

<div>Meatex Grimsby</div>	<div>Product Specification</div> <div>Meatex Grimsby, 5 Humber Street, Grimsby DN31 3HL</div> <div>Uncontrolled document when printed</div>	<table><tr><td>Doc Ref</td><td>MGSPEC 01</td></tr><tr><td>Issue No</td><td>1</td></tr><tr><td>Issue Date</td><td>06/01/2026</td></tr><tr><td>Authorised</td><td>Meatex Technical</td></tr><tr><td colspan="2">Page 1 of 4</td></tr></table>	Doc Ref	MGSPEC 01	Issue No	1	Issue Date	06/01/2026	Authorised	Meatex Technical	Page 1 of 4	
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Product	<b>Haddock Fishcakes (140-150g)</b>		
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%) ( <b>FISH</b> ), Breadcrumbs ( <b>WHEAT</b> Flour, Maize Starch, Yeast), Batter (Water, <b>WHEAT</b> Flour, Maize Starch, Salt, Rusk ( <b>WHEAT</b> ), Rapeseed Oil, Pepper.
Allergens	<b>Fish, Wheat Gluten</b>

Cooking Guidelines	For best results cook from frozen. <b>Shallow fry:</b> Fry over a medium heat for 7-8 minutes turning occasionally. <b>Deep fry:</b> Heat oil to 180°C and fry for 5-6 minutes. <b>Grill:</b> Place under a medium grill for 10-12 minutes turning once. <b>Oven bake:</b> 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		<b>Target</b>	<b>Maximum</b>
	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	<b>Colour</b>	Coating to be an even natural light pale brown colour that becomes golden brown when cooked.
	<b>Texture</b>	Coating texture to be light and crunchy and the core will be creamy/white, succulent and moist.
	<b>Flavour</b>	Typical of haddock fish with a mild, pleasant taste when consumed.
	<b>Odour</b>	Typical of fish. No off taints.

Physical Parameters	<b>Finished Weight</b>	140-150g minimum weight
	<b>Coating Pick Up %</b>	[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.
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Coating	[To be completed]
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Packaging	White Cardboard Carton with Blue LDPE liner
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Product Coding	<b>Inner:</b> Best Before End (MMM YYYY) – Production Date Code <b>Outer:</b> 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 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

<b>NUTRITIONAL INFORMATION</b>	
(Typical values per 100g as sold)	
Energy (kJ)	720 kJ
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Fat	7.5g
- of which saturates	0.7g
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Protein	11.5g
Fibre	1.2g
Salt	1.0g

<b>Agreed &amp; Approved By</b>	<b>Name</b>	<b>Position</b>	<b>Signature</b>	<b>Date</b>
For Meatex Grimsby	Meatex Technical	Technical Manager		
For				