



# Product specifications

Product no. 8050

Version no. 1

Ref. JE/ PON

Product description:	
Product name	Frozen Haddock Mince
Species	<i>Melanogrammus aeglefinus</i>
Origin	Catch area North- East Atlantic Ocean (FAO 27)
Catch method	Line/Trawl/ Net/ longline
Storage	Deep Frozen at -18° C or below
Shelf Life	18 months, from day of production
Packaging:	
Unit weight	7,5 kg
Dimension	482x254x62,7 mm
Outer type	Waxed liners 230 g
Packages per pallet	140 blocks, 1050 kg
Labelling	
Inner bag	None
Outer carton	<ul style="list-style-type: none"><li>• Scientific name, common name, product description</li><li>• Net weight of product</li><li>• Production method</li><li>• Date of production: <i>day- month- year</i>. Used as lot no.</li><li>• Best before date: 18 month after production date</li><li>• Deep frozen, to be stored at -18° C or below</li><li>• EEC approval no. of producer:</li><li>• To be heat-treated before consumption</li></ul>

## Product image





# Product specifications

Product no. 8050

Version no. 1

Ref. JE/ PON

Physical standards	Acceptable	Unacceptable limits
<b>Weight</b>	7,5 kg /inner bag	Greater than 2% less than 7450 g
<b>Appearance</b>	Dark grey to off white flesh with black and white specks visible	Some minor dehydration and bleaching on edges and corners of outer blocks
<b>Bones</b>	None	More than 1 bone greater than 10 mm in length per kg
<b>Skin</b>	None	More than 400 sq. mm per kg
Sensory standards	Defrosted	Cooked
<b>Appearance</b>	Skinless, boneless pieces trout, intensive red.	No discoloration
<b>Odour</b>	When cooked an sweet smell of fish	Bland but with no off taints
<b>Flavour</b>	Typical of Haddock	Some seaweed or fishy flavour but no off or sour notes
Microbiological standards CFU/g (Objectives)		
	Target	Reject
ACC	<1x10 <sup>6</sup>	<10 <sup>7</sup>
Coliforms	<1x10 <sup>3</sup>	<10 <sup>4</sup>
E.coli	<10	<100
Salmonella	Abs in 25g	n/a
TVN	<35mg/g	
Nutrition Information per 100 g (based on known reference source)		
<b>Energy</b>	347 kJ or 82 kcal	
<b>Fat</b>	0,5 g	
<b>Saturated fatty acids</b>	0,2 g	
<b>Carbohydrate</b>	<0,5 g	
<b>Protein</b>	19,6 g	
<b>Salt</b>	1,46 g	