

Product specification



Product: Seabassfilets
Art. number: ZB0340129
Date: 08 June 2018

Product description: Seabassfillets (Dicentrarchus Labrax)

Product weight: all sizes

Ingredients:

Fish 70%
Water 30%

Natural value:

Fat 5.89 gram
Protein: 18.40 gram
Carbohydrates: 0.0 Gram
Energy: 154 kcal/644 kj

Microbiologic value (cfu/g):

<i>Analysis</i>	<i>Target</i>	<i>Tolerance</i>
Mesophilic aerobic germs	100.000	1.000.000
Enterobacteriaceae	1.000	10.000
Coliforms	10	100
Staphylococcus aureus	100	1.000
Salmonella ssp.	absent in 25 g	absent in 25 g
Lysteria monocytogenes	absent in 25 g	absent in 0,01 g

General quality requirements

1. All preparation, processing, packaging and handling must be carried out under strictly hygienic conditions.
2. To be free from foreign matter.
3. To be supplied in hygienic packaging so that the state shelf life is assured when stored under the recommended conditions
4. Product to be supplied in accordance with the specification.
5. To be delivered using clean transport in frozen condition at - 18° C or colder..

Product specification



Product: Seabassfilets
Art. number: ZB0340129
Date: 08 June 2018

Physical properties

The product shall be of good appearance having been carefully filleted and quick frozen.
Fillet defects shall be, as far as possible, be rejected during the filleting and freezing operation.

<u>Defect Description</u>	<u>Defect Defenition</u>	<u>Max. Toler. Allowed</u>
Foreign Material	Any material such as wood, plastic, metal etc.	Nil
Discolouration	Any localised bruising or other blemish or general discolouration not typical of the species.	3%
Bloodspots	Any dark red bloodspots 5 mm	Nil Max. 2%
Processing defects	Any pieces of gut,roe or tail fin remaining.	4%
Broken, mishapen, welded	Any fillet not flat and straight or not a whole fillet. Any welded fillet which cannot be seperated without causing fillet damaging	6%
Parasites	Any worms witch are readily visible.	Nil Max. 1%

Veight Grading

Size tolerance : the fillets are processed from whole fish 200-300 gram.

Processing details

. Catch

Fish to be from farm grounds with no more than a very low incidence of parasites and no known incidence of industrial pollution or botulism.
The fish must be fresh enough to ensure that the quality standard of the final product is achieved.

. Catch to Processing

The maximum time between catching and processing shall be 2 days with the fish held in smelting ice at 0 - 5° C at all stages.
The fish must also be held in chillers at the processing plant.

. Filleting

The fish shall be scaled, washed and filleted.
Filletts shall be trimmed and examined to ensure freedom from :
Black membrane (not for paired fillets)
Blood discolouration
Parasites
Filletts shall be held in water with ice at 0 – 5° C

. Freezing

The fillets shall be frozen as soon as possible after the completion of the necessary production stages.
Care must be taken to ensure that the fillets are drained prior to freezing to prevent the formation of glaze on the fillets during freezing.
Care must be taken to ensure that the frozen fillets are laid flat and that they are frozen skin down in the freezer.
The freezing shall ensure that the temperature of the fillets are reduced to -18° C or colder as rapidly as possible.

Product specification



Product: Seabassfilets
Art. number: ZB0340129
Date: 08 June 2018

Shelf life + storage conditions:

24 months after date of production by < -18°C
36 hours after thawing by < 7°C

Packaging:

Plastic bag
Carton box
Pallet 120 x 80 x max. 110 cm (l/w/h)

Processing standards, hygiene and handling:

1. All preparation, processing, packaging and handling is carried out under strictly hygienic conditions.
2. The product is free from foreign matter.
3. The product is supplied in hygienic packaging so that the state shelf life is assured when stored under the recommended conditions.
4. The product is supplied in accordance with the specification.
5. The product is delivered by clean transport in frozen condition at - 18° C or colder.
6. The product is suitable for each consumer (no account taking of allergic consumers)
7. Storage in cold store by -18°C