

SUPPLIER	Ruskim Seafoods Ltd		
ADDRESS	Marine House, Stafford Park 15, Telford, TF3 3BB		
TELEPHONE NUMBER	01952 293344		
TECHNICAL CONTACT	Ruth Lamb		
EMAIL ADDRESS	ruth@ruskim.co.uk		
PRODUCT TITLE	Pollock Fillets 6-7oz		
PRODUCT CODE	FF0516		
PRODUCT DESCRIPTION	Alaskan Pollock IQF V Cut Fillets, Skinless, Boneless		
BRAND	Fastnet		
SPECIES	Theragra Chalcogramma		
INGREDIENTS DECLARATION INC QUID	Pollock (Fish)(80%), water glaze (20%)		
SIZE / GRADE / COUNT	6 - 8 oz		
GLAZE LEVEL	20% +/- 2%		
ADDITIVES OR PROCESSING AIDS USED, AND	Nil		
THEIR PURPOSE			
SHELF LIFE	18 months from manufacture under -18°C		
STORAGE INSTRUCTIONS/CONDITIONS	Store at -18°C or Below, Do Not Refreeze Once		
	Thawed		
PRODUCTION METHOD/AREA	China		
IF WILD CAUGHT SPECIFY FAO AND METHOD OF	Trawl Caught		
CATCH	Caught at Sea		
	FAO 67		
COOKING INSTRUCTIONS	The product is raw and must be thoroughly cooked		
	prior to consumption		
LABELLING DETAILS	Name of product; Area of catch; EU Approval No;		
ALLED OLES LA DEL DEGLADATION	Origin; BBE; Net weight; Allergens		
ALLERGIES LABEL DECLARATION	Allergens are highlighted in bold		
LOT MARKINGS	Production code DD/MM/YYYY		
	Best Before DD/MM/YYYY		
DISCLAIMED	Approval number		
DISCLAIMER	Whilst every care has been taken to remove bones,		
	some small bones may remain		

PACKAGING DETAILS

Packaging, All food Contact Materials Must Be Food Safe.		
Foodgrade Carton Cardboard carton		
	4.54kg	
Poly Bag	Foodgrade Polythene bag	
	Blue	

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NUTRITIONAL INFORMATION

	TYPICAL VALUES PER AVERAGE 100g OF FROZEN PRODUCT
ENERGY kJ / kcal	304 kJ / 72 kcal
FAT	0.6g
OF WHICH SATURATES	0.1g
CARBOHYDRATES	0g
OF WHICH SUGARS	0g
PROTEIN	16.6g
FIBRE	0g
SALT	0.2g

ORGANOLEPTIC CHARACTERISTICS

PARAMETERS	CHARACTERISTICS
GENERAL APPEARANCE	Neatly frozen fillets, no visible defect
COLOUR	White flesh
ODOUR	Fresh flavour, fresh fish odour
TEXTURE	Firm and meaty, not fibrous, rubbery or excessively
	soft.

MICROBIOLOGICAL TESTING

ANALYSIS	TARGET	FREQUENCY	
TVC/g at 30°C for 48 hours	<10^6	Each consignment	
COLIFORM	<10^3	Each consignment	
E.COLI	<10	Each consignment	
S.AUREUS	<20	Each consignment	

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