

Doc Ref: HO100
Revision Number: 4
Date issued: 26.01.22

## **Product Specification**

Product Code & Name	HO100 Whiting Fillets Small
Commercial Designation	Whiting
Scientific Name	Merlangius merlangus
Catch Area	North East Atlantic (FAO 27)
Catch Method	Caught at sea
Category of fishing gear	Trawl, Seine or Line
Product Shelf Life	DOP + 5 days
Ingredient Declaration	Whiting (Merlangius merlangus) (Fish)
Allergy Advice: For allergens, see ingredients	
in <b>bold</b>	
Health Warning	Product may contain some small bones

## Photo Standard

## Whiting Fillets



Packaging Information	White moulded polystyrene box sealed with
	tape, product on ice/
	Wax lined box with lid
Case size	Customer specified

Nutritional Information		
Typical Values (as sold) per 100g*		
Energy (kJ/kcal)	344/81	
Fat (g)	0.7	
Of which Saturates (g)	0.1	
Carbohydrates (g)	0.0	
Of which sugars (g)	0.0	
Fibre (g)	0.0	
Protein (g)	18.7	
Salt (g)	0.2	
*Values taken 'Composition of Foods Integrated Dataset' (CoFID), 2015		



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Allergen:	Present in Product: Y/N
Cereals containing gluten, namely: wheat (such as spelt and khorasan	Ν
wheat), rye, barley and products thereof	
Crustaceans and products thereof	Ν
Eggs and products thereof	Ν
Fish and products thereof, except:	Y
Peanuts and products thereof	Ν
Soybeans and products thereof, except:	Ν
Milk and products thereof (including lactose)	Ν
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus	Ν
avellana), walnuts (Juglans regia), cashews (Anacardium occidentale),	
pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts	
(Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or	
Queensland nuts (Macadamia ternifolia), and products thereof	
Celery and products thereof	Ν
Mustard and products thereof	Ν
Sesame seeds and products thereof	Ν
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg	Ν
or 10 mg/litre	
Lupin and products thereof	Ν
Molluscs and products thereof	Ν

Microbiological Criteria			
Test	Acceptable	Unacceptable	
TVC @ 30°C	<10 <sup>6</sup> cfu/g	$\geq 10^7  \text{cfu/g}$	
E.coli	<10 cfu/g	$\geq 10^3$ cfu/g	
Storage Instructions			
Keep refrigerated 0-2°C and consume within use by date			

Manufacturer	Keenan Seafood Ltd
Manufacturer Address	Kennedy Way
	Belfast
	Country Antrim
	BT11 9DT
	Northern Ireland
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All fish handling and production conforms to the relevant EC regulations for the hygiene of foodstuffs Regulation EC 852/2004, including regulation 178/2002, 882/2004, 2073/2005, 2074/2005, 853/2004, EC 854/2004 and all the relevant updates.



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It is assumed that this information on this specification is accepted if Keenan Seafood Ltd does not receive communication within 5 working days of receipt of the specification from the customer.

Signed on Behalf of Keenan Seafood Ltd	
Name	Leah Deehan
Title	Operations Manager
Date	26.01.22

Signed on Behalf of HSC	
Name	
Title	
Date	