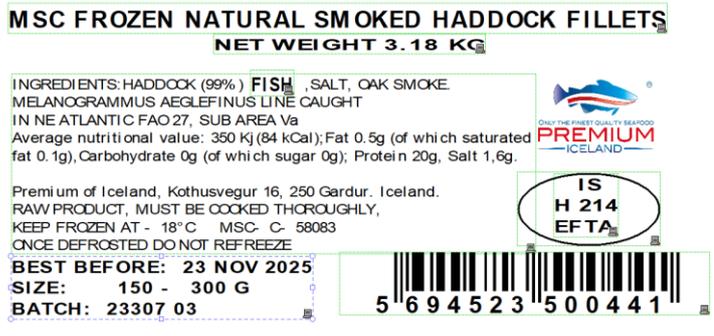


	<h1>Documentation</h1>	Doc No	3.8.4.1
		Version	1.0
		Issue Date	18.01.2024
		Revision	
Quality Management System	Specification – MSC Natural Smoked Haddock Fillets 3.18kg Frozen	Section	Specs
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SUPPLIER / FACTORY	PREMIUM OF ICELAND EHF.
ADDRESS	Kothúsvegur 16, 250 Garður. Iceland
CONTACT	Julie Leprêtre
EMAIL ADDRESS	julie@premiumoficeland.is
FACTORY Approval No.	H-214
PRODUCT TITLE	MSC Natural smoked haddock fillets
PRODUCT DESCRIPTION	SKIN-ON , PIN BONE IN, SMOKED HADDOCK FILLETS WITH NO ADDED COLOURING
SPECIES	MELANOGRAMMUS AEGLEFINUS CAUGHT IN NE ATLANTIC FAO27/Va – Hooks and lines
COUNTRY OF ORIGIN	Iceland
INGREDIENTS DECLARATION	HADDOCK *(FISH)*, SALT, OAK SMOKE
SIZE/GRADE/COUNT	150-300 / 300-900
GLAZE LEVEL	Frozen
SHELF LIFE	24 MONTHS
FINAL APPROVED LABEL 150-300g	 <p>MSC FROZEN NATURAL SMOKED HADDOCK FILLETS NET WEIGHT 3.18 KG</p> <p>INGREDIENTS: HADDOCK (99%) FISH, SALT, OAK SMOKE. MELANOGRAMMUS AEGLEFINUS LINE CAUGHT IN NE ATLANTIC FAO 27, SUB AREA Va Average nutritional value: 350 Kj (84 kCal); Fat 0.5g (of which saturated fat 0.1g), Carbohydrate 0g (of which sugar 0g); Protein 20g, Salt 1.6g.</p> <p>Premium of Iceland, Kothusvegur 16, 250 Gardur. Iceland. RAW PRODUCT, MUST BE COOKED THOROUGHLY, KEEP FROZEN AT - 18°C MSC- C- 58083 ONCE DEFROSTED DO NOT REFREEZE</p> <p>BEST BEFORE: 23 NOV 2025 SIZE: 150 - 300 G BATCH: 23307 03</p> <p>5 6 9 4 5 2 3 5 0 0 4 4 1</p>
FINAL APPROVED LABEL 300-900g	 <p>MSC FROZEN NATURAL SMOKED HADDOCK FILLETS NET WEIGHT 3.18 KG</p> <p>INGREDIENTS: HADDOCK (99%) FISH, SALT, OAK SMOKE. MELANOGRAMMUS AEGLEFINUS LINE CAUGHT IN NE ATLANTIC FAO 27, SUB AREA Va Average nutritional value: 350 Kj (84 kCal); Fat 0.5g (of which saturated fat 0.1g), Carbohydrate 0g (of which sugar 0g); Protein 20g, Salt 1.6g.</p> <p>Premium of Iceland, Kothusvegur 16, 250 Gardur. Iceland. RAW PRODUCT, MUST BE COOKED THOROUGHLY, KEEP FROZEN AT - 18°C MSC- C- 58083 ONCE DEFROSTED DO NOT REFREEZE</p> <p>BEST BEFORE: 03 NOV 2025 SIZE: 300 - 900g BATCH: 23307 - 03</p> <p>5 6 9 4 5 2 3 5 0 2 1 3 1</p>
LABELLING INFORMATION (BB dates, batch numbers etc)	Product Label – Latin Name – Catch Method – Catch Area – Net Weight – List of Ingredients – Allergens – Size – Batch Number – Best Before Date (BBD) – Special Storage Instructions / Conditions – Nutritional Declaration – Factory Approval Number – Business Name and Post
ALLERGENS LABEL DECLARATION	CONTAINS FISH
OTHER ALLERGENS HANDLED ON SITE	None
MSC	MSC – C - 58083

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PRODUCT PICTURES



PACKAGING

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Food grade blue polythene sheet	DESCRIPTION	Food grade cardboard carton
SIZE (L x W x H)	400X300X100	SIZE (L x W x H) MM	360 x 235 x 50
GAUGE (μ)	18	WEIGHT PER BOX	0.208 kg
PACK GROSS WEIGHT	3.388 Kg	LAYERS PER PALLET	30
PACK NETT WEIGHT	3.18Kg	NUMBER PER LAYER	13
PACK BARCODE	NONE	CASES PER PALLET	390
		PALLET HEIGHT	1.75M



QUALITY ATTRIBUTES

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	ACCEPTABLE	REJECT
APPEARANCE	Well frozen packaged box, free from extraneous matter, cream colour	Poorly frozen product, dehydrated, damaged, containing extraneous matter
TASTE	Smoky, sweet, of species	Rancid, sour
TEXTURE	Firm, moist	Dry, tough
SMELL	Smoky, of species	Rancid

STORAGE INSTRUCTIONS	Store at or below -18°C
DEFROSTING INSTRUCTIONS	Thaw in refrigerator for 12 hours or defrost at room temperature for 2 hours

QUALITY DEFECTS

DEFECT	ACCEPTABLE LEVEL	REJECT
BONES	1 bones per kg	More than one bone per kg
BLOODSPOT	No evidence of	Evidence of
BRUISING	No evidence of	Evidence of
PARASITES	No evidence of	Evidence of
GLAZE	Any	None

NUTRITIONAL INFORMATION

	TYPICAL VALUES PER 100G OF PRODUCT AS SOLD	SOURCE OF DATA (CALCULATION OR ANALYSIS)
Energy kJ / Kcal	350/84	Analysis
Protein	20 g	Analysis
Carbohydrates of which Sugars	0 g 0 g	Analysis
Fat of which Saturates	<0.5 g 0 g	Analysis
Fibre	0	Analysis
Sodium	620 mg	Calculation
Salt	1.6 g	Analysis

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MICROBIOLOGICAL TESTING

TEST	TARGET	REJECT	FREQUENCY
TVC	<10 ⁶	>10 ⁷	36 Months
CLOSTRIDIA	<10	>1000	36 Months
ENTEROS	<20	>10000	36 Months
S AUREUS	<20	>1000	36 Months
SALMONELLA	ND IN 25g	Present in 25g	36 Months
LISTERIA	ND IN 25g	Present in 25g	36 Months

Name: Julie Leprêtre	Sign: 
Position: Quality and innovation Manager	Date: 18.01.2024 