

<b>SUPPLIER / FACTORY</b>	J. Sykes & Sons Ltd
<b>ADDRESS</b>	New Smithfield Market, Manchester M11 2WP
<b>TELEPHONE NUMBER</b>	0161 223 9311
<b>FAX NUMBER</b>	0333 344 4714
<b>TECHNICAL CONTACT</b>	Technical
<b>EMAIL ADDRESS</b>	technical@sykesseafoods.co.uk
<b>FACTORY HEALTHMARK NUMBER</b>	UK GG 268 EC
<b>PRODUCT TITLE</b>	Breaded MSC Minced Cod Fish Fingers (DPS 34573)
<b>PRODUCT DESCRIPTION</b>	Minced Cod Fish Fingers Coated in Golden Breadcrumbs
<b>BRAND</b>	Young's foodservice
<b>SPECIES</b>	<i>Gadus morhua</i>
<b>COUNTRY OF ORIGIN</b>	Produced in the UK.
<b>INGREDIENTS DECLARATION</b>	Minced Cod (56%) ( <b>Fish</b> ), Wheat Flour [ <b>Wheat Flour</b> , Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)], Sunflower Oil, Water, Yeast, Salt, Colours: Capsanthin, Curcumin; Turmeric.
<b>SIZE/GRADE/COUNT</b>	60 x 25g fingers per bag, 6 bags per outer, 9 kg case weight
<b>GLAZE LEVEL</b>	N/A
<b>ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE</b>	<b>Coating Contains:</b> E170 Calcium Carbonate, Iron Niacin (B3), Thiamin (B1) – Statutory additives within Wheat Flour. E535 Sodium Ferrocyanide, anti-caking within Salt. Colours – E160c Capsanthin, E100 Curcumin. E433 Polyoxyethylene Surbiton Monooleate (Emulsifier within E160c and E100), E307 Alpha Tocopherol and E304 Ascorbyl Palmitate (Antioxidants within E160c). E1520 Propylene Glycol (Anti-caking within Colour E100). <b>Sunflower Oil:</b> contains E330 Citric Acid (Acidity regulator).
<b>SHELF LIFE</b>	18 month from date of production
<b>PRODUCT FARMED OR WILD CAUGHT</b>	Wild caught
<b>IF WILD CAUGHT SPECIFY FAO AND METHOD OF CATCH</b>	Demersal Otter Trawl or Longline caught North East Atlantic FAO27 - Barents Sea (I); Norwegian Sea, Spitzbergen & Bear Island (II); Baltic Sea (III); Iceland Grounds (Va). North West Atlantic FAO21 - 3Ps, 2J3KL
<b>LABELLING INFORMATION (BB dates, batch numbers etc)</b>	Best Before End, Net Weight, Storage Instructions, Barcode.
<b>ALLERGENS LABEL DECLARATION</b>	For allergens, including cereals containing gluten, see ingredients in <b>bold</b> .
<b>OTHER ALLERGENS HANDLED ON SITE</b>	Mustard, Milk, Soya, Sulphites, Crustaceans, Celery, Molluscs

### PACKAGING

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Reeled film that will provide excellent impulse top and base seals and lap seal to the rear of the formed bag.	DESCRIPTION	Corrugated Outer Case
SIZE (L x W x H)	W525 x H 415mm	SIZE (L x W x H)	392 x 290 x 240 mm

GAUGE OF PACKAGING	100 mu	CASE WEIGHT	9.28 kg
PRODUCT GROSS WEIGHT	1.5 kg	LAYERS PER PALLET	6
PRODUCT NETT WEIGHT (EXCLUDING ICE GLAZE)	1.5 kg	NUMBER PER LAYER	10
PACKS PER OUTER	6	CASES PER PALLET	60
COUNT PER PACK	60	PALLET HEIGHT	1663 mm
PACK BARCODE	5000205036144	GROSS WEIGHT OF COMPLETED PALLET	590.14 kg (inc pallet)
		OUTER BARCODE	05000205539652

### QUALITY ATTRIBUTES

	ACCEPTABLE	REJECT
APPEARANCE	Rectangular pieces of fish coated in breadcrumb, cooked product may display some evidence of cracking along the product surface. This will not develop into open splitting which exposes the fish.	Miss-shaped fingers. Poor coverage of crumb and batter leaving exposed fish. Any broken / welded fingers.
TASTE	Natural fish flavour. Bready fried flavour.	Bitter notes and sour flavour developing.
TEXTURE	Coating is crispy. Fish firm, not dry or wet.	Soft, soggy coating. Thick or non-existent coating. Loss of fish texture, tough.
SMELL	Neutral fish, bready aroma.	On off odours or taints.

### QUALITY DEFECTS

DEFECT	ACCEPTABLE LEVEL	REJECT
Incomplete enrobement	3 x >8mm <18mm	>3
Skirting	3 x >4mm <6mm	>3
Thin fingers <10mm	Nil	Present
Burnt crumb, doubles, broken fingers, Foreign material	Nil	Present

STORAGE INSTRUCTIONS	Store at -18°C or colder. Do not re-freeze once defrosted.
DEFROSTING INSTRUCTIONS	Product should be cooked from frozen, defrost instructions do not apply.
COOKING INSTRUCTIONS	<p>Our Cod Minced Fish Fingers are best oven baked straight from your freezer. Ensure product is piping hot throughout before serving. All appliances vary, this are guidelines only.</p> <p><b>15 mins to oven bake – 220°C/Fan 200°C/Gas Mark 7</b> Pre-heat the oven. Remove all packaging. Place product on a baking tray in the centre of the oven and cook for 15 minutes.</p> <p><b>8-10 mins to grill – medium heat.</b> Pre-heat grill pan on a medium heat setting. Remove all packaging</p>

	<p>Place product on to the base of the grill pan and cook for 8-10 minutes, turning occasionally.</p> <p><b>4-5 mins to deep fry – 180°C</b> Pre-heat the oil. Remove all packaging. Gently lower product into the hot oil and cook for 4-5 minutes.</p>
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### NUTRITIONAL INFORMATION

	TYPICAL VALUES PER 100G OF PRODUCT OVEN BAKED	SOURCE OF DATA (CALCULATION OR ANALYSIS)
ENERGY kJ / kcal	883/ 211	Calculation
FAT	9.1g	Gas chromatograph
OF WHICH SATURATES	0.7g	Gas chromatograph
CARBOHYDRATES	17.8g	High performance liquid chromatography
OF WHICH SUGARS	1.0g	High performance liquid chromatography
PROTEIN	13.8g	Calculation
FIBRE	1.2g	AOAC
SALT	0.4g	Calculation

### MICROBIOLOGICAL TESTING

TEST	TARGET	MAXIMUM	FREQUENCY
TVC	<100,000	>1,000,000	Per run
COLIFORMS	<1,000	>5, 000	Per run
E COLI	<10	>100	Per run
S AUREUS	<20	>100	Per run
SALMONELLA	Absent	Present	Monthly Audit
LISTERIA MONOCYTOGENES	Absent/25g	>100	Monthly Audit
B.CEREUS	<20	>100	Per run

### ALLERGEN AND INTOLERANCE INFORMATION

ITEM	PRESENT YES/NO	INGREDIENT	CROSS CONTAMINATION
WHEAT & WHEAT DERIVATIVES	YES	Wheat Flour	
GLUTEN	YES	Wheat Flour	
SOYA/SOYA PRODUCTS	NO		
RYE	NO		
BARLEY	NO		
OATS	NO		
GARLIC	NO		
MEAT & MEAT PRODUCTS	NO		
PORK PRODUCTS	NO		
LAMB PRODUCTS	NO		
BEEF PRODUCTS	NO		

POULTRY PRODUCTS	NO		
ANIMAL FAT	NO		
MECHANICAL RECOVERED MEAT	NO		
MECHANICALLY SEPARATED MEAT / BAADER MEAT	NO		
FISH PRODUCTS	YES	Cod	
CRUSTACEANS	NO		
MOLLUSCS	NO		
IF ANIMAL ORIGIN, CONTAINS INGREDIENTS WHERE ANIMAL, FEED OR FEED INGREDIENTS DERIVED FROM GENETICALLY MODIFIED SOYA, MAIZE OR NON EU RAPESEED ?	NO		
EGG/EGG PRODUCTS	NO		
COWS MILK & MILK PRODUCTS	NO		
CHEESE PRODUCTS	NO		
LACTOSE	NO		
ADDED SUGAR	NO		
ADDED SALT	YES	Salt	
CAFFEINE	NO		
CASIENE	NO		
CELERY / CELERIAC	NO		
COCOA	NO		
LUPIN	NO		
PEANUTS	NO		
NUTS	NO		
PINE NUTS / PINE KERNELS	NO		
UNREFINED NUT OILS & DERIVATIVES	NO		
COCONUT	NO		
ADDITIVES	YES	<b>Coating Contains:</b> E170 Calcium Carbonate, Iron Niacin (B3), Thiamin (B1) – Statutory additives within Wheat Flour. E535 Sodium Ferrocyanide, anti-caking within Salt. Colours – E160c Capsanthin, E100 Curcumin. E433 Polyoxyethylene Surbitan Monooleate (Emulsifier within E160c and E100), E307 Alpha Tocopherol and E304 Ascorbyl Palmitate	

		(Antioxidants within E160c). E1520 Propylene Glycol (Anti-caking within Colour E100). <b>Sunflower Oil contains:</b> E330 Citric Acid (Acidity regulator)	
AZO DYES	NO		
ARTIFICIAL COLOURING	NO		
ADDED NATURAL COLOURING	YES	Capsanthin (E160c). Curcumin (E100)	
NATURE IDENTICAL COLOURING	NO		
MAIZE	NO		
MUSTARD	NO		
RENNET	NO		
SESAME	NO		
SEEDS	NO		
WHEY	NO		
YEAST AND DERIVATIVES	YES	Yeast	
GENETICALLY MODIFIED ORGANISMS	NO		
CONTAINS FERMENTATION PRODUCTS AND / OR ENZYMES MANUFACTURED USING GENETICALLY MODIFIED ORGANISMS	NO		
SUPLHUR DIOXIDES AND SULPHITES ABOVE 10PPM	NO		
SUPLHUR DIOXIDES AND SULPHITES BELOW 10PPM	NO		
BENZOATES	NO		
IRRADIATED MATERIAL	NO		
PRESERVATIVES	NO		
ARTIFICIAL PRESERVATIVES	NO		
BHA / BHT	NO		
LECITHIN	NO		
MSG	NO		
OTHER FLAVOUR ENHANCERS	NO		
HYDROGENATED VEGETABLE OIL / FATS	NO		
HYDROGENATED OIL / FATS	NO		
MORE THAN 10% ADDED POLYOLS	NO		
PALM OIL	YES	E433 Polyoxyethylene Surbitan Monooleate (Polysorbate 80)	
ANTIOXIDANTS	YES	E307 Alpha Tocopherol and E304 Ascorbyl Palmitate	

		(Antioxidants within E160c).	
NATURAL FLAVOURINGS	NO		
ARTIFICIAL FLAVOURINGS	NO		
ARTIFICIAL SWEETENERS	NO		
ASPARTAME	NO		
SPELT	NO		
KAMUT	NO		

SUITABLE FOR	YES / NO	DETAILS
COELIACS	NO	Contains Wheat Flour
DIABETICS	NO	The manufacturer do not make this claim.
EGG ALLERGY / INTOLERANCE	NO	The product is free form Egg, but we do not make a 'Suitable For' claim.
FISH ALLERGY INTOLERANCE	NO	Contains fish
KOSHER	NO	Not Certified
LACTOSE ALLERGY/INTOLERANCE	NO	The product is free from Lactose, but the manufacturer do not make a 'Suitable For' claim.
MILK ALLERGY/INTOLERANCE	NO	The manufacturer do not make a 'Suitable For' claim on pack.
MUSLIMS / HALAL	NO	Not certified
NUT/SEED ALLERGY/INTOLERANCE	YES	Nut free site.
SESAME ALLERGY/INTOLERANCE	NO	The product is free from Sesame, but the manufacturer do not make a 'Suitable For' claim.
LUPIN ALLERGY/INTOLERANCE	NO	The product is free from Lupin, but the manufacturer do not make a 'Suitable For' claim.
CRUSTACEANS ALLERGY/INTOLERANCE	NO	The product is free from Shellfish, but the manufacturer do not make a 'Suitable For' claim.
MOLLUSCS INTOLERANCE	NO	The product is free from Molluscs, but the manufacturer do not make a 'Suitable For' claim.
SOYA ALLERGY/INTOLERANCE	NO	The product is free from Soya, but the manufacturer do not make a 'Suitable For' claim.
WHEAT ALLERGY/INTOLERANCE	NO	Contains Wheat Flour
VEGETARIANS *	NO	Contains Fish

VEGANS *	NO	Contains Fish
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\* AS DEFINED BY GUIDANCE OF THE FOOD STANDARDS AGENCY

**Name** : **Ciara Mooney**

**Position** : **Technologist**

**Date** : June 23<sup>rd</sup> 2016

Amendments: 23.06.2016:- Product Code, Nutritional Information, Cooking Instructions, Specification Format (amended by CM)

Amendments: 15.11.2017: - Update spec format, FAO and method of catch, Other allergens handled on site, Pack gross weight, Pack net weight, Inner packaging description, Outer description, Outer case dimension, Nutritional information, Microbiological testing, Allergen and intolerance information (amended by NM)

Amendments: 26.04.2019:- Technical contact & email address, product title, product brand (amended by KP)