

Haddock butterfly fillets IQF

Code: HADIQF.BFL.GEN
Effective Date: 25th May 2021

Revision No: 2 Approved By: 00







Supplier: Product Description:

Nolan Seafoods (UK) Ltd Craigshaw Drive, West Tullos Industrial Estate, Aberdeen, AB12 3AN Species: Haddock
Latin Name Melanogrammus aeglefinus
Declared Weight: As per customer requirements

Catch Area: North East Atlantic FAO 27

Process Description:

Filleting: One butterfly fillet removed from each whole fish with back-fin removed, with no

fins or tails allowed.

Skinning: As per customer requirements (skinless fillets silvering allowed)

Packing: Fillets to be packed fresh with ice. Storage: Fillets to be stored in the chill at $\leq 4^{\circ}$ C

Freezing: IQF (Individually Quick Frozen)

Storage Fillets to be stored frozen at ≤ -18°C

Grading: Fillets to be size graded as per customer requirements.

Packing: To be packed in bulk inside a blue tint bag liner within a cardboard box.

Storage: Stored \leq -18°C

Emergency Contacts:

Operations Director	Technical Manager	Assistant Technical Manager
Alistair Brown	David Cook	Omar Osuna
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Attributes:	Target	Tolerance	Reject
Box weights:	As per customer requirements		
Fillet Weights:	As per customer requirements	+/- 5%	
Skin:	As per customer requirements	<3% surface per fillet on skinless fillets	
Bones:	It will contain small bones		

Ingredients: Haddock (Fish)

Allergens Contained:	Y/N	Allergens Handled on site:	Y/N
Cereals/Gluten	N	Cereals/Gluten	N
Crustaceans	N	Crustaceans	N
Egg	N	Egg	N
Mustard	N	Mustard	N
Fish	Υ	Fish	Υ
Lupins	N	Lupins	N
Milk/Lactose	N	Milk/Lactose	N
SO ₂	N	SO ₂	N
Molluscs	N	Molluscs	N
Nuts	N	Nuts	N
Peanuts	N	Peanuts	N
Soya	N	Soya	N
Sesame	N	Sesame	N
Celery	N	Celery	N



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Microbiological Standards UKAS Methods:

Target

TVC <10⁵ cfu/g

E. Coli <10 cfu/g

Staphylococcus Aureus <20 cfu/g

Salmonella Absent in 25g

Listeria spp. Absent in 25g

Quality & Production Checks Carried Out On Product:

Quality Checks	Production Checks
Raw Material Intake Checks	Production Start up Checks
Filleting Checks	Goods In Checks
Knife Checks	Fining Checks
Weight/Count Checks on Packed Orders	Label Checks
Weekly GMP Audits of Production Areas	Freezing Checks
Weekly Glass & Hard Plastic Audit	Metal detection checks
Daily Scales Checks	Production End Checks
Daily Temperature Monitoring Checks	Goods Out Checks
Temperature Probe verification checks	

All fish is issued with a batch number that can be traced throughout the process. No product will leave Nolan Seafoods without this information.

Cooking Instructions: Product must be fully cooked before consumption.

Shelf Life: 18 months from date of freezing.

Pallet Information:

There is an option of Euro or Standard Pallet available on request.



Box Label:

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Nutritional Information per 100g

	Calculated	UOM
Calories	317 (75)	kJ (Kcal)
Total Fat	0.4	g
Saturated Fat	0.1	g
Total Carbohydrates	0.0	g
Of which Sugars	0.0	g
Protein	17.8	g
Salt	0.17	g

(McCance & Widdowson)

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	As per customer requirements

Acceptance of this specification

Supplier Name: Nolan Seafoods UK Customer Name:

Date: 25/05/2021 Date:

Sign: O. Osuna Sign: