



LIGHT SALTED COD PORTIONS WITH SKIN, PBO
PRODUCT SPECIFICATION

THORLAKSHOFN
VERSION: 3
DATE: 24.11.23

Producer, name & address: Isfelag hf.
Oseyrarbraut 20
815 Thorlakshofn
ICELAND

Approval no: A577

Contact information:

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Certificates:

BRC Site code: 10003785	MSC Registration No. MSC-C-53376
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Species: Cod – *Gadus morhua*

Fishing gear: OTB

Catch area: FAO Area 27 – Northeast Atlantic

Pack – Size: 6x2 kg. and 1x5 kg.

Product description:

Light salted cod portions with skin, 2 kg. packed in plastic envelopes or individual quick frozen and packed in 5 kg. boxes.

B.B.F (*best before*): 24 months for frozen product

Storage conditions: ≤ -18°C for frozen product

Intended use: Consumers with fish allergies should not consume this product

Allergenic factor is stated on the label. This product is not suitable for infants

This product should be fully cooked before consumption.



ORGANOLEPTIC STANDARDS

- Colour:** White and uniform, characteristic of the Cod.
Texture: Homogeneous and dense, characteristic of the Cod. Flake structure parting easily after cooking.
Odour: Fresh sea odour. Light and characteristic, devoid of any foreign smell.
Flavour: Mild, fresh fish taste. Homogeneous and specific flavour of the Cod.

PRODUCTION

Once the raw material enters our plant, we start the production process that includes:

Reception → Cooler → Washing → Size-grading → Cooler → Heading → Filleting → Trimming → Salt injection → Cooler → Valka-cutting and grading → Packing and labelling (2 kg cartons → Freezing (IQF or plate freezer) → Glazing (if IQF) → Boxing → Labelling → Freezer storage → Dispatch.

Portions in 2 kg. Cartons – 6 cartons per outre box :

- 200-300 gr. Loins - each loin in plastic envelope – 7-9 pc per box
- 300+ gr. Loins - Each loin in a plastic envelope – 5-6 pc per box
- Belly flaps - 50-250 gr. pc – 1-3 pc per plastic envelope – 6 envelopes per carton
- Centre cuts - 100-250 gr. pc - One pc per plastic envelope – 7-9 pc per carton

Portions IQF in 5 kg. boxes

- Cod tails – 100-300 gr. 4,5 kg. without glaze – 5 kg. with glaze sold weight

The final product shall be free of parasites and bones.

The IQF portions are laid neatly onto the IQF conveyor belt with the skin side down.

Glazing should be around 8-10 % for the IQF portions, No glazing for the platefrozen 2 kg. format.

Salt % in the fillets after processing should be 1,7% +/- 0,3%

EFFECT TOLERANCES

Defect	Description	Criteria	Maximum
Parasites, e.g., worms	1 small worm = 1 defect 1 large worm = 2 defects	Not permitted	4 defects per 10 kg. carton.
Cleaning defects	All bones (pin-bone excluded), fins, blood stains and/or bruising removed from fillet.	Not permitted	Bones: 4 defects per 10 kg. carton. Blood bruise: 8 defects per 10 kg. carton. Blood stains: 8 defects per 10 kg. carton. Black membrane: 8 defects per 10 kg. carton.
Foreign material:	Plastic, metal, wood etc.	Not permitted	0

GMO

GMO free product. Genetically modified foods are not used in production facilities.

ALLERGEN

Fish

ALLERGEN CONTAMINATION

Although preventive actions are in place, there might be cross-contamination from other allergen species in the sea, e.g., other fish, crustaceans, and molluscs. Therefore, individuals with severe seafood allergies should take cautions before consuming this product.



FINAL PRODUCT, NUTRITIONAL & MICROBIOLOGICAL VALUES

Nutritional facts (per 100 gr)		Microbiological standards		Method
Calories (kJ/kcal)	439.32/105	Aerobic Colony Count (CFU/g @30°C)	<250.000	NMKL Nr. 86, 5 th Ed., 2013
Total fat (g)	0,9	Enterobacteriaceae (MPN/g)	<100	NMKL nr. 144, 2005
Saturated fat (g)	0,2	Presumptive E. coli (MPN/g)	<0,3	ISO 7251:2005
Carbohydrates (g)	0	Staphylococcus aureus (CFU/g)	<50	NMKL Nr. 66, 5th ed 2009
Salt (g)	0,05	Listeria /25g	Absent	PCR Assay UNI 03/09-11/13
Sugars (g)	0	Salmonella Sp. /25g	Absent	PCR Assay UNI 03/07-11/13
Protein (g)	23			

LABELING

We use a master carton label and labelled outer packaging if the buyer request it. The label or labelled outer packaging is coded with the size and weight of the product, along with its production date, best before date, plant identification number, product code and other markings deemed necessary to meet international specifications.

STORAGE

The frozen product is placed in storage at -18°C or colder **immediately** after mastering. It is important that each pallet is stored so that the oldest product is shipped out first.

The frozen product can be kept in storage in the recommended conditions (18°C or colder) for up to 24 months.

QUALITY CONTROL STANDARDS

Using an appropriate sampling strategy, product will be inspected by divisional personnel at significant points in the production such as:

- Incoming raw material receipt
- Storage and handling
- Packaging
- Freezing mastering and cold storage

With those measures taken we can verify that the final product meets all quality-, workmanship-, coding-, marking-, packaging- and labelling requirements of the specification.

The relevant parties should formally agree the products specification. The customer agrees either by signing the document or with an email.

Product specification is reviewed whenever products change, or at least every 3 years.

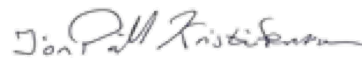
Issued By:

Technical quality specialist

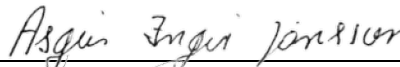


Approved By:

Branch manager



Production manager



Technical- & safety manager



Place & Date

Þorlákshöfn - 28.11.2023
