

Doc Ref	NSPEC 06
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Issue Date	01/12/2025
Authorised	Technical
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Product	Smoked Haddock and Spring Onion Fishcake (90g)
Description	Smoked Haddock, Potato and Chopped Spring Onion in a Breadcrumb coating.
Pack Size	20 x 90g – Minimum Net Weight per case 1.8kg
Cases per Pallet	315 (15 layers of 21)
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	Potato, Smoked Haddock (FISH) (38%), Coating (WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Yeast), Spring Onions (3%), Rusk (WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Rapeseed Oil, Margarine (Vegetable Oils (Rapeseed Oil, Palm Oil), Water, Buttermilk (MILK), Salt, Stabiliser (Sodium Alginate), Emulsifiers (Mono and Di-glycerides of Fatty Acids), Preservative (Potassium Sorbate), Acidity Regulator (Lactic Acid), Colour (Annatto Bixin, Curcumin), Vitamin A & D, Flavouring), Pepper.
Allergens	Fish, Wheat Gluten, Milk
Cooking Guidelines	For best results cook from frozen. Shallow fry: Fry over a medium heat for 7-8 minutes. Deep fry: Place in hot oil at 180°C for 5-6 minutes. Grill: Place under a medium heated Grill for 10-12 mins turning once halfway through. Oven bake: 180°C / Gas mark 4 for 28-32 minutes. Ensure that the 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	kJ	737
	Energy	Kcal	175
	Fat	g	6.4
	(of which saturates)	g	0.7
	Carbohydrate	g	21.9
	(of which sugars)	g	1.4
	Fibre	g	1.7
	Protein	g	6.7
	Salt	g	0.7

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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	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 smoked fish with a back note of spring onion when consumed.
	Odour	Typical of smoked fish. No off taints.

Physical Parameters	Finished Weight	90g minimum weight
	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	Battermix A121 – Samurai Breadcrumb SM114	
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	<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 batter.</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		X	
Eggs & products thereof		X	
Fish & products thereof	✓		Haddock
Milk & Dairy products & products thereof (including lactose)	✓		Milk
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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LABEL EXAMPLE

SMOKED HADDOCK AND SPRING ONION FISH CAKES

20 x 90g (Min Net Weight 1.8kg)

INGREDIENTS: Potato, Smoked Haddock (**FISH**) (38%), Coating (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Yeast), Spring Onions (3%), Rusk (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Rapeseed Oil, Margarine (Vegetable Oils (Rapeseed Oil, Palm Oil), Water, Buttermilk (**MILK**), Salt, Stabiliser (Sodium Alginate), Emulsifiers (Mono and Di-glycerides of Fatty Acids), Preservative (Potassium Sorbate), Acidity Regulator (Lactic Acid), Colour (Annatto Bixin, Curcumin), Vitamin A & D, Flavouring), 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: Oct 2024 - 311246

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

NUTRITIONAL INFORMATION

(Typical values per 100g as sold)

Energy (kJ)	737 kJ
Energy (kcal)	175 kcal
Fat	6.4 g
- of which saturates	0.7 g
Carbohydrate	21.9 g
- of which sugars	1.4 g
Protein	6.7 g
Fibre	1.7 g
Salt	0.7 g

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