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| Product | Lobster, Lemon & Pepper Fishcakes (40-45g) | | |
| Description | Lobster and white fish fishcake with lemon and pepper flavouring. | | |
| Pack Size | 8 x 1kg – Minimum Net Weight 8kg (40-45g per fishcake) | | |
| Cases per Pallet | To be advised | | |
| Manufacturing Site | Meatex Grimsby, Humber Street, Grimsby DN31 3HL | | |
| Site Code | GB GG 142 | | |

| | | | |
|--------------------------|-----------|------------------------|-------------------|
| Technical Contact | Technical | technical@meatex.co.uk | Tel: 01472 350082 |
| Sales Contact | Jane Hind | Jane@meatex.co.uk | Tel: 01323 818321 |

| | |
|---------------------------|--|
| Ingredients | Lobster (Homarus Gammarus) (23%) (Crustacean), Minced White Fish (FISH), (17%), Water, WHEAT Flour, (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), WHEAT Flour, (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast, Sugar, Salt (contains E535 anticaking agent), Pepper, Flavour Enhancer: Monosodium Glutamate (E621), Citric Acid (E330), Natural Flavouring, Red Bell Pepper, Rapeseed Oil, Malic Acid (E296), Parsley, Potato Flake, Rusk, Chilli Paste, Lemon Grass Paste, Garlic Puree, Salt, Pepper, Lime Flavouring, Lemon Juice. |
| Allergens | Fish, Wheat Gluten, Crustaceans (Lobster) |
| Cooking Guidelines | For best results cook from frozen. Deep Fry: Heat oil to 180°C and fry for 4-5 minutes. Oven Bake: Pre heat Oven to 220°C / Fan 200°C for approximately 20-22 minutes. Always ensure the product core temperature reaches 72°C. |
| Storage | Store at -18°C or below. Do not re-freeze once thawed. |
| Shelf Life | Best Before End - 18 months from date of production if stored at -18°C or below. |
| Country of origin | Produced and packed in the UK. |

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| Nutritional Information | Typical values per 100g as sold | | |
| | Energy | kJ | 628 |
| | Energy | Kcal | 149 |
| | Fat | g | 2.3 |
| | (of which saturates) | g | 0.39 |
| | Carbohydrate | g | 21.6 |
| | (of which sugars) | g | 1.55 |
| | Fibre | g | |
| | Protein | g | 10.8 |
| | Salt | g | 2.9 |

| Agreed & Approved By | Name | Position | Signature | Date |
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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 |

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| Quality Parameters | Colour | Even natural golden colour when cooked. |
| | Texture | Light coating with a moist, succulent core. |
| | Flavour | Typical of lobster and white fish with lemon and pepper notes when consumed. |
| | Odour | Pleasant and characteristic with no off taints. |

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| Physical Parameters | Finished Weight | 40-45g per fishcake |
| | Coating Pick Up % | 20% (+/- 2%) |

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| Unacceptable Defects | Dark brown or pale-yellow coloured coating. |
| | Soft, wet soggy coating. |
| | Gaps in coating > 2cm sq. |
| | Any damaged or misshapen cakes. |

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

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| Process Outline | Raw materials are combined, mixed and formed into cakes. The product is deposited onto the conveyor belt manually to be enrobed and transferred automatically to the pre-dust and batter application line. The coated product is passed through the fryer to flash fry and set the coating. After frying the product is placed on cooling racks before being transferred to the blast freezer. Once frozen the product is transferred to the packing line where it is de-racked and manually packed into bags / cartons. Cartons are then passed through the metal detector. A label is applied to the outer case listing ingredients, allergens, expiry and production dates. Placed in cold storage at -18°C ready to be dispatched. |
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Food Allergen, Dietary & Intolerance Data

| ALLERGEN | CONTAINS | | ADDITIONAL INFORMATION |
|---|----------|----|------------------------|
| | YES | NO | |
| Celery / Celeriac & products thereof | | X | |
| Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) & products thereof * | ✓ | | Wheat |
| Crustaceans & products thereof | ✓ | | Lobster |
| Eggs & products thereof | | X | |
| Fish & products thereof | ✓ | | White Fish |
| 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 | |
| Suitable For | | | |
| Vegan | | X | |
| Vegetarian | | X | |
| Halal | | X | |
| Kosher | | X | |

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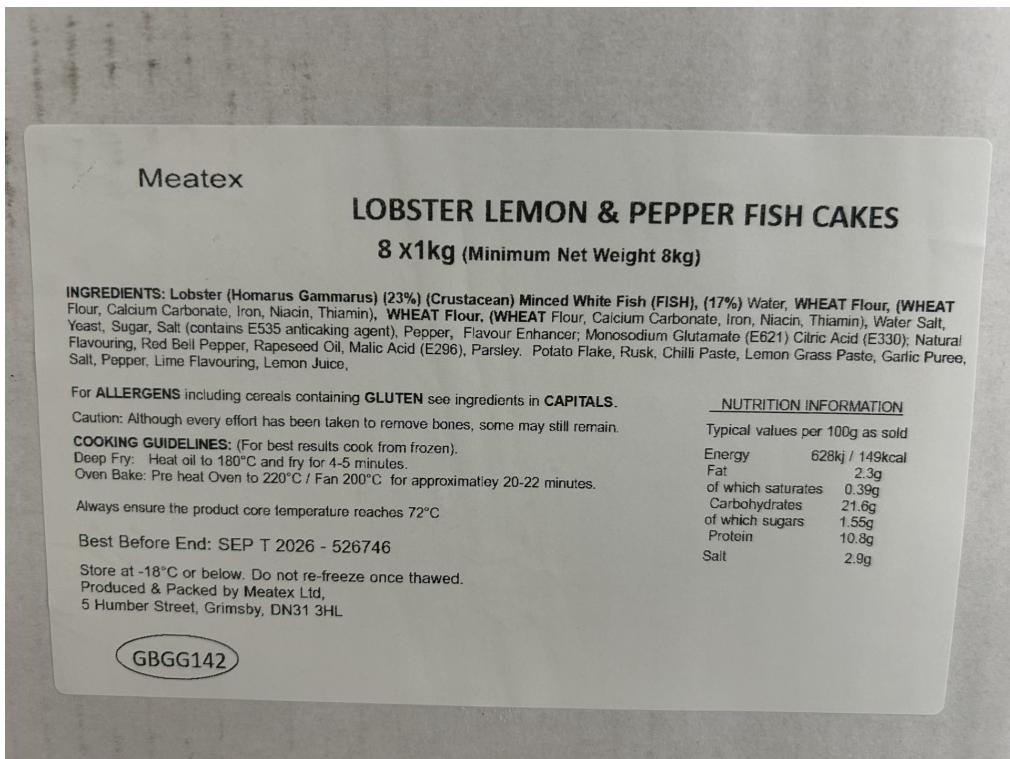
Product Specification

Meatex Grimsby, Humber Street, Grimsby DN31 3HL

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LABEL EXAMPLE



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