



## RUSKIM SEAFOODS LTD PRODUCT SPECIFICATION

<b>SUPPLIER</b>	Ruskim Seafoods Ltd
<b>ADDRESS</b>	Marine House, Stafford Park 15, Telford, TF3 3BB
<b>TELEPHONE NUMBER</b>	01952 293344
<b>TECHNICAL CONTACT</b>	Ruth Lamb
<b>EMAIL ADDRESS</b>	<a href="mailto:ruth@ruskim.co.uk">ruth@ruskim.co.uk</a>
<b>PRODUCT TITLE</b>	Breaded Plaice Goujons
<b>PRODUCT CODE</b>	FF0215
<b>PRODUCT DESCRIPTION</b>	Skin On Boneless Breaded Plaice Goujons, Shaped From Prime Quality Skin On Boneless Plaice Fillets
<b>BRAND</b>	Seacatch
<b>SPECIES</b>	Pleuronectes Platessa
<b>INGREDIENTS DECLARATION INC QUID</b>	Plaice ( <b>Fish</b> ) (50%), Coating ( <b>Wheat</b> Flour, (( <b>Wheat</b> , Calcium Carbonate, Iron, Niacin, Thiamin)) ( <b>Gluten</b> ), Water, Salt, <b>Wheat</b> Starch, Raising Agents (E450, E500, E503ii), Maize Starch, Skimmed <b>Milk</b> Powder, Yeast, Rapeseed Oil
<b>SIZE / GRADE / COUNT</b>	Portion size - 10 x 454g (4.54Kg)
<b>GLAZE LEVEL</b>	Nil
<b>ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE</b>	Raising Agents (E450, E500, E503ii)
<b>SHELF LIFE</b>	18 months from manufacture under -18°C
<b>STORAGE INSTRUCTIONS/CONDITIONS</b>	Store at -18°C or Below, Do Not Refreeze Once Thawed
<b>PRODUCTION METHOD/AREA</b>	North East Atlantic Ocean FAO 27
<b>IF WILD CAUGHT SPECIFY FAO AND METHOD OF CATCH</b>	North East Atlantic Ocean FAO 27 ( <i>Sub Areas TBC On Intake - detailed on carton</i> )
<b>COOKING INSTRUCTIONS</b>	<u>For best Results Cook From Frozen</u> All Cooking Appliances Vary. The Following Is A Guideline Only DEEP FRY – Pre Heat Oil To 180°C. Lower The Fillets Into Oil And Fry For 3½ Minutes. When Golden Brown, Drain And Serve. OVEN BAKE – Place Fillets On A Baking Tray In The Top Half Of A Pre-Heated Oven At 220°C/425°F/Gas Mark 7, for 15-20 Minutes GRILL – Place Fillets Under A Medium Hot Grill, Turning Fillets Occasionally Until Golden Brown For Approx 10 Minutes. Ensure The Product Is Cooked Thoroughly.
<b>LABELLING DETAILS</b>	Name of product; Origin; BBE; Net weight; Allergens
<b>ALLERGIES LABEL DECLARATION</b>	See Ingredients <b>Underlined</b>
<b>LOT MARKINGS</b>	Production code DD/MM/YYYY Best Before DD/MM/YYYY Approval number
<b>DISCLAIMER</b>	Whilst Every Care Has Been Taken To Remove Bones, Some Small Bones May Remain

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## PACKAGING DETAILS

Packaging, All food Contact Materials Must Be Food Safe.	
5kg Plain White Carton	175KW/200T 135gsm B Flute 480gsm PVA Size: 385mm X 285mm X 120mm
10x12" Natural Poly Bag	A blend Of Prime Virgin Low, Linear Low And Medium Density Polythene Bottom Weld Bags Size: 254mm x 254mm x 305mm Thickness 62 mu
Carton Sealing Tape	Clear Sealing Tape Size: 48mm X 66 Metres Material: Polypropylene Adhesive Type: Hot Melt (Synthetic Rubber) Thickness: 25 Mu

## NUTRITIONAL INFORMATION

	TYPICAL VALUES PER AVERAGE 100g OF FROZEN PRODUCT
ENERGY KJ / Kcal	813kJ / 194kcal
FAT	9.2g
CARBOHYDRATES	17.8g
OF WHICH SUGARS	0g
PROTEIN	10.1g

## ORGANOLEPTIC CHARACTERISTICS

PARAMETERS	CHARACTERISTICS
GENERAL APPEARANCE	Uniform, characteristic of the product
COLOUR	Milky white
ODOUR	Characteristic of the product when thawed. No ammonia or strong smells
FLAVOUR	Fresh flavours characteristic of the product
TEXTURE	Firm and meaty, not fibrous, rubbery or excessively soft.

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## MICROBIOLOGICAL TESTING

<b>TVC/G</b>	Target <100,000/G Maximum 1,000,000/G
<b>ENTRO</b>	Target <1000/G Maximum 10,000/G
<b>E.COLI</b>	Target <10/G Maximum 50/G
<b>S.AUREUS</b>	Target <50/G Maximum 100/G
<b>SALMONELLA</b>	Target Absent In 25g Maximum Absent In 25g

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