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Product	(Gluten Free) Smoked Haddock Fish Cakes			
Description	Smoked Haddock Fish Cakes			
Pack Size	16x120g – 135g (mi	16x120g – 135g (minimum net weight 2.1kg)		
Cases per Pallet	120 cases per pallet			
Manufacturing Site	Norvik Ltd, Humber Street, Grimsby DN31 3HL			
Site Code	GB GG 142			
Technical Contact	M.Pieniazek <u>gc@norvikfoods.co.uk</u> Tel: 01472 240297			
Sales Contact	Jane Hind Jane@meatex.co.uk Tel: 01323 818321			

Ingredients	Smoked Haddock (32%) (Melanogrammus aeglelinus) (FISH), Salt, Colours (curcumin, Annatto Norbixin), Potato, Cod (Gadus Morhua) (FISH) (13%), Rice Flour, Water, Rapeseed Oil, Dried Potato, Maize Flour, Cornflour, Lemon Juice, Potato Starch, Black Pepper, Parsley, Salt, Spring Onions, Chives, Spinach, Dextrose Monohydrate, Vegetable Fibre, Caramelised Sugar Syrup.
Allergens	Fish, Gluten
Cooking Guidelines	For best results, cook from frozen. Oven bake: Pre-heat oven to 220°C / Fan 200°C and bake for 28 – 32 minutes. This product is not suitable for microwave cooking. Ensure that product is piping hot before serving.
Storage	Keep frozen at -18°C or below. Do not re-freeze once defrosted.
Shelf Life	Best Before End - 12 months from date of production if stored at -18°C or below.
Country of origin	Produced and packed in the UK

Nutritional Information	Typical values per 100g as sold		
	Energy		kJ
	Energy		Kcal
	Fat		g
	(of which saturates)		g
	Carbohydrate		g
	(of which sugars)		g
	Protein		g
	Salt		g

Agreed & Approved By	Name	Position	Signature	Date
For Norvik Ltd	M.Pieniazek	Technical Manager	M.Pieniazek	17.01.2024



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Microbiological Standards		Target	Maximum
	TVC/g	<500,000	>1,000,000
	Coliforms / g	<500	>5000
	E Coli / g	<10	>100
	Staph Aureus / g	<20	>200
	Salmonella / g	Absent in 25g	Present in 25g

Quality Parameters	Colour	Coating to be an even natural light pale brown colour.
	Texture	Crunchy with a somewhat firm but moist core.
	Flavour	Typical of smoked haddock.
	Odour	Pleasant and characteristic with no off taints.

Physical Parameters	Finished Weight	16 x 120 - 135g (minimum net weight 2.1kg)
	Coating Pick Up %	

Unacceptable Defects	Dark brown.
	Soft, wet or soggy.
	Pieces of bone.
	Any damaged or badly misshapen.

Coating		
Packaging	White Cardboard Carton with Blue LDPE liner	
Product Coding	Inner Best Before End (MMM YYYY) – Production Date Code	
	Outer	Best Before End (MMM YYYY) – Production Date Code

Process Outline	Product is re-packed into as 16 x 120g – 137g per carton and stored frozen. Cartons are then passed through the metal detector.
	A label is applied to the outer case listing ingredients, allergens, expiry and production dates.
	The sealed cartons are then placed in cold storage at -18°C ready to be dispatched.

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Food Allergen, Dietary & Intolerance Data

ALLERGEN		ΓAINS	ADDITIONAL INFORMATION
		NO	ADDITIONAL INFORMATION
Celery / Celeriac & products thereof		Х	
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) & products thereof *		Х	
Crustaceans & products thereof		Х	
Eggs & products thereof		Х	
Fish & products thereof	✓		HADDOCK, COD
Milk & Dairy products & products thereof (including lactose)		Х	
Mustard & products thereof		Х	
Peanuts & products thereof		Х	
Nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts		Х	
Sesame seeds & products thereof		Х	
Soy (soya) beans & products thereof		Х	
Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre		Х	
Lupin		Х	
Molluscs; e.g. clams, mussels, whelks, Oysters. Snails and squid		Х	
Suitable For			
Vegan		Х	
Vegetarian		Х	
Halal		Х	
Kosher		Х	

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LABEL EXAMPLE

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