

CONFIDENTIAL

RAW MATERIAL SPECIFICATION

PRODUCT: Seabass Fillets,

PRODUCT REF CODE:

20.05.2020

Revision No:
Revisions Date:

Issued By:

Confidential
RAW MATERIAL SPECIFICATION

1. Supplier Details and Product Specification

2.

Product Type	IQF frozen seabass fillets, skin on, PBO
Species	Seabass
Latin Name	<i>Dicentrarchus labrax</i>
Count Size (i.e. Prawns)	28-36 pieces
Product Weight (+ / - Tolerance)	Net Weight 4.5 kg Gross Weight 5 kg
Product Size (+ / - Tolerance)	(140-180 g) +/- 5 g glazed weight of each fillet
Glaze	10%
Catch Area	Farmed in the Aegean Sea
Colour Coding	
Product Country of Origin	Turkey

Revision No:
Revisions Date:

Issued By:

3. Product Characteristics

Appearance	Skin on, boneless Seabass fillets
Flavour	Fresh, sweet taste
Odour	Fresh sea odour
Colour	Typical of the species
Torry Score	
Texture	Firm but not dry
Defect Tolerances	Dry fillets, tough, rubbery Deformation and Damage Yellow stain Bone Blood spot Remaining belly
Cooking Instructions	Defrost the required number of filets overnight in the cold store. First fry the defrosted filets on skin offside for 2 min. 200°C on griddleplate, than turn and fry for another 3-4 min on skin on side. Fry up to 70°C core temperature, hold min. 2 min.

4. Ingredient Formation

4.1 Recipe

Premix / Ingredients / Compounds	Notes	Quantity in Premix / Compounds	%age in Premix / Compounds
Seabass fillets		90% fish	16 months
Water		10% water	

Revision No:
Revisions Date:

Issued By:

Please note: Actual unit of measure (e.g. Kg) must be defined above.

4.2 Ingredient Declaration

Ingredient Declaration	90 % seabass fillets 10% water
Inc. Sub-Ingredient	
Ingredient Formation	90 % seabass fillets 10% water

4.3 Food Tolerance Data

Is this product FREE FROM the following:	YES / NO
Peanuts / Peanut Derivatives – inc. oils (including any possible source of contamination)	YES
Other Nuts / Nut Derivatives – inc oils (Including any possible source of contamination)	YES
Nut Free Site (Where the product is made)	YES
Sesame Seeds and / or Derivates – inc Oils	YES
Coconut	YES
Seed Oil Refined to SCOPA Standard	YES
Seed Oil Not to SCOPA Standard	YES
Hydrogenated Oils/Fats	YES
Yeast and / or Yeast Derivates	YES
Soya and / or Soya derivates	YES
Maize and / or Maize Derivates	YES
Wheat and / or Wheat Derivates	YES
Rye and / or Rye Derivates	YES
Barley and / or Barley Derivates	YES

Revision No:

Issued By:

Revisions Date:

Oat and / or Oat Derivates	YES
Spelt and / or Spelt Derivates	YES
Kamut and / or Kamut Derivates	YES
Celery and / or Celery Derivates	YES
Mustard and / or mustard derivatives	YES
Lupin	YES
Gluten	YES
MSG (Mono Sodium Glutamate)	YES
Sulphites	YES
Caffeine	YES
Additives	YES
Preservatives	YES
Artificial Colours	YES
Artificial Flavours	YES
Flavour Enhancers	YES
E. Number (If NO please state numbers and description on page 4)	
Beef and / or Beef Derivates	YES
Lamb and / or Lamb Derivates	YES
Pork and / or Pork Derivates	YES
Fish	NO
Crustaceans, Mollusc and their Derivates	YES
Milk and / or Milk Derivates	YES
Egg and / or Egg Derivates	YES
Is the product suitable for Vegetarians?	YES
Is the product suitable for Vegans?	YES
Is the product suitable for Coeliac's?	YES
Halaal Certified?	NO
Kosher Certified?	NO
Is the product Dolphin Friendly?	
Azo and / or Coal Tar Dyes	YES
Glutamates	YES
Benzoates	YES
BHA / BHT	
Aspartame	YES
MRM (Mechanically Recovered Meat)	YES
HVP (Hydrolised Vegetable Protein)	YES
Has the product or any ingredient been irradiated?	NO
Does the product or any ingredients contain Potassium based salt substitutes?	NO
Does the product contain Proteolytic enzymes?	NO

Revision No:
Revisions Date:

Issued By:

4.4 Declaration of Additives

Declare all additives in the product, including non-declared additives (i.e. processing aids or packaging gases) and carry-over additives or processing aids from compound ingredients. If none state none. If no technical function in the final product explain the basis of this assertion and any effects that the additive has on the final product irrespective of that assertion. If no effect then state ‘No effect on the final product’.

IT IS ESSENTIAL THAT ALL ADDITIVES ARE LISTED BELOW AND THEIR FUNCTION IN THE FINAL PRODUCT IS GIVEN. IF THERE IS NO FUNCTION IN THE FINAL PRODUCT THEY SHOULD NOT APPEAR IN THE INGREDIENT DECLARATION.

E. NUMBER	NAME	IN WHICH INGREDIENT	FUNCTION IN INGREDIENT	FUNCTION IN FINAL PRODUCT	QTY IN INGREDIENT mg/kg (ppm)	QTY IN FINAL PRODUCT Mg/kp (ppm)
-	-	-	-	-	-	-

We confirm that any colours and flavours used in the product are natural i.e. not nature identical or artificial:

Signed

Job Title QA/QC Chief

Revision No:
Revisions Date:

Issued By:

4.5 Genetic Information

Please place an **X** in the appropriate box:

GENETIC MODIFICATION	YES	NO	Don't Know
Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		X	
Identify those ingredients which contain such material:			
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		X	
Identify any such ingredients:			
Is the product or any of its ingredients or additives produced from, but not containing, any genetically modified material?		X	
Identify those ingredients which are produced from such materials:			
Have genetically modified organisms been used as processing aids or used in connection with the production of the food or any kind of its ingredients?		X	
Identify any such processing aids or additives:			
Have genetically modified organisms been used to produce processing aids or additives?		X	
Identify any such processing aids or additives:			

5. Packing Materials

Description (Inc. Colour)	
Dimensions	
Packing Materials	
Method of Closure / Seal	
Number / Unit per Pack	
Gross Weight	
Net Weight / Quantity	

PRIMARY CODING	DETAILS
Method i.e. Julian Code	
Location / Position	
Details contained on label (including example of label if appropriate)	

SECONDARY PACKING	DETAILS
Description (Inc. Colour)	
Dimensions	
Packing Materials	
Method of Closure / Seal	
Gross Weight	
Pallet Configuration	

Revision No:
Revisions Date:

Issued By:

SECONDARY CODING	DETAILS
Method i.e. Julian Code	
Location / Position	
Details contained on label (including example of label)	

6. Micro Standards

6.1 Shelf Life, Delivery & Storage Conditions

Shelf Life	Shelf Life – Time Scales
Minimum Life on Delivering	
Maximum Life from Manufacture	18 months

Temperature Requirements on Delivery:	Product Type – Fresh., Chilled or Frozen	Temperature
Fresh / Chilled Products (0°C to 2°C) Frozen Products (-18°C +/- 2°C)	Frozen Products	(-18°C +/- 2°C)

6.2 Nutritional information

Nutrition	Value	Unit
Energy	716 Kj- 172 kcal	100 g
Protein	18.49 g	100 g
Fat	10.9 g	100 g
as Saturated	2.5 g	100 g
as Polyunsaturated		100 g
Carbohydrate	0	100 g
as sugars	0	100 g
Sodium	0.07 g	100 g
Dietary Fibre	trace	100 g

6.3 Microbiological Standards

Test	Target	Reject	Frequency
T.V.C.		$>10^6$	Every 3 months
E.Coli	n=5 c=2 m=9 M=12	$>12/g$	Every 3 months
Salmonella	0 /25 g	> 0	Every 3 months
Staphylococcus Aureus	n=5 c=2 m= 10^3 M= $5 * 10^3$	$> M=5 * 10^3$	Every 3 months
Listeria	0	> 0	Every 3 months
Vibrio	0	> 0	Every 3 months
Coliforms	n=5 c=2 m=160 M=210	$> M=210$	Every 3 months

Revision No:
Revisions Date:

Issued By:

6.4 Chemical Physical Standard – (If Applicable)

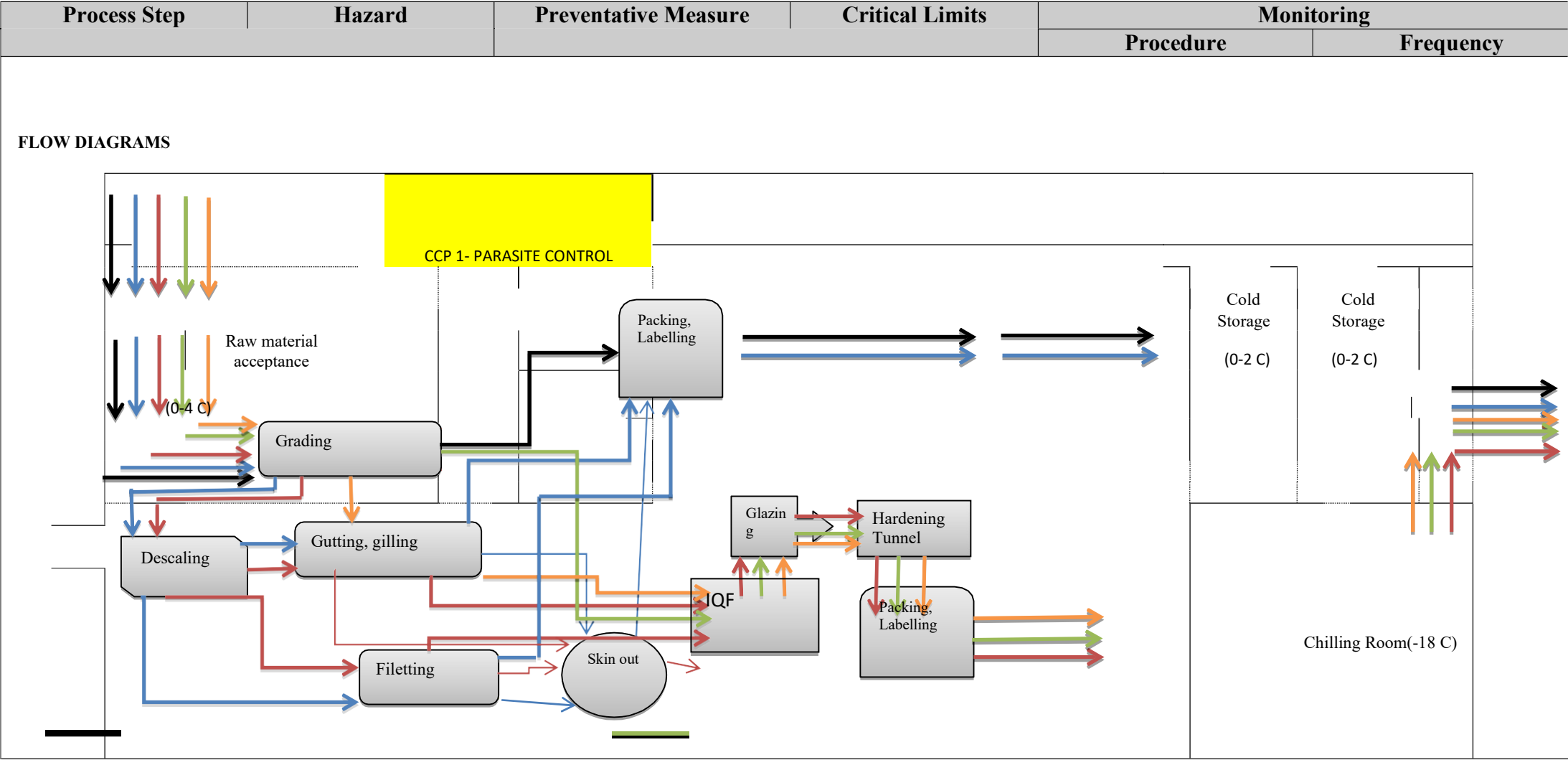
Test	Level / Temperature	Result	
TVBN		<25 mg N/100 g	Every 3 months
Lead			Every 3 months
Cadmium		< 0.05 mg/kg	Every 3 months
Mercury		<0.5 mg/kg	Every 3 months
Antibiotics	Nil	Nil	Annually

Revision No:
Revisions Date:

Issued By:

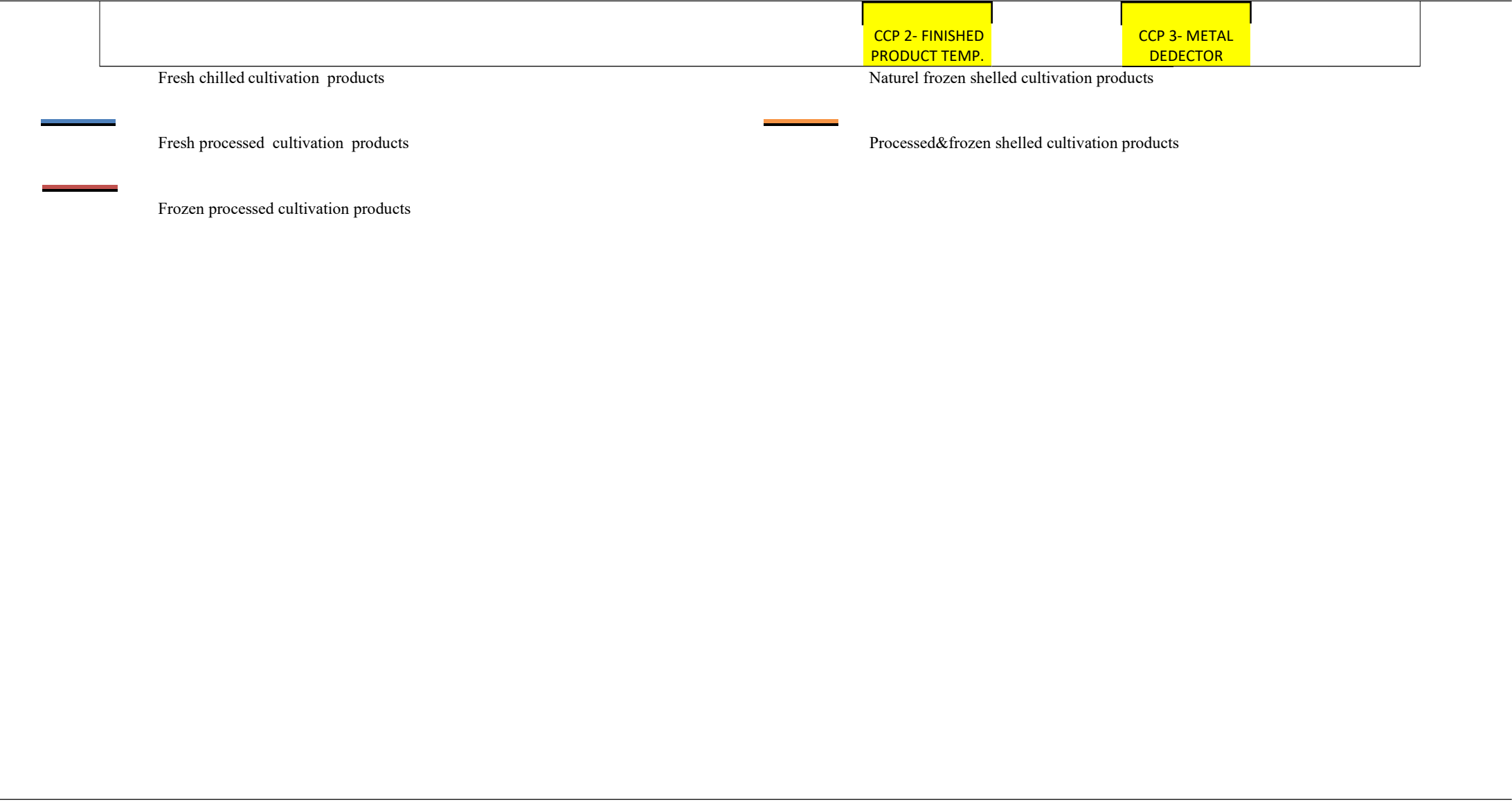
7. Manufacturing Details (HACCP & CCP)

Provide in the form of a flow diagram, a description of the product process / packing operation, including processing times and temperatures where appropriate. Include a separate table giving both quality and safety critical control points. The following table need not be followed exactly.



Revision No:
Revisions Date:

Issued By:



Revision No: Issued By:
Revisions Date: