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Shatterpack Boneless Cod Fillet Specifications

Appearance

In the frozen state, the final product shall be free from deep dehydration. In the thawed state, it shall be free of foreign material and shall be reasonably free from parasites and bones.

Odor and Texture

After thawing, the product shall be free from objectionable odors and gelatinous flesh.

Shelf Life

Product should be used within 24 months from date of production.

Defects and Tolerances

Defects and tolerances for final product requirements are described below:

Foreign Matter:

There shall be no presence of matter, excluding packing material, which has not been derived from fish, is readily recognized without magnification and does not pose a threat to human health.

Parasites:

There shall be no more than two parasites per kg of the sample unit detected by the nondestructive candling procedure with a capsular diameter greater than 3 mm or a parasite not encapsulated and greater than 10 mm in length; nor more than two parasitic infestations recognized by its color, its effect on softening the fish flesh or by other physical indications.

Injurious Bones:

There shall be no bones capable of causing injury after cooking.

Pin Bones:

There shall be no more than one bone per kg greater than or equal to 10 mm in length, or greater than or equal to 1 mm in diameter. A bone less than or equal to 5 mm in length, is not considered a defect if its diameter is not more than 2 mm. The foot of a bone (where it has been attached to the vertebra) shall be disregarded if its width is less than or equal to 2 mm, or if it can easily be stripped off with a fingernail.

Odor:

A sample unit shall not exhibit persistent and distinct objectionable or abnormal odors characteristic of decomposition (such as fruity, vegetable-like, sour, fecal, musty, ammonia, hydrogen sulfide, putrid, etc.), or rancidity such as that of oxidized oil.