

# FISH PRODUCT SPECIFICATION

<b>PRODUCER</b>	Denholm Seafoods Ltd East Quay Peterhead Aberdeenshire Scotland
<b>SCIENTIFIC NAME</b>	Scomber Scombrus
<b>PRODUCT NAME</b>	Frozen Whole Mackerel

## 1. PRODUCT

Catch area	North East Atlantic (FAO 27)
Country of origin	Scotland
Product temperature	-18°C or colder
Storage temperature	-23°C or colder
Size	400-600 g
Net weight	20 Kg
Shelf life	18 months
Freezing method	Blast frozen
Additives used	None
Production code	Daily production code

## 2. PACKAGING

Inner type	Food grade blue tint polyethylene liner
Outer type	Food grade cardboard carton

## 3. LABEL REQUIREMENT

All products are marked using either labels or inkjet spray

### Mackerel / Скумбрия / Скумбрія

(*Scomber Scombrus*)

Round Frozen / Свежемороженная/ Морожена

Size / Размер / Розмір: **400-600g**

Net Weight / Вес нетто / Вага нетто / **20Kg**

Storage Temp / Температура хранения/ Температура зберігання : **-18°C**

Production Code / Код производителя/ Код виробника : **XXXXXX**

Production Date / Дата производства/ Дата виробництва :

Expiry Date / Годен до / Придатний до: **24 months**

Producer / Производитель / Виробник : **Denholm Seafoods Ltd**

Plant Number / Номер производителя / Номер виробника : **UK BB044EC**

Country of Origin / Страна происхождения / Країна виробництва:

**Scotland / Шотландия / Шотландія**

Sea Area / морская область / морська область : **FAO 027**

## 4. PHYSICAL STANDARDS

Analysis	Targets	Unacceptable Limits
Weight	Individual pieces 400-600g	Greater than 5% of pieces outside limits
Appearance	No visible defects	Poorly handled or damaged
Bruising	N/A	N/A
Bloodspots	N/A	N/A

## 5. PROCESSING STANDARDS, HYGIENE AND HANDLING

Product destined for human consumption requires being processed inline with all EC legislation & must be fit for its purpose. HACCP & Good Manufacturing Practice must be operational and supplied. Product must be fully traceable. The final product must be free from any foreign material.

<b>6. FISH QUALITY ASSESSMENT</b>			
<b>Analysis</b>	<b>Frozen</b>	<b>Defrosted</b>	<b>Cooked</b>
Appearance	No visible defects	No visible defects	Cooked mackerel
Odour	Absent	Meaty, oily	Oily, blood
Texture		Tight, firm	Firm, fibrous, moist
Colour	Colour of healthy mackerel	Colour of healthy mackerel	Cooked mackerel
<b>7. MICROBIOLOGICAL &amp; CHEMICAL STANDARDS</b>			
<b>Analysis</b>	<b>Results</b>	<b>Frequency</b>	
Fat content	Customer specified	Each production code	
Histamine	<20ppm	Each production code	
Salmonella	None in 25g	Each production code	
Staph Aureus	<20 cfu/g	Each production code	
Coliforms	<1000 cfu/g	Each production code	
TVC at 30°C	10 <sup>5</sup> /g	Each production code	
<b>8. CONTAMINANTS &amp; ALLERGENS</b>			
<b>Category</b>	<b>Yes</b>	<b>No</b>	
Additives		x	
Artificial preservatives		x	
Artificial flavours / enhancers		x	
Anti-oxidants		x	
Colouring		x	
Sweeteners		x	
Antibiotics / antimicrobials		x	
Pesticides		x	
GMO		x	
Heavy metals		x	
Fish / fish products / crustaceans / mollusc	Fish		
Eggs / milk / soya / celery / cereals		x	
Nuts / nut products		x	
Mustard / sesame seeds / lupin / sulphur dioxide		x	
<b>9. TRANSPORT AND STORAGE</b>			
Product is to be transferred and stored at a minimum of -18°C except for brief fluctuations up to -15°C during loading and unloading. Product must be transported in clean and hygienic conditions.			