



## Product specifications

<b>Name</b>	Whitefish Shredded 1-3mm
<b>Description</b>	Inspected for freshness/foreign bodies, species selected, minced, emulsified, metal detected, blast frozen, weighed into alliberts, knocked out as naked blocks and packed on jiffy-sheet covered pallets, pallet wrapped, stored and dispatched at -18 Celsius.
<b>Species</b>	Different white fish species
<b>Grade</b>	Not for human consumption
<b>Block weight</b>	40 kilo
<b>Amount of blocks per pallet</b>	56 blocks
<b>Storage temperature</b>	-18 Celsius
<b>Allergen</b>	Contains Fish
<b>Country of origin</b>	Netherlands
<b>Shelf life</b>	18 months

## Nutritional parameters

(NOTE: These parameters are supplied for information purposes only and do not constitute a generic claim)

<b>Parameter</b>	<b>Typical Value</b>
<b>Protein</b>	14 %
<b>Fat</b>	4 %
<b>Moisture</b>	78 %
<b>Ash</b>	4 %

Due to natural variations this specification is indicative and some variations may occur.

Storage requirements: The material must be stored in a cold store (min. -18 °C)

Shelf life : months after production date (when stored under the storage requirements described above)

Production: Daily fresh collected, minced, and frozen in standard vertical plate freezers

Packaging: Naked blocks stacked on wooden pallets with foam, wrapped in foil

Label/Tag: Each pallet is labeled with the following information: production date, storing conditions, and expiry date

Note: Do not refreeze once defrosted



### General Product Specifications

<b>Product description</b>	This product will consist of shredded (max 20mm) and block frozen fish by-product derived from fish that is fit for human consumption, conforming with Category 3 ABP (EC) 1069/2009 and 142/2011 licencing requirements. The emulsion shall be of a fresh colour, free from odour, putrefaction or rancidity.
<b>Fish source</b>	All kind of daily fresh collected whitefish species and parts like carcasses, heads etc.
<b>Packaging</b>	All frozen blocks are placed on clean pallets, packed on a non-slip base and pallet wrapped.
<b>Traceability</b>	Product batch numbers to be used. Clients requested to refer to batch numbers in all complaints for traceability and, if necessary, for the proper implementation of recall procedures.
<b>Food Safety Management</b>	GMP+
<b>Process controls and Q A procedures</b>	Visual and sensory inspection and temperature measurement at intake. Metal detection CCP's in place during production.
<b>Foreign body controls</b>	Visual inspection on collection by the driver, a full visual inspection at grading stage for foreign bodies. Batch rejection in the event of glass, petroleum. Item removal of all other foreign bodies – paper, wood, plastic.
<b>Other on-site materials</b>	Machine lubrications and grease must be of food grade standards.

