

ESPERSEN		PRODUCT DESCRIPTION
Light salted cod fillets IQF 500/1000 - 11 kg Aladdin		Product no: G0041
Date: 2/7/12		Page 1/2
Distributed to: SJ, production mgr., team leaders, lab.		Customer: Various
Raw material	Specie	Atlantic cod (<i>Gadus morhua</i>)
	Quality	Visual: 6 Cooking test (flavour / odour): 7/7
Process	Trimming	<p>The fillets are trimmed in the way that only pin bones and a rest of the bone in the belly flap is left back. The tip of the tails is cut off. The belly flap can be trimmed. Fillets with pink belly flaps are acceptable. Black membrane, rests of gut etc. are not allowed. Visual parasites must be removed.</p> <p>Fillets with loose texture (gaping), blood or discolorations can not be used. Fillets with excess trimming can not be used. These fillets are used for other products.</p> <p>The fillets are controlled for bones, fins and other defects according to Quality- and HACCP management system</p>
Freezing and packing	Freezing	The fillets are freed of any ice and frozen individually. They are placed at the band with the skin side down, the flesh side is smoothened
	Core temperature	Minus 18°C or colder
	Glazing	The fillets are glazed immediately after freezing with about 15% cold water
	Size grading (after glaze)	501 - 1000g
	Packing	<p>The fillets are packed continuously after glazing in cartons with blue poly bags inside. The bags are folded and the carton is closed with tape. The cartons are controlled for weight, temperature, bones etc. according to Quality- and HACCP management system The cartons must be transported to the cold storage min. every 20 minutes.</p>



Espersen Seafood, S.A.
NIF A64385501

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Distributed to: SJ, production mgr., team leaders, lab		Customer: Various
Packaging	Carton	A-grade: No LT 20-54C (Espersen) B-grade: No LT 20-54A (White)
	Blue poly bag	No LT 20-13
	Pallet	EUR-pallet
	No of cartons	11 layers x 6 = 66
	Enclosure carton	No LT 20-69, 1195X775, 2 pcs
	Corners	No LT 20-70
	Pallet sign	No LT 20-41
	Wrap foil	No LT 20-17
Labelling	Master label	Date and shelf life (+18 months).
	Pallet sign	Product number, date, abovementioned code, exportnumber
Quality demands	Appearance	The fillets may not be "curled". They shall have a closed texture and no ragged borders, blood/dicolorations, fins, bones, tarnished loins, black membrane, etc.
	Flavour	A: 7 B: 7
	Odour	A: 7 B: 7
	Texture	A: 7 B: 6
	Color	A: 7 B: 6
	Salt content	Norm 2,0%, tolerance 1,8% - 2,2%
	Glaze	About 10, 15 or 16%, depending of customer order (CODEX control method)
	Size grade	See page 1
	Weight/carton	Min 11,0 kg after glazing
Bacteriology	Total plate count: 350.000/g Coli forms: 200/g E.coli: < 10/g Strept.: < 1000/g Staph.: 100/g	



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