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| Meatex Grimsby | Product Specification Meatex Grimsby, 5 Humber Street, Grimsby DN31 3HL <i>Uncontrolled document when printed</i> | Doc Ref | MGSPEC 01 |
| | | Issue No | 1 |
| | | Issue Date | 06/01/2026 |
| | | Authorised | Meatex Technical |
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|--------------------|--|------------------------|-------------------|
| Product | Haddock Fishcakes (140-150g) | | |
| Description | A Haddock and Potato Fishcake coated in a crispy breadcrumb. | | |
| Pack Size | 8 x 1kg packs per case – Minimum Net Weight per case 8kg | | |
| Cases per Pallet | [To be completed] | | |
| Manufacturing Site | Meatex Grimsby, 5 Humber Street, Grimsby DN31 3HL | | |
| Site Code | GB GG 142 | | |
| Technical Contact | Meatex Technical | technical@meatex.co.uk | Tel: 01472 350082 |
| Sales Contact | Jane Hind | Jane@meatex.co.uk | Tel: 01323 818321 |

| | |
|-------------|--|
| Ingredients | Potato (11%), Haddock (51%) (FISH), Breadcrumbs (WHEAT Flour, Maize Starch, Yeast), Batter (Water, WHEAT Flour, Maize Starch, Salt, Rusk (WHEAT), Rapeseed Oil, Pepper. |
| Allergens | Fish, Wheat, Gluten |

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| Cooking Guidelines | For best results cook from frozen. Shallow fry: Fry over a medium heat for 7-8 minutes turning occasionally. Deep fry: Heat oil to 180°C and fry for 5-6 minutes. Grill: Place under a medium grill for 10-12 minutes turning once. Oven bake: Pre heat Oven to 200°C / Fan 190°C and bake for 20-25 minutes. Ensure that product is piping hot throughout before serving. |
| Storage | Keep frozen at -18°C or below. Do not re-freeze once defrosted. |
| 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 | 720 | kJ |
| | Energy | 172 | Kcal |
| | Protein | 11.5 | g |
| | Fat | 7.5 | g |
| | (of which saturates) | 0.7 | g |
| | Carbohydrate | 15.0 | g |
| | (of which sugars) | 0.2 | g |
| | Fibre | 1.2 | g |
| | Salt | 1.0 | g |

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| Microbiological Standards | TVC / g | Target | Maximum | | |
| | 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 that becomes golden brown when cooked. | | | |
| | Texture | Coating texture to be light and crunchy and the core will be creamy/white, succulent and moist. | | | |
| | Flavour | Typical of haddock fish with a mild, pleasant taste when consumed. | | | |
| | Odour | Typical of fish. No off taints. | | | |
| Physical Parameters | Finished Weight | 140-150g minimum weight | | | |
| | Coating Pick Up % | [To be completed] (+/- 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 | [To be completed] | | | | |
| 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 | 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 batter. 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 | | X |
| Eggs & products thereof | | X |
| Fish & products thereof | ✓ | Haddock |
| 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 |
| <i>Suitable For</i> | | |
| Vegan | | X |
| Vegetarian | | X |
| Halal | | X |
| Kosher | | X |

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LABEL EXAMPLE

[Label Image to be inserted]

HADDOCK FISHCAKES

8 x 1kg (Min Net Weight 8kg)

INGREDIENTS: Potato (11%), Haddock (51%) (**FISH**), Breadcrumbs (**WHEAT** Flour, Maize Starch, Yeast), Batter (Water, **WHEAT** Flour, Maize Starch, Salt, Rusk (**WHEAT**), Rapeseed Oil, Pepper).

For **ALLERGENS** including cereals containing **GLUTEN** see ingredients in **CAPITALS**.

Caution: Although every effort has been taken to remove bones, some may still remain.

COOKING GUIDELINES: (For best results cook from frozen).

Shallow Fry: Fry over a medium heat for 7-8 minutes turning occasionally.

Deep Fry: Heat oil to 180°C and fry for 5-6 minutes.

Grill: Place under a medium grill for 10-12 minutes turning once.

Oven Bake: Pre heat Oven to 200°C / Fan 190°C and bake for 20-25 minutes.

Ensure that product is piping hot throughout before serving.

Best Before End: [MMM YYYY] **Production code:** [XXXXXX]

Store at -18°C or below. Do not re-freeze once thawed.

Produced and packed by: Meatex Grimsby, 5 Humber Street, Grimsby DN31 3HL

01472 350082

| NUTRITIONAL INFORMATION | |
|-----------------------------------|----------|
| (Typical values per 100g as sold) | |
| Energy (kJ) | 720 kJ |
| Energy (kcal) | 172 kcal |
| Fat | 7.5g |
| - of which saturates | 0.7g |
| Carbohydrate | 15.0g |
| - of which sugars | 0.2g |
| Protein | 11.5g |
| Fibre | 1.2g |
| Salt | 1.0g |

| Agreed & Approved By | Name | Position | Signature | Date |
|----------------------|------------------|-------------------|-----------|------|
| For Meatex Grimsby | Meatex Technical | Technical Manager | | |
| For | | | | |