

Norvik Ltd	SALMON FISHCAKE	Prd_ref	NRVK_MSC_SlmmBiTE_001
		Issued	06/01/2022
		Authorised	M. Fisher
<b>Unauthorised copy when printed out</b>			

**Product Name:** SALMON 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](mailto: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 Salmon fishcake with a par fried golden coating

**Country of origin:**  
UK

**Pack Size:**  
24 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:**  
Reconstituted Potato 38% (Water, Potato flake), (36%) (Salmon 18%, Whitefish 18%) **Fish**, Breadcrumbs (with natural colour – Paprika) **Gluten**, Batter (Water, Wheatflour, Maize Starch, Salt) **Gluten**, Rapeseed oil, Rusk **Gluten**, Salt, Pepper, Parsley, Natural colours Paprika (E160c) & Carmine (E120[i])

**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	946kJ 226kcal
Fat	10.9g
of which saturates	1.2g
Carbohydrate	23.9g
of which sugars	0.3g
Protein	7.1g
Salt	0.262g

**Microbiological Standards:**

	Target	Maximum
<b>TVC / g</b>	<500,000	>1000,000
<b>Coliforms / g</b>	<500	>5000
<b>E Coli / g</b>	<10	>100
<b>Staph Aureus / g</b>	<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 30-35 minutes.

Ensure the core temperature is >72°C

**QUALITY PARAMETERS**

**Organoleptic Description:**

Golden coating, core flecked with parsley.

Clean & seasoned with a distinct salmon taste. Light and crunchy coating.

Pleasant and characteristic odour with no off taints.

**Physical Parameters:**

Evenly coated breadcrumbs

No exposed fish core

Portion weight – minimum 85g

Core Weight 44g –46g

Coating level 20% +/- 2%

**Unacceptable Defects: on cooking**

Dark brown or pale yellow coloured coating.

Soft, soggy coating.

Gaps in coating > 0.5cm sq.

Any misshapen or damaged cakes

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**Recipe Breakdown:**

	INGREDIENT	%
Core	Minced Salmon	18
	Minced Whitefish	18
	Potato	9
	Water	29
	Rusk	2.79
	Wheat Starch	1.04
	Salt	0.3
	Parsley	0.09
	Pepper	0.09
	Natural Colours (Paprika & Carmine)	0.04
Coating	Breadcrumbs CR30 Nimbus batter Rapeseed Oil *	20.0

Oil replaces water during flash frying.

**Process Outline:**

Mix potato & water for 2 minutes.

Add colour solutions & mix for 1 minute.

Add dry ingredients & minced whitefish. Mix for 1 minute.

Add minced salmon. Mix for 1 minute.

Deposit cores, coat in batter & crumb and flash fry for 42 sec @ 370 +/- 10°F

Blast freeze fried cores to < -18 °C

Pack, checkweigh, metal detect & palletise.

Transfer to coldstore.

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**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		White Fish & 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



**EXAMPLE LABEL**