

Scientific Name/s:	Melanogrammus aeglefinus	Product Description: (Including Common Name)	IQF Haddock portions skinless, boneless
---------------------------	--------------------------	--	--

IUU REQUIREMENTS: all products supplied in accordance with **COUNCIL REGULATION (EC) No 1005/2008** of 29 September 2008 establishing a Community system to prevent, deter and eliminate illegal, unreported and unregulated fishing.

1. Product

Catch Area & FAO No's	North East Atlantic, FAO 27	Ingredients	Haddock portions
Country of Origin	Iceland	Form	skinless, boneless
Country of Destination	Iceland	Weight Range	60-200gr.
Product Temperature	-18°	Production Method	IQF frozen
Storage Temperature	-18°	Catch/Harvest Method	Long line, Jigging line, Trawl

2. Packaging

Inner Type	Plastic bag	Colour	Blue
Outer Type	Cardboard boxes	Units NET weight	10 kg
Sealing	Plastic tape	Colour	Clear

3. Label Requirements/Markings

<p>All packaging shall be free from metal staples</p> <p>All labels/markings to be legible and printed in indelible ink</p>	<p>INNER PACKAGING</p> <p>No labeling</p>	<p style="text-align: center;">OUTER PACKAGING</p> <ol style="list-style-type: none"> 1. Scientific Name/Common Name/Product Description/Production Method 2. Production Date: day, month, year 3. Net Weight: 4. Producer name / Plant no 5. Catch Area & FAO No's/Country of origin 6. Storage temperature 7. FDA number
---	--	--

4. Product Image



5. Physical Standards

Analysis	Targets	Tolerance
Appearance	<i>The portions must be whole and have a smooth surface, with no addition of flesh.</i>	N/A
Net Fish Weight	<i>60-200gr.</i>	≤ 8%
Dimensions	<i>Portions, all sizes from 60-200gr.</i>	
Protective glaze	<i>10% non-compensated</i>	≤ 2%
Skin	<i>Absent</i>	<i>No evidence of</i>
Bones	<i>Absent</i>	≤ 1 pr 1kg
Bruising	<i>No evidence of</i>	<i>Greater than 100 sq mm pr kg</i>
Bloodspots	<i>No evidence of</i>	<i>Greater than 100 sq mm pr kg</i>
Gross mis-shapes	<i>No evidence of</i>	<i>Present</i>
Foreign material	<i>No evidence of</i>	<i>Present</i>
Parasites	<i>No evidence of</i>	<i>Max 1 parasite, nematode or worm per kg fish</i>

6. Processing Standards, Hygiene and Handling

Product is destined for human consumption and is processed inline with all EC, UK & USA legislations (as required) and is fit for its purpose. HACCP & Good Manufacturing Practice is operational and supplied. Product is fully traceable. The final product is free from any foreign material.

7. Sensory Assessment of Fish Quality

Analysis	
Appearance	<i>Whitish clear colour with bluish translucency, no yellowish-brown traces or red blood</i>
Odour	<i>Fresh, seaweedy, shellfish odours just detectable</i>
Flavour	<i>Sweet, meaty</i>
Texture	<i>Firm, elastic to the touch</i>
Colour (meat)	<i>White</i>

8. Microbiological & Chemical Standards

Analysis	Acceptable limits (cfu/g)	Max tolerance (cfu/g)
TVC @ 30°C for 48 Hours (cfu/g)	<10 ⁵	>10 ⁶
Coliforms (cfu/g)	<10 ³	>5 x 10 ³
E. Coli (cfu/g)	<10	>100
Staph Aureus (cfu/g)	<20	>100
Salmonella spp (in 25g)	<i>Absent</i>	<i>Present</i>
TMA/TVBN (%)	<40	>50

9. Allergens & Additives

The information used in this section helps provide critical data regarding product ingredients. It is vitally important that this data is correct and that no unauthorised changes are made to the product ingredients.

CATEGORY	YES	NO	CATEGORY	YES	NO
Free from all additives	YES		Free from all pesticides/residues	YES	
Free from artificial preservatives	YES		Free from genetically modified organisms &	YES	
Free from artificial flavours/enhancers	YES		Free from heavy metal contamination	YES	
Free from anti oxidants	YES		Contains fish / fish products / crustaceans	YES	
Free from colours, natural/added	YES		Free from eggs, milk, soya, celery & gluten (cereals)	YES	
Free from sweeteners	YES		Free from all nut & nut derived products	YES	
Free from all antibiotics/antimicrobials	YES		Free from mustard, sesame seeds & sulphur dioxide	YES	

10. Transport & Storage

Product is to be transported and stored at a minimum of -18°C / -0.5 °F except for brief fluctuations during loading and unloading. Product must be transported and stored in clean and hygienic conditions/environment.