

	<b>Product Specification</b>		
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## MSC Haddock Blocks 7.5kg

<b>Finished Product:</b>	MSC Haddock Blocks 7.5kg	<b>Issue number:</b>	2
<b>Species:</b>	<i>Melanogrammus aeglefinus</i>	<b>Issue Date:</b>	12.04.2024
<b>Product code:</b>	T TBC	<b>Review date:</b>	12.04.2027
<b>Customer code:</b>	N/A	<b>Authorisation</b>	Technical

### RAW MATERIAL

Species	Catch area & catch methods	Origin	Packaging
Haddock ( <i>Melanogrammus aeglefinus</i> )	North East Atlantic Ocean FAO27 Sub area: I, Ib, Ia (Barents Sea), IIb, 2b1, 2b2 (Spitzbergen and Bear Island), IIa, 2a1, 2a2 (Norwegian Sea), II Norwegian Sea, Spitzbergen, and Bear Island) Va (Iceland ground) Trawl, hooks and lines, seines, OTB, bottom otter trawl, longlines, pots and traps (to be confirmed on intake)	Norway/ Iceland/ Russia/ China/ (to be confirmed on intake)	All food contact material to comply with EU 10/2011 and the materials and articles in contact with food (England) regulations 2012
<b>Ingredients</b>			
Haddock (FISH) 100%			

### PHOTO STANDARDS TBC

Defect description	Defect definition	Maximum tolerance allowed
Foreign Material (1)	Any material such as wood, plastic, metal. etc.	Nil
Foreign Material (2)	Worms, parasites, lice	Nil
Foreign Material (3)	Bones	per kg <ul style="list-style-type: none"> <li>&gt;30mm - 0</li> <li>&gt;10mm and &lt;30mm – 2</li> <li>5 -10mm – 5</li> </ul> 1-5mm (<2mm in diameter) – no max
Discolouration	Any localised blood spots, bruising or other blemish	5% Blood Spots < 1cm²
Dehydration	Product showing signs of dehydration or signs of temperature abuse.	Nil
Block Dimensions	483 x 254 x 63	+/- 5mm
Protective Glaze	No glaze allowed	Nil
Skin	No skin or black membrane	Allow <20% surface area silver membrane.

### PACKAGING

All food contact materials must be food safe materials.

**All packaging used must conform to current UK, EU or USA Legislation.**

- Please provide copies of plastic migration certificates as referred to in [Commission Directive 2002/72/EC](#) (& amendments thereof) or a written declaration of compliance for non-plastic items that are supplied in accordance to [Regulation \(EC\) No 1935/2004](#) (& amendments thereof).

Packaging			
Inner Type	Foodgrade waxed liner	Colour	Brown
Outer Type	Foodgrade Cardboard Carton	Weight per Outer	3 or 4 x 7.5kg

### STORAGE AND DESPATCH

Temperature control	
In storage	Product temperature to be at -18°C or below during storage.
Despatch	Product Temperature on despatch to be at -18°C or below, must be recorded on the delivery notes

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	Only refrigerated transport is to be used, thermostat setting must be recorded on the delivery notes
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### LABELING

- All labels must conform to current labelling legislation.

Label size: 240mm x 90mm (white/blue) or 101mm x 151mm (white)	
Adhesive: high tack freezer adhesive	
The following information must be present on each individual carton.	
Description	SKINLESS & BONELESS MSC HADDOCK BLOCKS 7.5KG ( <i>Melanogrammus aeglefinus</i> )
Net weight:	3 or 4 x 7.5kg
Ingredients:	Haddock ( <b>FISH</b> ) 100%
Catch area:	North East Atlantic FA027
Sub area	1a
Catch method:	Trawl
Origin:	Iceland
Frozen on date	DD/MM/YYYY
Date of production:	DD/MM/YYYY
Best before:	DD/MM/YYYY
MSC CoC number	MSC-C- xxxx
Factory reg:	xxxx
Job no:	XXXX
Storage instructions:	Store at -18°C or below. Do not refreeze once product has thawed
Disclaimer	Although every care has been taken to remove all bones, some small bones may remain
Allergy advice	For allergens, see ingredients in <b>BOLD</b>

### NUTRITIONALS –

Nutritional information is taken from McCance and Widdowson's 7<sup>th</sup> edition.

Nutritional values as per 100g sold frozen	
Energy kJ / kcal	317kJ / 80kcal
Fat	0.4g
(of which saturates)	0.1g
Carbohydrates	0 g
(of which sugars)	0 g
Protein	17.8g
Salt	0.17g

### MICROBIOLOGY

Product must conform to the following standards			
Micro Test	Accept	Reject	Sample frequency
Pseudomonas	<10 <sup>5</sup> /G	10 <sup>6</sup> /G	Only per customer request
TVC/G	<10 <sup>5</sup> /G	10 <sup>6</sup> /G	
Entero	<100/G	1,000/G	
E.coli	<10/G	50/G	
Staph Aureus	<20/G	20/G	
Listeria	Absent in 25g	10/G	
Salmonella	Absent In 25g	Present	

### ORGANOLEPTIC ASSESSMENT

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Organoleptic assessments	Accept	Reject
<b>Appearance</b>	Product to have a white to off-white colour which does not change when cooked. Originally white and opaque going slightly yellowish. When cooked there may be some protein cook-out visible.	Dehydrated, damaged fingers, incorrect shape, yellow or pink to dark grey, excessive water
<b>Aroma</b>	When cooked the product may have a slight 'fish' odour. Initially weak odour of sweet, boiled milk, starchy followed by strengthening of these odours. Shellfish, seaweed, raw green plant. Loss of odour, neutral odour.	Off, pungent 'fish' or ammonia odour. Condensed milk, caramel, toffee-like. Milk jug odours, boiled potato or boiled clothes like. Lactic acid, sour milk, fatty acid.
<b>Texture</b>	Cooked product to be firm and flaky but succulent. Dry, crumbly with short tough fibres.	Chewy, dry and fibrous, or mushy and soft, or watery
<b>Flavour</b>	Cooked product to have fresh, mild fish flavour. Watery, metallic, starchy. Slight sweetness may develop. Creamy, green plant characteristic, neutral.	Strong 'off' flavour. Insipid, sour off flavour, bitter, rubber, slight sulphide.

Dietary and intolerance	Yes/No	Comments
Genetically modified ingredients	No	
Suitable for vegetarians	No	
Suitable for vegans	No	
Organic certified	No	
MSC certified	Yes	
ASC certified	No	
Halal certified	No	
Kosher certified	No	
Product free from	Yes/No	
Additives	Yes	
Preservatives	Yes	
Artificial preservatives	Yes	
Artificial sweeteners	Yes	
Free from gluten	Yes	
Free from animal based products	Yes	
Free from milk and milk derivatives	Yes	
Free from egg and egg derivatives	Yes	
Free from soya flour	Yes	
Free from soya derivatives	Yes	
Free from HVP	Yes	
Free from MSG	Yes	
Free from nut and nut derivatives	Yes	
Free from coconut and coconut derivatives	Yes	
Free from beef and beef derivatives	Yes	
Free from yeast and yeast extracts	Yes	
Free from Wheat and Wheat Derivatives	Yes	
Free from fish	No	Haddock
Free from crustaceans	Yes	
Free from molluscs	Yes	
Free from celery	Yes	
Free from mustard	Yes	
Free from sesame seeds and derivatives	Yes	
Free from sulphur dioxide and sulphites at Levels above 10mg/kg as SO <sub>2</sub>	Yes	
Free from lupin and lupin derivatives	Yes	

#### OTHER ALLERGENS HANDLED ON-SITE

A primary processing plant of fish products, the only allergen(s) on site is **FISH** and **FISH BASED PRODUCTS**. With this, every product on site will contain **FISH**. This is stated under the allergen declaration on each and every label/pallet card.

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The coated products (packed/stored in the Coldstore) may contain the following allergens: **Gluten (Wheat, Barley), Milk, Mustard, Yeast, Crustaceans, Celery, Lupin, Nuts, Eggs, Soya, Peanuts, Sesame, Sulphites, Molluscs**

CUSTOMER ACKNOWLEDGEMENT CUSTOMER FULL ADDRESS			
Position	Name	Signature	Date