



Product Specification

Foodex Grimsby, Humber Street, Grimsby DN31 3HL

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Doc Ref	FGSPEC 30
Issue No	1
Issue Date	10/08/2026
Authorised	Technical
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Product	Traditional Lincolnshire Fishcake			
Description	Classic Lincolnshire Fishcake in a golden breadcrumb coating.			
Pack Size	24 x 113g – Minimum Net Weight per case 2.7kg			
Cases per Pallet	315 (15 layers of 21)			
Manufacturing Site	Foodex Grimsby, Humber Street, Grimsby DN31 3HL			
Site Code	GB GG 142			
Technical Contact	Technical	technical@foodexgrimsby.com	Tel: 01472 350082	
Sales Contact	Jane	jane@foodexgroup.co.uk	Tel: 01323 818321	

Ingredients	Whitefish (FISH) (51%), Reconstituted Potato (Potato Flake, Water), Coating: WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin, Salt, Yeast; Rapeseed Oil, Salt, Wheat Starch (WHEAT), Colours: (Paprika extract, Carmine), Pepper, Dried Parsley.
Allergens	Fish (Whitefish), Wheat Gluten.
Cooking Guidelines	For best results cook from frozen. Shallow fry: Fry over a medium heat for 7-8 minutes turning once halfway through. Deep fry: Place in hot oil at 180°C for 5-6 minutes. Grill: Place under a medium heated grill for 10-12 minutes turning once halfway through. Oven bake: 180°C / Gas mark 4 for 28-32 minutes turning once halfway through. 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	TBC
	Energy	Kcal	TBC
	Fat	g	TBC
	(of which saturates)	g	TBC
	Carbohydrate	g	TBC
	(of which sugars)	g	TBC
	Fibre	g	TBC
	Protein	g	TBC
	Salt	g	TBC

Agreed & Approved By	Name	Position	Signature	Date
For Foodex Grimsby	Technical	Technical Manager		10/08/2026



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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 succulent and moist.
	Flavour	Typical of whitefish with a mild, clean flavour when consumed.
	Odour	Pleasant and characteristic of fresh whitefish. No off taints.

Physical Parameters	Finished Weight	TBC 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	TBC	
Packaging	White Cardboard Carton with Blue LDPE liner	
Product Coding	Inner	N/A
	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	✓		Whitefish
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	
Suitable For			
Vegan		X	
Vegetarian		X	
Halal		X	
Kosher		X	

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PRODUCT PHOTO



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