

Norvik Ltd	COD FISHCAKE	Prd_ref	NRVK_CODFSHK_001
		Issued	06/01/2022
		Authorised	M. Fisher
Unauthorised copy when printed out			

Product Name: COD FISHCAKE

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:


Email: info@norvikfoods.co.uk

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: An 85g Cod fishcake with a par fried golden coating

Country of origin:
UK

Pack Size:
24 or 60 x 56g fishcakes per case
24 x 85g fishcakes per case
24 x 113g fishcakes per case
315 cases per pallet (15 layers of 21)

Shelf Life: 18 months @ -18°C
Product Coding: Inner: N/A
Outer: Best before date & production code

Ingredient List:
Cod 41%, **Fish**, Reconstituted Potato (34%) (Water, potato flake), Rusk **Gluten**, Salt, Wheat starch **Gluten**, Pepper, Parsley, Breadcrumbs (with natural colour – Paprika [E160c] **Gluten**, Batter (Water, Wheatflour) **Gluten**, Rapeseed oil

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

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	813kJ 193kcal
Fat	7.4g
of which saturates	0.8g
Carbohydrate	24.1g
of which sugars	0.5g
Protein	7.6g
Salt	0.417g

Microbiological Standards:

	Target	Maximum
TVC / g	<500,000	>1000,000
Coliforms / g	<500	>5000
E Coli / g	<100	>500
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 minutes.
- Grill: Medium Heat for 10-12 minutes, turning once.

QUALITY PARAMETERS

Organoleptic Description:

Golden coating, core flecked with parsley.
Clean & seasoned with a distinct fish taste. Crisp coating, moist core.
Pleasant and characteristic odour with no off taints.

Physical Parameters:

Consistent rounds, evenly coated.
Portion weight 56g, 85g, or 113g
Core Weight 44-46g, 67-70g, 88-92g
Coating level 20 +/- 2%

Unacceptable Defects: on cooking

Dark brown or pale yellow coloured coating.
Soft, soggy coating.
Gaps in coating > 0.5cm sq.
More than 6 black flecks per flat surface.
Any misshapen or damaged cakes

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Recipe Breakdown:

	INGREDIENT	%
Core	Raw Minced Cod	41
	Potato Flake	9.04
	Water	25.28
	Rusk	3.12
	Salt	0.64
	Wheat Starch	0.64
	Pepper	0.16
	Parsley	0.08
Coating	Breadcrumb CR30 Nimbus batter Rapeseed Oil*	20%

Oil replaces water during flash frying.

Raw Materials

Raw Material	Supplied By
Cod	Ex Approved supplier list
Potato Flake	J.L.Priestley
Batter mix (Nimbus)	Dalziel (Whitworth Bros)
Crumb CR30	Ripon Select
Salt, Parsley, Pepper, Wheat Starch	EX Approved supplier list
Rusk	Ripon Select
Rapeseed Oil	Henry Colbeck

Process Outline:

Mix potato & water for 3 minutes.
Add dry ingredients & raw minced cod. Mix for 2 minutes.
Deposit cores, coat in batter & crumb and flash fry for 42 sec @ 370° +/- 10 °F
Blast freeze fried cores to <-18°C
Pack, check weigh, metal detect & palletise.
Transfer to cold store

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FOOD ALLERGEN & INTOLERANCE DATA

ALLERGEN	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten & products thereof *	X		Present in Wheatflour, Rusk & Breadcrumb
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