

PRODUCT SPECIFICATION
MSC Atlantic Cod Mince



ARCTIC
OCEAN FOOD

| | | | |
|---------------------------|---------------------|---------------------|---------------------------------|
| Scientific Name/s: | <i>Gadus Morhua</i> | Description: | <i>Cod mince (Gadus Morhua)</i> |
|---------------------------|---------------------|---------------------|---------------------------------|

1. Product

| | | | |
|-----------------------|--------------------------------------|-------------------|---------------------------|
| Catch Area & FAO No's | <i>NE Atlantic Ocean, FAO 27 Va2</i> | Ingredients | <i>Cod (Gadus Morhua)</i> |
| Country of Origin | | | |
| Unit | <i>Blocks</i> | Weight | <i>7,5 kg (16,5lbs)</i> |
| Glaze | <i>No</i> | Salt percentage | |
| Product Temperature | <i>-18°C or Colder</i> | Shelf Life | <i>24 months</i> |
| Storage Temperature | <i>-22°C or Colder</i> | Production Method | <i>Frozen at land</i> |

2. Packaging

| | | | |
|------------|--------------------------|------------------------|-------------------------|
| Inner Type | <i>Grey waxed carton</i> | Colour | <i>Grey</i> |
| Outer Type | <i>Master box 1200Kg</i> | Units/Weight per Outer | <i>7,5 kg (16,5lbs)</i> |

3. Label Requirements

| | | |
|---|------------------------|---|
| No supplier information unless agreed beforehand with Arctic Ocean Seafood ehf in writing | INNER PACKAGING | OUTER PACKAGING |
| | | <ol style="list-style-type: none"> Scientific Name/Common Name/Product Description/Production Method Production Date: day, month, year (dd/MM/YYYY) Lot N°: Best Before Date: Net Weight: Produced for Arctic Ocean Seafood ehf Store at -18°C or Colder Catch Area, sub-area & FAO No's/Country of Origin Approval N° |

N.B. Must conformed EU Legislation. IF IN ANY DOUBT CONTACT Arctic Ocean Seafood ehf. The above must apply.

4. Product Image



5. Physical Standards

| Analysis | Acceptable Limits | Unacceptable Limits |
|--------------------|-------------------------------|---------------------------------|
| Weight Range/Count | <i>7,5 kg (16,5lbs)</i> | Under 7,5 kg (16,5lbs) |
| Appearance | <i>Well kept mince blocks</i> | <i>Poorly kept mince blocks</i> |
| Bones | <i>N/A</i> | <i>N/A</i> |
| Skin | <i>Max 2 pr block</i> | <i>N/A</i> |
| Bloodspot | <i>MAX 1 pr block</i> | <i>N/A</i> |
| Bruising | <i>N/A</i> | <i>N/A</i> |
| Parasites | <i>N/A</i> | <i>N/A</i> |

6. Processing Standards, Hygiene and Handling

Product for human consumption requires to be processed according to EU legislation. Standard HACCP & Good Manufacturing Practice. Product to be fully traceable. The final product shall be free from any foreign material.

**PRODUCT SPECIFICATION
MSC Atlantic Cod mince**



| 7. Assessment of Fish Quality | | | |
|--------------------------------------|----------------------------------|----------------------------------|--------------------------------------|
| Analysis | Frozen | Thawed | Cooked |
| Appearance | <i>Clean frozen Mince blocks</i> | <i>White and well kept mince</i> | <i>Good moist texture.</i> |
| Odour | <i>No odour</i> | <i>No odour,</i> | <i>Good and fresh.</i> |
| Flavour | | | <i>Fresh Sea taste</i> |
| Texture | | <i>Firm</i> | <i>Firm with good moist texture.</i> |
| Colour | <i>White</i> | <i>White</i> | <i>White</i> |

| 8. Microbiological & Chemical Standards | | | |
|--|---------------------|----------------------|-------------------------|
| Analysis | Target | Reject | Frequency |
| TVC @ 30°C for 48 Hours | $<10^5$ | $>10^6$ | <i>Each consignment</i> |
| Coliform | $<10^3$ | $>10^4$ | <i>Each consignment</i> |
| E. Coli | $< 5 \text{ ufc/g}$ | $>10 \text{ ufc/g}$ | <i>Each consignment</i> |
| Staph Aureus | $<20 \text{ ufc/g}$ | $>100 \text{ ufc/g}$ | <i>Each consignment</i> |

| 9. Nutrition Information | | | |
|---------------------------------|----------------------------|---------------|----------------------------|
| | Typical Values/100g | | Typical Values/100g |
| Energy KJ | <i>372</i> | TVBN | <i>25m g</i> |
| Energy Kcals | <i>123</i> | Cadium (Cd) | <i>0,05</i> |
| Protein | <i>14</i> | Lead (Pb) | <i>0,05 mg/kg</i> |
| Calcium | <i>18</i> | Mercury | <i>0,5 mg/kg</i> |
| Carbohydrate | <i>0</i> | Dietary fibre | <i>0</i> |
| Total Sugars | <i>0</i> | Moisture | <i>80,4</i> |
| Added Sugars | <i>0</i> | Sodium (mg) | <i>120</i> |
| Fat | <i>1 g</i> | Alcohol | <i>0</i> |

10. Transport & Storage
Product is to be transported and stored at a minimum of -18°C except for brief fluctuations down to -15°C during loading and unloading.

11. Warranty
Product supplied to Arctic Ocean Seafood ehf shall be produced according to all relevant EU legislation and to the requirements of this specification. Certificates of analysis should be available on request.

12. Intolerance Data
The information used in this section helps provide critical data regarding product ingredients.

| CATEGORY | YES | NO | CATEGORY | YES | NO |
|---|------------|-----------|--|------------|-----------|
| Free from all additives | <i>YES</i> | | Free from genetically modified organisms & ingredients | <i>YES</i> | |
| Free from artificial preservatives | <i>YES</i> | | Free from all nut & nut derived products | <i>YES</i> | |
| Free from artificial flavours/enhancers | <i>YES</i> | | Free from all antibiotics/antimicrobials | <i>YES</i> | |
| Free from anti oxidants | <i>YES</i> | | Free from all pesticides/residues | <i>YES</i> | |
| Free from colours, natural/added | <i>YES</i> | | | | |
| Free from sweeteners | <i>YES</i> | | Allergen: Contains fish | | |

If you are unsure of anything specified in this section, please contact Arctic Ocean Seafood ehf.
info@arcticocean.is

PRODUCT SPECIFICATION
MSC Atlantic Cod Mince



13. Raw material photographic:



Label can be optional.