



## Whiting single fillets IQF

**Code:** WHGIQF.SGL.GEN  
**Effective Date:** 12<sup>nd</sup> Jul 2023  
**Revision No:** 2  
**Approved By:** KD



(Picture examples of whiting pin bone out)

### Supplier:

Nolan Seafoods (UK) Ltd  
Craigshaw Drive,  
West Tullos Industrial  
Estate, Aberdeen,  
AB12 3AN

### Product

#### Description:

**Species:** Whiting  
**Latin Name** Merlangius merlangus  
**Declared Weight:** As per customer requirements  
**Origin/ Catch Area:** North East Atlantic FAO 27

### Process Description:

**Filleting:** Two single fillets removed from each whole fish.  
**Trimming:** As per customer requirements.  
**Skinning:** As per customer requirements (skinless fillets silvering allowed).  
**Grading:** Fillets to be manually size graded as per customer requirements.  
**Packing:** Fillets to be packed fresh with ice.  
**Storage:** Fillets to be stored in the chill at 4°C or below.  
**Freezing:** IQF (Individually Quick Frozen).  
**Storage:** Fillets to be stored frozen at ≤ -18°C.  
**Packing:** To be packed in bulk inside a blue tint bag liner within a cardboard box.  
**Storage:** Stored at ≤ -18°C.

### Emergency Contacts:

<b>Operations Director</b> Alistair Brown <a href="mailto:Ali@nolanseafoods.co.uk">Ali@nolanseafoods.co.uk</a> 07967182468	<b>Group Technical Manager</b> David Cook <a href="mailto:dcook@intfishcan.com">dcook@intfishcan.com</a> 07766626761	<b>Assistant Technical Laboratory Manager</b> Katarzyna Dybska <a href="mailto:kdybska@nor-sea.co.uk">kdybska@nor-sea.co.uk</a> +441224875506
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Attributes:	Target	Tolerance	Reject
Individual Weights:	As per customer requirements	+/- 10%	
Skin:	As per customer requirements	<3% surface per fillet on skinless fillets	
Freezer Defects/Burns:	Absent	Slight loss of moisture from the surface which is colour masking but does not penetrate the surface and can be easily removed by scraping	Excessive loss of moisture from the surface and penetrates below the surface and cannot be removed by scraping
Bones:	It may contain small bones		

Ingredients: Whiting (**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	Y	Fish	Y
Lupins	N	Lupins	N
Milk/Lactose	N	Milk/Lactose	N
SO <sub>2</sub>	N	SO <sub>2</sub>	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	<10 <sup>5</sup> 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	Label Checks
Weight/Count Checks on Packed Orders	Freezing checks
Monthly GMP Audits of Production Areas	Metal detection records
Weekly Glass & Hard Plastic Audit	Production End Checks
Daily Scales Checks	Goods Out Checks
Daily Temperature Monitoring 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:** 18-24 months from date of freezing.

### Pallet Information:

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



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### Nutritional Information per 100g

	Calculated	UOM
Calories	344 (81)	kJ (Kcal)
Total Fat	0.7	g
Saturated Fat	0.1	g
Total Carbohydrates	0.0	g
Of which Sugars	0.0	g
Protein	18.7	g
Salt	0.2	g

(McCance &  
Widdowson)

### Box Label:

*As per customer requirements*

### Acceptance of this specification

Supplier Name:	Nolan Seafoods UK	Customer Name:
Date:	12/07/23	Date:
Sign:	K.Dybska	Sign:

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