passed through the metal detector
- 5) The frozen Portions are then packed (for case and pallet quantities see pack size) and placed in cold storage before being dispatch

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FOOD ALLERGEN & INTOLERANCE DATA

	CONTAINS ADDITIONAL INFORMATION		
ALLERGEN	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten & products thereof *	Х		Present in Wheat flour & Breadcrumb
Crustaceans & products thereof		Х	
Eggs & products thereof		Х	
Fish & products thereof	Х		Cod
Milk & Dairy products & products thereof		Х	
(including lactose)			
Mustard & products thereof		X	
Peanuts & products thereof		Х	
Nuts, such as almonds, hazelnuts, Walnuts, pecan nuts, Brazil nuts, Pistachio, cashew and macadamia (Queensland) nuts		Х	
Sesame seeds & products thereof		Х	
Soy (soya) beans & products thereof		Х	
Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre		X	
Lupin		Х	
Molluscs; e.g. clams, mussels, whelks, Oyster. Snails and squid			

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

EXAMPLE LABELS

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