

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.

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

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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	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.

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

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

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

Process Outline	<p>Raw materials are combined, mixed and formed into cakes.</p> <p>The product is deposited onto the conveyor belt manually to be enrobed and transferred automatically to the pre-dust and batter application line.</p> <p>The coated product is passed through the fryer to flash fry and set the coating.</p> <p>After frying the product is placed on cooling racks before being transferred to the blast freezer.</p> <p>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.</p>
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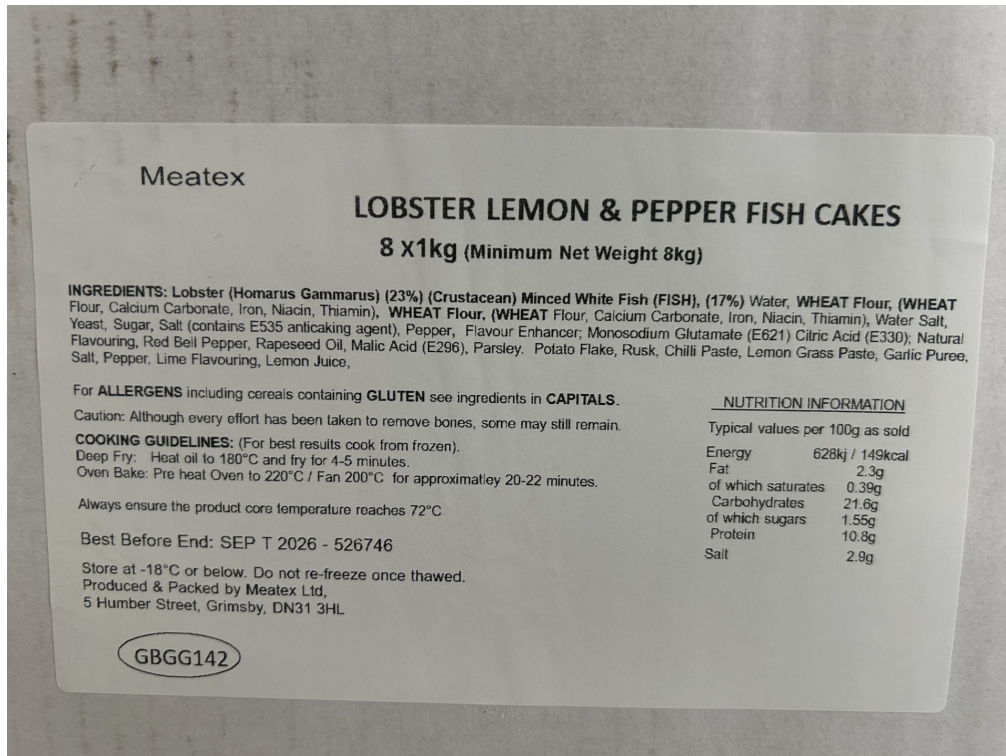
Food Allergen, Dietary & Intolerance Data

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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Doc Ref	MSPEC 33
Issue No	1
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Authorised	Technical
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LABEL EXAMPLE



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