

Norvik Ltd	Breaded Salmon Bites	Prd_ref	NRVK_MSC_SlmmBiTE_001
		Issued	06/01/2022
		Authorised	M. Fisher
Unauthorised copy when printed out			

Product Name: NATURAL Breaded Salmon Bites

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:


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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: A piece of diced (MSC) Pink Salmon coated in a flash fried golden bread crumb coating

Country of origin:

UK

Pack Size:

5 x 1kg bags per carton, 10 cartons per layer
 10 layers high - 100 cases per pallet

Shelf Life: 18 months @ -18°C

Product Coding: Inner: N/A
 Outer: Best before date & production code

Ingredient List: Diced

Diced Salmon Pieces (Oncorhynchus Gorbuscha) (**Fish**) 55% +/-5%, **WHEAT** flour, (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast, Rapeseed Oil.

Allergen Declaration: Contains: **WHEAT, FISH**

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

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

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 7-8 minutes.
- Deep fry: Place in hot oil at 180°C for 5-6 minutes.
- Oven bake: 180°C / Gas mark 4 for 30 minutes.

Ensure the core temperature is >72°C

QUALITY PARAMETERS

Organoleptic Description:

An evenly coated diced cube of Salmon, deep to medium pink in colour, coated in breadcrumbs. Coating to be an even natural light brown colour that becomes golden brown on cooking. The breadcrumb texture is light and crisp and the fish will be firm and succulent.

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: Pre-cut Frozen Salmon cubes are manually placed on- line
- 2 They are enrobed using a double pass system made up of:
 - Batter A121 +
 - Classic 11 crumb
 - Batter A121 +
 - SM 114 crumb
- 3: The breaded Salmon Bites are then flash fried at between 165⁰ C - 185⁰ C for 42 seconds (approx.) to achieve a final coating level of 35% +/- 5%.
- 4: the fried bites are placed on trays labelled and identified
- 5: placed in the blast freezer and frozen to > -15⁰ C
- 6: The frozen Salmon bites are packed in 1 Kg bags @5 bags per case.
- 7: Bags are passed through the metal detector
- 8: Placed in a carton Lid closed and labelled with BB dates.
- 9: Placed on to a pallet and placed in cold storage at -18⁰ C
- 10: Product dispatched to the customer.

FOOD ALLERGEN & INTOLERANCE DATA

ALLERGENS	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten & products thereof *	X		Wheat flour
Crustaceans & products thereof		X	
Eggs & products thereof		X	
Fish & products thereof	X		Salmon
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	

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

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

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EXAMPLE LABEL

**Salmon Breaded Bites
5 x 1kg bags**

Ingredients

Diced Salmon Pieces (Oncorhynchus Gorboscha) (**Fish**) 55% +/-5%, **WHEAT** flour, (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast, Rapeseed Oil.

Nutritional 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 .

Storage

Keep product frozen -18oC, do not refreeze if defrosted

Cooking Instructions:

For best results cook from frozen,

- Shallow fry: Fry over a medium heat for 7-8 minutes.
- Deep fry: Place in hot oil at 180°C for 5-6 minutes.
- Oven bake: 180°C / Gas mark 4 for 30 minutes.

Ensure the core temperature is >72°C before serving.

Produced by Norvik Ltd, 5 Humber St, Grimsby, DN3 3HL, Tel 01472240297