# Product Name: Natural Breaded Formed Cod ‘Diamonds’ 22-25g piece

Brand Name: **NORVIK**

Issue Date: March 2022

**Factory Code:** UK GG 142 EC

**Factory Address:**

5 Humber St, Grimsby, N. E Lincolnshire D N31 3HL

**Telephone Number:** 01472 240297

# Fax Number:

**Email:** technical@norvikfoods.co.uk

# Factory Accreditation: Salsa

Certificate No. 7704

# Contact (Sales): Jane Hind Commercial Contact

**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 | 08/03/22 |
| For customer |  |  |

**Product Description:** Pieces of formed Cod (Gadus morhua) in a diamond shape core, coated in a flash fried breadcrumb. 22-25g pieces

# Country of origin: UK and Iceland

**Pack Size:** 5 x 1kg bags per carton 10 cartons per layer, 10 layers high- 100 10

**Shelf Life:** 18 months @ -180C

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

Outer: Best before date & production code

**Ingredient List:**Cod (**Fish**) (Gadus morhua) 50% +/-5%, **WHEAT** flour (**Gluten**)(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

**Nutritional Information: (Calculated)**

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 diamond shaped and formed piece of Cod in crispy 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:

# Pieces when coated weighing 22 – 25g

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 | Formed Cod | 55% +/-5% |
| Coating | Batter A121 Crumb CL 11Breadcrumb SM114 Rapeseed oil\* |  45% +/-5% |

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

**Process Outline:**

1: Pre-cut Frozen Cod diamonds, 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 diamonds are then flash fried at between 1650C - 1850C for 42 seconds (approx. ) to achieve a final coating level of 35% +/- 5%.

4: the fried pieces are placed on trays labelled and identified

5: placed in the blast freezer and frozen to > -150C

6: The frozen Cod diamonds 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 -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**

**Formed Breaded Cod Diamond pieces 24g**

A diamond shaped breaded piece of formed cod.in a crisp crunchy breadcrumb

22-25g pieces (Net Weight 1.8kg)

**Ingredients:**

 Formed Cod Pieces (Gadus morhua) (FISH) 55%, Breadcrumbs**, (WHEAT** flour (contains: Calcium Carbonate, Iron, Niacin, Thiamin), Yeast, Salt), Water,

**Handling and Storage** Keep product frozen -18oC, do not refreeze if defrosted.

**Cooking Guidlines:**

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.
* Place under a medium heated Grill fpr 10-12 mins turning once halfway through.
* Oven bake: 1800C / Gas mark 4 for 30 minutes.

Ensure the core temperature is >72oC before serving.

**Nutritional Information:** (Calculated by analysis) 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 .

Produced by Norvik Ltd (Part of the Meatex Group) 5 HUMBER ST, Grimsby, DN31 3HL

Contact 01472240297 or sales@norvikfoods.co.uk

**EXAMPLE LABEL**