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|---------------------------|--|--|--|
| <b>Product</b>            | <b>Lobster, Chilli &amp; Lime Fishcakes (40-45g)</b>             |  |  |
| <b>Description</b>        | Lobster and white fish fishcake with chilli and lime flavouring. |  |  |
| <b>Pack Size</b>          | 8 x 1kg – Minimum Net Weight 8kg (40-45g per fishcake)           |  |  |
| <b>Cases per Pallet</b>   | To be advised  |  |  |
| <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>        | Lobster (Homarus Gammarus) (23%) (Crustacean), Minced White Fish ( <b>FISH</b> ) (17%), <b>WHEAT</b> Flour, ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), <b>WHEAT</b> Flour, ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Extra Virgin Olive Oil, Salt, Yeast, Chilli, Red Bell Pepper, Natural Lime Flavouring, Parsley, Colour: Paprika (E160c), Potato Flake, Rusk, Chilli Paste, Lemon Grass Paste, Garlic Puree, Salt, Pepper, Lemon Juice, Parsley. |
| <b>Allergens</b>          | Fish, Wheat Gluten, Crustaceans (Lobster)  |
| <b>Cooking Guidelines</b> | For best results cook from frozen.<br>Air Fry: 200°C for 12-14 minutes.<br>Oven Bake: Pre heat Oven to 220°C / Fan 200°C for approximately 20-22 minutes.<br>Always ensure the product core temperature reaches 72°C.  |
| <b>Storage</b>            | Store at -18°C or below. Do not re-freeze once thawed.   |
| <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   | 628   |
|                                | <b>Energy</b>                   | Kcal | 149.5 |
|                                | <b>Fat</b>                      | g    | 2.3   |
|                                | <b>(of which saturates)</b>     | g    | 0.39  |
|                                | <b>Carbohydrate</b>             | g    | 21.65 |
|                                | <b>(of which sugars)</b>        | g    | 1.55  |
|                                | <b>Fibre</b>                    | g    |       |
|                                | <b>Protein</b>                  | g    | 10.8  |
|                                | <b>Salt</b>                     | g    | 2.9   |

| <b>Agreed &amp; Approved By</b> | <b>Name</b> | <b>Position</b>   | <b>Signature</b> | <b>Date</b> |
|---------------------------------|-------------|-------------------|------------------|-------------|
| For Meatex Grimsby              | Technical   | Technical Manager |                  | 01/12/2025  |

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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>  | Even natural golden colour when cooked.                                     |
|                           | <b>Texture</b> | Light coating with a moist, succulent core.                                 |
|                           | <b>Flavour</b> | Typical of lobster and white fish with chilli and lime notes when consumed. |
|                           | <b>Odour</b>   | Pleasant and characteristic with no off taints.                             |

|                            |                          |                     |
|----------------------------|--------------------------|---------------------|
| <b>Physical Parameters</b> | <b>Finished Weight</b>   | 40-45g per fishcake |
|                            | <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>        | WHEAT Flour Coating                         |   |
| <b>Packaging</b>      | White Cardboard Carton with Blue LDPE liner |   |
| <b>Product Coding</b> | <b>Inner</b>                                | N/A   |
|                       | <b>Outer</b>                                | Best Before End (MMM YYYY) – Production Date Code |

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

| Agreed & Approved By | Name      | Position          | Signature | Date       |
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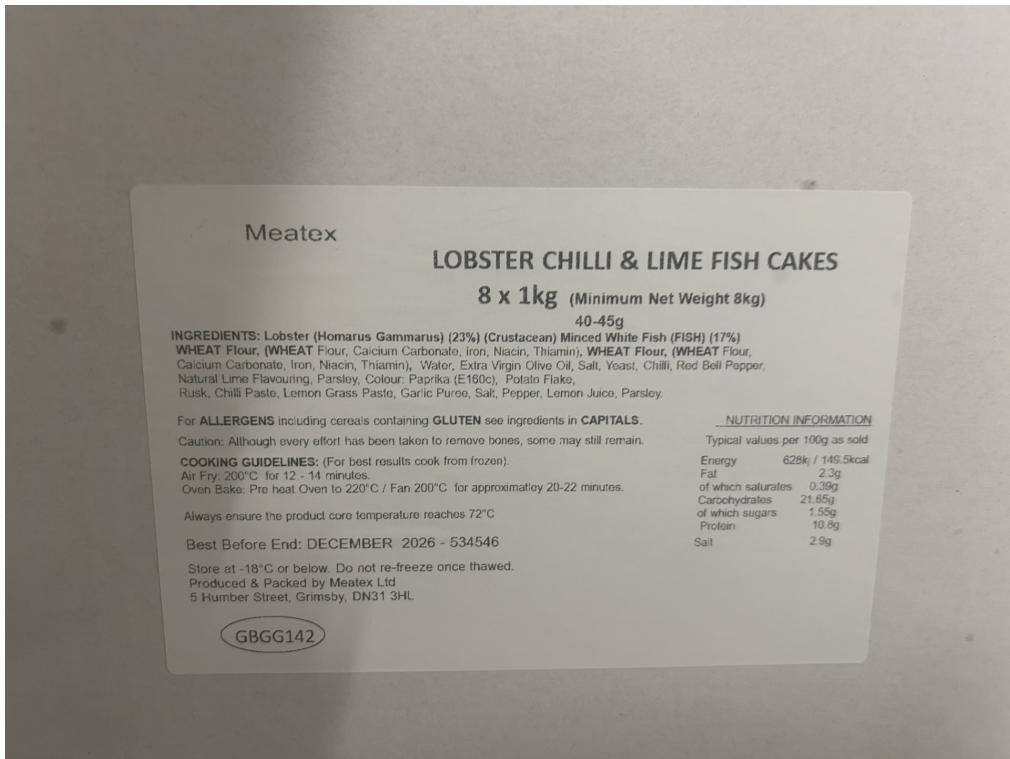
## Food Allergen, Dietary & Intolerance Data

| 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  |                        |
| <b>Suitable For</b>   |          |    |                        |
| Vegan   |          | X  |                        |
| Vegetarian  |          | X  |                        |
| Halal   |          | X  |                        |
| Kosher  |          | X  |                        |

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## LABEL EXAMPLE



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