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| PRODUCT CODE | K01C356 |
| PRODUCT NAME | BATTERED COD FILLETS |
| BRAND | Sheltie |
| PRODUCT CASE FORMAT | 24x140-170g |
| PRODUCT CASE WEIGHT (Kg) | 3.36 |
| PALLETISATION | 13 cases/layer x 15 layers = 195 cases/pallet |
| PRODUCT LEGAL NAME | Cod Fillets formed from pieces of Skinless and Boneless Cod coated in crispy Batter. |
| PRODUCT DESCRIPTION | Skinless and Boneless Cod fillets in a crispy Batter |
| INGREDIENTS DECLARATION | Cod (<i>Gadus macrocephalus</i>) (FISH) (50%), Batter (Fortified Wheat Flour [WHEAT Flour, Calcium Carbonates, Iron, Thiamin, Niacin]), Water, Rapeseed Oil, Salt, WHEAT Starch, Raising Agents (Diphosphates, Sodium carbonates), Yeast Extract. |
| ALLERGEN ADVICE | Allergy Advice: For allergens, including Cereals containing Gluten, see ingredients in CAPITALS |
| PACKAGING | Inner 9.6g - outer paper 204.5g |
| STORAGE | Store at -18°C or below. Do not re-freeze once thawed. |
| DATE - BEST BEFORE END | 18 Months from end of month of production. |
| BRC/QA/HACCP | BRC AA GRADED - Version 9 |
| COOKING GUIDE | <p>Instructions (from frozen)</p> <p>Oven cook: Pre-heat oven to 220°C. Place on a baking tray and bake in the upper part of the oven for about 15-18 minutes.</p> <p>Grill: Grill for 10-15 minutes at medium to high setting until golden brown, turning occasionally during grilling.</p> <p>Deep fry: Pre-heat oil to 180°C and fry for 8-10 minutes. Drain well before serving.</p> |

| NUTRITIONAL | Based on Theoretical Calculation |
|--------------------------|---|
| Nutrient | Per 100g as Sold |
| Energy | 839kJ / 200Kcal |
| Fat (g) | 8.1 |
| Saturates (g) | 0.5 |
| Carbohydrates (g) | 21.0 |
| Sugar (g) | 1.3 |
| Fibre (AOAC) (g) | 0.9 |
| Protein (g) | 10.3 |
| Salt (g) | 0.74 |
| Vitamin A (mg) | Not applicable |
| Vitamin C (mg) | Not applicable |
| Folate (mg) | Not applicable |
| Calcium (mg) | Not applicable |
| Iron (mg) | Not applicable |
| Zinc (mg) | Not applicable |

| QUALITY STANDARDS | |
|--------------------------|---|
| Visual | White fish fillets coated in a golden brown light crispy batter. |
| Texture | Succulent fish not wet or pappy coating to be crispy. |
| Flavour | Fresh fish flavour no off flavours or taints with fried batter flavour. |
| Aroma | Typical of fresh cooked fish and fried batter. |

| ALLERGENS | |
|-----------------|---|
| Fish | Y |
| Gluten | Y |
| Crustaceans | N |
| Eggs | N |
| Peanuts | N |
| Soybean | N |
| Milk | N |
| Nuts | N |
| Celery | N |
| Lupin | N |
| Molluscs | N |
| Mustard | N |
| Sesame Seeds | N |
| SO2 & Sulphites | N |

| MICROBIOLOGICAL STANDARDS | |
|----------------------------------|-----------|
| Aerobic Colony - Target | <100000 |
| Aerobic Colony - Reject/Resample | >10000000 |
| Ent s- Target | <200 |
| Ents - Reject/Resample | >10000 |
| E.coli - Target | <20 |
| E.coli - Reject/Resample | >1000 |
| Staphylococcus - Target | <20 |
| Staphylococcus - Reject/Resample | >1000 |

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| Additional Information | Manufactured & Packed in UK GB HU 035 MSC-C-51981 |
| | Although carefully filleted this product may contain bones. |
| Barcode Number | 0501110450128 |
| Check Digit | 2 |
| Date & Version | 29.02.2024 v2 |
| Signed by | K. Czekalik |