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<b>Product</b>	<b>Smoked Haddock and Spring Onion Fishcake (90g)</b>		
<b>Description</b>	Smoked Haddock, Potato and Chopped Spring Onion in a Breadcrumb coating.		
<b>Pack Size</b>	20 x 90g – Minimum Net Weight per case 1.8kg		
<b>Cases per Pallet</b>	315 (15 layers of 21)		
<b>Manufacturing Site</b>	Meatex Grimsby, Humber Street, Grimsby DN31 3HL		
<b>Site Code</b>	GB GG 142		

<b>Technical Contact</b>	Technical	technical@meatex.co.uk	Tel: 01472 350082
<b>Sales Contact</b>	Jane Hind	Jane@meatex.co.uk	Tel: 01323 818321

<b>Ingredients</b>	Potato, Smoked Haddock ( <b>FISH</b> ) (38%), Coating ( <b>WHEAT</b> Flour ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Yeast), Spring Onions (3%), Rusk ( <b>WHEAT</b> Flour ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Rapeseed Oil, Margarine (Vegetable Oils (Rapeseed Oil, Palm Oil), Water, Buttermilk ( <b>MILK</b> ), 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.
<b>Allergens</b>	Fish, Wheat Gluten, Milk
<b>Cooking Guidelines</b>	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.
<b>Storage</b>	Keep frozen at -18°C or below. Do not re-freeze once defrosted.
<b>Shelf Life</b>	Best Before End - 18 months from date of production if stored at -18°C or below.
<b>Country of origin</b>	Produced and packed in the UK.

<b>Nutritional Information</b>	Typical values per 100g as sold		
	<b>Energy</b>	kJ	737
	<b>Energy</b>	Kcal	175
	<b>Fat</b>	g	6.4
	<b>(of which saturates)</b>	g	0.7
	<b>Carbohydrate</b>	g	21.9
	<b>(of which sugars)</b>	g	1.4
	<b>Fibre</b>	g	1.7
	<b>Protein</b>	g	6.7
	<b>Salt</b>	g	0.7

<b>Agreed &amp; Approved By</b>	<b>Name</b>	<b>Position</b>	<b>Signature</b>	<b>Date</b>
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Microbiological Standards		Target	Maximum
	<b>TVC / g</b>	<500,000	>1,000,000
	<b>Coliforms / g</b>	<500	>5000
	<b>E Coli / g</b>	<10	>100
	<b>Staph Aureus / g</b>	<20	>200
	<b>Salmonella / g</b>	Absent in 25g	Present in 25g

<b>Quality Parameters</b>	<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 smoked fish with a back note of spring onion when consumed.
	<b>Odour</b>	Typical of smoked fish. No off taints.

<b>Physical Parameters</b>	<b>Finished Weight</b>	90g minimum weight
	<b>Coating Pick Up %</b>	20% (+/- 2%)

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

<b>Coating</b>	Battermix A121 – Samurai Breadcrumb SM114		
<b>Packaging</b>	White Cardboard Carton with Blue LDPE liner		
<b>Product Coding</b>	<b>Inner</b>	Best Before End (MMM YYYY) – Production Date Code	
	<b>Outer</b>	Best Before End (MMM YYYY) – Production Date Code	

<b>Process Outline</b>	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)	✓		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	
<b>Suitable For</b>			
Vegan		X	
Vegetarian		X	
Halal		X	
Kosher		X	

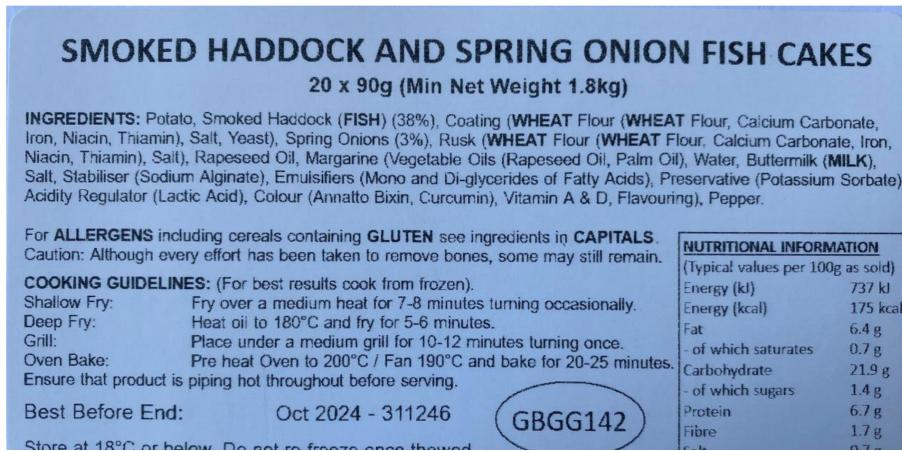
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## LABEL EXAMPLE

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