

SUPPLIER / FACTORY	J Sykes & Sons
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TECHNICAL CONTACT	Zaneta Hulicka
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FACTORY HEALTHMARK NUMBER	UK GG 278 EC
PRODUCT TITLE	King Frost Jumbo Lincolnshire Fish Cakes 24 x 113g
PRODUCT DESCRIPTION	Minced White Fish and Potato Cakes Coated in Golden Breadcrumbs
PRODUCT CODE	430004
BRAND	Kingfrost
SPECIES	White fish
COUNTRY OF ORIGIN	Packed in the UK
INGREDIENTS DECLARATION	Minced White Fish (33%)(Fish), Partially Reconstructed Dried Potato, Fortified Wheat Flour [Wheat Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1), Sunflower Oil, Rapeseed Oil, Water, Palm Oil, Seasoning [Salt, Parsley, Black Pepper Extract, Parsley Extract], Stabiliser: Methylcellulose; Salt, Yeast, Tumeric, Colour: Capsanthin; Milk, Mustard .
SIZE/GRADE/COUNT	24x 113g
ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE	WITHIN POTATO: Stabiliser = E450i Sodium Acid Pyrophosphate Emulsifier = E471 Mono- and diglycerides of fatty acids. WITHIN RUSK: Flour treatment = E503 Ammonium Carbonate. Anti-Caking Agent = E504 Magnesium Carbonate, E535 Sodium Ferrocyanide. WITHIN RUSK: Anti-Caking Agent = E551 Silicon Dioxide, Carrier = E1520 Propylene Glycol, E535 Sodium Ferrocyanide. WITHIN CORE: Stabiliser = E461 Methylcellulose. WITHIN COATING: Colour = E160c Paprika Extract, E100 Curcumin, Emulsifier E472e Mono – and diacetyl tartaric acid esters of mono and diglycerides of fatty acids. Anti-oxidant = E307 Alpha Tocopherol. Anti-caking Agent = Sodium Ferrocyanide. Flour treatment = E170i Calcium Carbonate. WITHIN OIL: Chelating Agent = E330 Citric Acid
SHELF LIFE	18 months
PRODUCT FARMED OR WILD CAUGHT	Wild Caught
LABELLING INFORMATION	Best Before end, Net weight, Storage instruction, Barcode,
ALLERGENS LABEL DECLARATION	For allergens, including cereals containing gluten, see ingredients in bold .

PACKAGING

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Blue Liner	DESCRIPTION	Cardboard Outer
SIZE (L x W x H)	320x 570x 470 mm	SIZE (L x W x H)	296x 200x 87 mm
GAUGE OF PACKAGING	12 mu MDPE	CASE WEIGHT	2.86 kg
PACK GROSS WEIGHT	2.712 kg	LAYERS PER PALLET	18

PACK NETT WEIGHT	2.712 kg	NUMBER PER LAYER	15
PACKS PER OUTER	1	CASES PER PALLET	270
COUNT PER PACK	24	PALLET HEIGHT	1618 mm
		GROSS WEIGHT OF COMPLETED PALLET	798.24 kg
		OUTER BARCODE	05000151500119

PACK PHOTO	CASE PHOTO
	

QUALITY ATTRIBUTES

	ACCEPTABLE	REJECT
APPEARANCE	Fish cakes of a uniformed shape, totally covered in a light golden crumb.	Misshaped cakes. Poor coverage of crumb and batter leaving exposed core. Broken or damage cakes.
TASTE	Fried breadcrumbs - no off taints or flavours.	Rancid oil or burnt coating fish in core off.
TEXTURE	Coating crisp, filling soft and smooth.	Coating hard or soggy. Core lumpy, firm, wet or soggy.
SMELL	Predominately Oil aroma with no evidence off odours.	Burnt, rancid odours.

QUALITY DEFECTS

DEFECT	ACCEPTABLE LEVEL	REJECT
Incomplete Enrobement	Minor 6x6mm <14x14mm = 12 Major 14x14mm = 0	More than 12
Misshape	Minor 5-15mm difference = 12 Major > 15mm difference = Nil	More than 12

STORAGE INSTRUCTIONS	Store at -18°C or colder. Do not re-freeze once defrosted
DEFROSTING INSTRUCTIONS	Our Jumbo Lincolnshire Fishcakes are best deep fried straight from your freezer.
COOKING INSTRUCTIONS	Ensure product is piping hot throughout before serving. All appliances vary this instruction is a guideline only.

	<p>6 mins to deep fry -180°C</p> <ul style="list-style-type: none"> -Pre-heat the oil. -Remove all packaging. -Gently lower product into the hot oil and cook for 6 minutes. <p>11 mins to Shallow Fry – medium heat</p> <ul style="list-style-type: none"> -Heat a tablespoon (15ml) of oil in a frying pan over a medium heat. -Remove all packaging -Gently add product and cook for 11 minutes, turning occasionally
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NUTRITIONAL INFORMATION

TYPICAL VALUES	100g DEEP FRY CONTAINS	EACH FISHCAKE DEEP FRIED CONTAINS
ENERGY kJ / kcal	907 kJ/ 217 kcal	973kJ/233kcal
FAT	11.3g	12.1g
OF WHICH SATURATES	1.1g	1.2g
CARBOHYDRATES	20.5g	22.0g
OF WHICH SUGARS	0.6g	0.6g
PROTEIN	7.5g	8.0g
SALT	1.4g	1.5g

MICROBIOLOGICAL TESTING

TEST	TARGET	MAXIMUM	FREQUENCY
TVC	<100 000	>1 000 000	Start, middle & end of run
COLIFORMS	<1 000	>5 000	Start, middle & end of run
E COLI	<10	>100	Start, middle & end of run
S AUREUS	<20	>100	Start, middle & end of run
SALMONELLA	Absent	Present	Monthly
LISTERIA MONOCYTOGENES	Absent	>100	Monthly

ALLERGEN AND INTOLERANCE INFORMATION

ITEM	PRESENT YES/NO	INGREDIENT	CROSS CONTAMINATION
WHEAT & WHEAT DERIVATIVES	YES	Wheat Flour	
GLUTEN	YES	Wheat Flour	
SOYA/SOYA PRODUCTS	NO		
RYE	NO		
BARLEY	NO		
OATS	NO		
GARLIC	NO		
MEAT & MEAT PRODUCTS	NO		
PORK PRODUCTS	NO		
LAMB PRODUCTS	NO		
BEEF PRODUCTS	NO		

POULTRY PRODUCTS	NO		
ANIMAL FAT	NO		
MECHANICAL RECOVERED MEAT	NO		
MECHANICALLY SEPARATED MEAT / BAADER MEAT	NO		
FISH PRODUCTS	YES	Fish	
CRUSTACEANS	NO		
MOLLUSCS	NO		
IF ANIMAL ORIGIN, CONTAINS INGREDIENTS WHERE ANIMAL, FEED OR FEED INGREDIENTS DERIVED FROM GENETICALLY MODIFIED SOYA, MAIZE OR NON EU RAPESEED ?	NO		
EGG/EGG PRODUCTS	NO		
COWS MILK & MILK PRODUCTS	YES	Skimmed Milk Powder	
CHEESE PRODUCTS	NO		
LACTOSE	YES	Skimmed Milk Powder	
ADDED SUGAR	NO		
ADDED SALT	YES	Salt	
CAFFEINE	NO		
CASIENE	NO		
CELERY / CELERIAC	NO		
COCOA	NO		
LUPIN	NO		
PEANUTS	NO		
NUTS	NO		
PINE NUTS / PINE KERNELS	NO		
UNREFINED NUT OILS & DERIVATIVES	NO		
COCONUT	NO		
ADDITIVES	YES	Ingredient as above	
AZO DYES	NO		
ARTIFICIAL COLOURING	YES	E160c Paprika Extract, E100 Curcumin	
ADDED NATURAL COLOURING	NO		
NATURE IDENTICAL COLOURING	NO		
MAIZE	NO		
MUSTARD	YES	Coating	
RENNET	NO		
SESAME	NO		
SEEDS	NO		
WHEY	NO		
YEAST AND DERIVATIVES	YES	Coating	
GENETICALLY MODIFIED ORGANISMS	NO		
CONTAINS FERMENTATION PRODUCTS AND / OR ENZYMES MANUFACTURED USING GENETICALLY MODIFIED ORGANISMS	NO		
SUPLHUR DIOXIDES AND SULPHITES ABOVE 10PPM	NO		
SUPLHUR DIOXIDES AND	NO		

SULPHITES BELOW 10PPM			
BENZOATES	NO		
IRRADIATED MATERIAL	NO		
PRESERVATIVES	NO		
ARTIFICIAL PRESERVATIVES	NO		
BHA / BHT	NO		
LECITHIN	NO		
MSG	NO		
OTHER FLAVOUR ENHANCERS	NO		
HYDROGENATED VEGETABLE OIL / FATS	NO		
HYDROGENATED OIL / FATS	NO		
MORE THAN 10% ADDED POLYOLS	NO		
PALM OIL	NO		
ANTIOXIDANTS	YES	E307 Alpha Tocopherol	
NATURAL FLAVOURINGS	NO		
ARTIFICIAL FLAVOURINGS	NO		
ARTIFICIAL SWEETENERS	NO		
ASPARTAME	NO		
SPELT	NO		
KAMUT	NO		

SUITABLE FOR	YES / NO	DETAILS
COELIACS	NO	
DIABETICS	YES	
EGG ALLERGY / INTOLERANCE	YES	
FISH ALLERGY INTOLERANCE	NO	
KOSHER	NO	
LACTOSE ALLERGY/INTOLERANCE	NO	
MILK ALLERGY/INTOLERANCE	NO	
MUSLIMS / HALAL	NO	
NUT/SEED ALLERGY/INTOLERANCE	YES	
SESAME ALLERGY/INTOLERANCE	YES	
LUPIN ALLERGY/INTOLERANCE	YES	
CRUSTACEANS ALLERGY/INTOLERANCE	YES	

MOLLUSCS INTOLERANCE	YES	
SOYA ALLERGY/INTOLERANCE	YES	
WHEAT ALLERGY/INTOLERANCE	NO	
VEGETARIANS *	NO	
VEGANS *	NO	

* AS DEFINED BY GUIDANCE OF THE FOOD STANDARDS AGENCY

Approved on behalf of J Sykes & Sons (Manchester) Ltd

Name : **Niddima Maroengsit**

Position : **Senior Technical Assistant**

Date : July 16th 2015

Amendments 03.08.2016: Specification Format, Product Code, Ingredients declaration, Defrosting Instructions, Cooking Instructions, Nutritional Information (Amended by CM)

Amendments: 07.09.2018:- Updated to latest issue of spec - issue 7 (amended by AJ)