# Product Name: NATURAL BREADED COD Bites

Brand Name: **NORVIK**

Issue Date: January 2022

**Factory Code:** UK GG 142 EC

**Factory Address:** 5 Humber St Grimsby

NE Lincolnshire

DN31 3HL

**Telephone Number:** 01472 240297

**Email:** [marknorvik@outlook.com](mailto:marknorvik@outlook.com), jane@meatex.co.uk

# Factory Accreditation: Salsa

Certificate No. 11627

# Contact (Sales): Jane Hind Sales 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 | A picture containing insect  Description automatically generated | 04/02/22 |
| For Customer  Company |  |  |

**Product Description:** A piece of diced Cod coated in a flash fried golden 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 @ -180C

**Product Coding:** Inner: N/A

Outer: Best before date & production code

**Ingredient List:** Cod (**Fish**) 55% +/-5%, Wheat flour (**Gluten**)

(Contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast, Rapeseed Oil.

**Allergen Declaration:** Contains: **Gluten, Fish**

**Packaging:** Inner: Blue polythene liner

Outer : One-piece white cardboard carton

**Nutritional Information: (Calculated) to be confirmed 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 1800C for 5-6 minutes.
* Oven bake: 1800C / Gas mark 4 for 30 minutes.

Ensure the core temperature is >72oC

**QUALITY PARAMETERS**

**Organoleptic Description:**

An evenly coated diced cube of Cod 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 | Cod | 55% +/-5% |
| Coating | Batter A121 Crumb CL 11  Breadcrumb SM114  Rapeseed oil\* | 45% +/-5% |

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

**Process Outline:**

1: Pre-cut Frozen Cod 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 Cod Bites are then flash fried at between 1650C - 1850C 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 > -150C

6: The frozen Cod 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 and labelled with BB dates.

9: Placed on to a pallet and placed in cold storage at -180C

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 |  | **Cod** |
| 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

**EXAMPLE LABEL**

To be agreed prior to production.