


|                                 |   |
|---------------------------------|---|
| <b>PRODUCT CODE</b>             | <b>Y10001H</b>  |
| <b>PRODUCT NAME</b>             | <b>BATTERED COD GOUJONS</b>   |
| <b>BRAND</b>                    | <b>Sheltie</b>  |
| <b>PRODUCT CASE FORMAT</b>      | 5 x1kg  |
| <b>PRODUCT CASE WEIGHT (Kg)</b> | 5   |
| <b>PALLETISATION</b>            | 10 cases/layer x 9 layers = 90 cases/pallet   |
| <b>PRODUCT LEGAL NAME</b>       | Skinless and boneless Cod goujons coated in batter  |
| <b>INGREDIENTS DECLARATION</b>  | Cod (Gadus morhua) (FISH) (50%), Batter (Fortified Wheat Flour [WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Rapeseed Oil, Water, Maize Flour, Salt, Raising Agents (Amonium dicarbonates, Diphosphates, Sodium dicarbonates), Palm Oil.   |
| <b>ALLERGEN ADVICE</b>          | Allergy Advice: For allergens, including Cereals containing Gluten, see ingredients in CAPITALS   |
| <b>PACKAGING</b>                | Inner 16.8g - outer paper 182g  |
| <b>STORAGE</b>                  | Store at -18°C or below. Do not re-freeze once thawed.  |
| <b>DATE - BEST BEFORE END</b>   | 18 Months from end of month of production.  |
| <b>BRC/QA/HACCP</b>             | BRC AA GRADED - Version 9   |
| <b>COOKING GUIDE</b>            | <p><b>Instructions (from frozen)</b></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 12-14 minutes.</p> <p>Grill: Grill for 8-10 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 3-4 minutes. Drain well before serving.</p> |

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

| <b>ALLERGENS</b>           |   |
|----------------------------|---|
| <b>Fish</b>                | Y |
| <b>Gluten</b>              | Y |
| <b>Crustaceans</b>         | N |
| <b>Eggs</b>                | N |
| <b>Peanuts</b>             | N |
| <b>Soybean</b>             | N |
| <b>Milk</b>                | N |
| <b>Nuts</b>                | N |
| <b>Celery</b>              | N |
| <b>Lupin</b>               | N |
| <b>Molluscs</b>            | N |
| <b>Mustard</b>             | N |
| <b>Sesame Seeds</b>        | N |
| <b>SO2 &amp; Sulphites</b> | N |

| MICROBIOLOGICAL STANDARDS        |          |
|----------------------------------|----------|
| Aerobic Colony - Target          | <100000  |
| Aerobic Colony - Reject/Resample | >1000000 |
| Ent s- Target                    | <100     |
| Ents - Reject/Resample           | >10000   |
| E.coli - Target                  | <20      |
| E.coli - Reject/Resample         | >1000    |
| Staphylococcus - Target          | <20      |
| Staphylococcus - Reject/Resample | >1000    |

| LABEL   |   |
|---|---|
| <p><b>Y10001H</b></p> <div style="display: flex; justify-content: space-around;"> <div style="border: 1px solid black; padding: 5px; width: 40%;"> <p style="font-size: small;">BEST BEFORE END</p> <p style="text-align: center;">Nov, 25</p> </div> <div style="border: 1px solid black; padding: 5px; width: 40%;"> <p style="font-size: small;">DATE CODE</p> <p style="text-align: center;">4134</p> </div> </div> <p style="text-align: center;"><b>BATTERED COD GOUJONS</b><br/>5 X 1000G</p> <p style="font-size: x-small;">Produced For: Henderson Foodservice 1, Hightown Avenue,<br/>Newtownabbey, BT36 4RT, Northern Ireland.</p> | <p><b>BATTERED COD GOUJONS</b><br/>5 X 1000G</p> <p style="text-align: right;"><b>Y10001H</b></p> <div style="display: flex; justify-content: space-around;"> <div style="border: 1px solid black; padding: 5px; width: 40%;"> <p style="font-size: small;">BEST BEFORE END</p> <p style="text-align: center;">Nov, 25</p> </div> <div style="border: 1px solid black; padding: 5px; width: 40%;"> <p style="font-size: small;">DATE CODE</p> <p style="text-align: center;">4134</p> </div> </div> <div style="text-align: center;">  <p style="font-size: x-small;">05011104502692</p> </div> |

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|-------------------------------|---|
| <b>Additional Information</b> | Packed in UK by Seafish UK Ltd<br>GB HU 035<br>MSC-C-51981  |
|                               | Although carefully filleted this product may contain bones. |
| <b>Barcode Number</b>         | 501110450269  |
| <b>Check Digit</b>            | 0   |
| <b>Date &amp; Version</b>     | 13.05.2024 v1   |
| <b>Signed by</b>              | K. Czekalik   |

| CUSTOMER APPROVAL OF SPECIFICATION AND LABEL |  |
|--|--|
| <b>Date</b>                                  |  |
| <b>Signature</b>                             |  |