



Pacific Cod Loin 6oz – Spec Sheet

Material Code: 70288

UPC: 815261010114

GTIN:
10815261010111

PRODUCT SPECIFICATIONS BY SPECIES

P-COD LOIN

Acceptable Species

Pacific cod (*Gadus macrocephalus*)

Procurement Details :

1/10LB , individually Quick Frozen Pacific Cod Loins , skinless , boneless ,chemical treated

Physical Requirements

A. Net Weight: The deglazed net weight shall not be less than the 100% declared net weight.

B. Glaze: The targeted glaze is 8-10% compensated

C. Fillets Size: Individual fillets will be graded 2oz,3oz,4oz, 5oz,6oz,7oz, 8oz.

D. Additives : chemical treated ,Sodium Tripolyphosphate , moisture content max 86%

E. Fillets Appearance:

Product shall be produced from fresh ingredients, free of skin, bones, bruises, fins, vellum and parasites as defined below:

1. Skin/ Black membrane : outside skin and black belly lining , if applicable, that is less than 1/4 inch square.
 2. Bone: Any bone , which after cooking is capable of piercing or hurting the palate, can not be allowed .
 3. Bruise/Discoloration: Any bruise or bloodspot larger than 1/2 inch by 1/2 inch square through accumulation of this defect which penetrates the flesh enough to affect the quality of the fillets and remains discolored after cooking.
 4. Fin: Any remaining fin greater than 1/4 inch. If fin or fragment of fin contains bone or bone fragments then this defect shall be considered as bone.
 5. Parasites: Nematodes regardless of pigmentation .Any worm greater than 3mm at its largest dimension ,either coiled and uncoiled .Candling as necessary .2 per 5LB sample .
 6. Length: 11-13cm,12-14cm.13-15cm.14-16cm
- F. Freezing Requirements : Individual fillets are to be IQF and skin side up .The fillets must have as much of the underside touching the freezing surface as possible to produce as flat as possible .The ragged edges must also be trimmed prior to freezing .Do not freeze two pieces together to make one piece .
- G. Decomposition: There shall be no decomposition in the product.
- H. Dehydration: whitish /dried out appearance due to loss of surface moisture.None allowed .
- I. Color : only white typical of species allowed .Dark yellowing ,orange or off color are not allowed

Packaging and Coding

Product shall be packed IQF, 1 x10 lbs. to a case. Other packaging forms to be approved on a case-by-case basis.



The master case and transparent inner bag with hot-sealed. Packages shall be constructed in a manner as to preserve product integrity.

Each master carton must be permanently coded with a production code. The code is comprised of a letter representing the year followed by a Julian number of the year.

Date code example: Production Date - April 30, 2020

Production Date: M120

The letter "K" represents the year 2018,

The letter "L" represents the year 2019,

The letter "M" represents the year 2020,

The letter "N" represents the year 2021, and so on.

"120" represents the one hundredth day of the year

Quality

Only fish of unquestionable #1 quality, processed under CFR123 (HACCP) Good

Manufacturing Practices are to be used for Ocean Chef's p-cod loin. The fish must be free of skin, scales and bones. Fillets are to have good texture, flavor, color and odor in the raw and cooked state.

Cutting

All fillets shall be cleanly cut uniformly. Torn or ragged fillets are not acceptable. The fillets in any package must be uniform in size. Under no circumstances, will we permit the inclusion of fillet strips, bits or small pieces for the purpose of making weight.

Microbiological Tolerances

Microbiological Testing Requirements

A minimum 25 gram sample must be taken from each production date code for either procedure of testing a composite sample per container shipment or by individual date code testing per container shipment.



Aerobic Plate Count 250,000/g

Coliform 100/g

E. Coli < 3 MPN

CP Staphylococcus 100/g

Salmonella Negative

Listeria Negative

All raw material must be inspected by CIQ or authorized independent laboratory. Laboratory reports must be in English and meet all US FDA acceptance levels for chemical, microbiological and foreign substances.

Packaging Specs and Palletization

Master cartons sizing should be as follows:

14.17 x 11 x 5.12 inches. (Length x Width x Height)

Palletization may change warehouse to warehouse, but should be as follows unless otherwise stated:

11 x 13 (TiHi)

Ingredient List

P-cod , Water , Sodium Tripolyphosphate,

Country of Origin

China

Sustainability

MSC Certified

Product Life

24 Months

Catching Method

Frozen at sea ,Trawl

Storage Requirement

To maintain product temperature at -18°C and below.

Warning Statements

Perishable

Keep Frozen

Do Not Refreeze after thawing

Foreign Material

Defined as any materials not indicative of the species or process ,none allowed .

Metal detection equipment is tested at least once per hour throughout the production shift using the smallest size test apparatus that can be accurately and consistently identified in the product. Device should be confirmed as working properly at the start and end of each shift and during all hourly inspections

