

PRODUCT

Technical Specification

FTP 306

Revision: 05

Date: 05-06-2020

Elaborated by: DCQ

Approval: RG

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1. PRODUCT DESCRIPTION**Product name: Codfish Cake**

Deep-frozen product, in the traditional way, formed by a homogeneous mixture based on cod.

**2. INGREDIENTS/ COMPOSITION**

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Ingredients: 40% shredded cod (COD* and/or PACIFIC COD**, salt), water, pasteurized EGG, potato flakes (potatoes, emulsifier: mono and diglycerides of fatty acids; spices), onion, fiber peas, 0.12% parsley, garlic, spices.

*cod used (see letter(s) in batch): Gadus morhua (A) caught in the North East Atlantic (Zone 27), Iceland Banks (Subzone Va) and North West Atlantic (Zone 21) with trawls background).

**Pacific cod used (see batch letter(s): Gadus macrocephalus (B) caught in the Northwest Pacific (Zone 61) and Northeast Pacific (Zone 67) with trawls (bottom trawls).

May contain pimples.

Allergens May contain traces of crustaceans, milk, celery, mustard and soy.

GMO's Free from any type of genetically modified ingredient.

3. PHYSICAL SPECIFICATIONS

| Produto | Peso | Dimensões |
|--------------|------|--------------------|
| Pastel mini | 15g | 50 x 21mm (aprox.) |
| Pastel médio | 30g | 60 x 30mm (aprox.) |

4. ORGANOLETIC CHARACTERISTICS**Cooked Product**

External cover: Brown/golden colour, characteristic smell, sui generis taste, soft texture Cream colour, characteristic smell, sui

Internal: generis taste, soft and moist texture

5. NUTRITIONAL FACTS

| Nutricional Facts | Ø / 100g |
|-------------------------|----------------------|
| Energy (kJ/kcal) | 384kJ/ 91kcal |
| Fat | 1,4 g |
| saturated | 0,5 g |
| Carbohydrates | 12 g |
| sugars | <0,5 g |
| Fiber | 1,6 g |
| Proteine | 6,8 g |
| Salt | 1,11 g |

6. MICROBIOLOGICAL CHARACTERISTICS

| Microbiological Criteria | | |
|---|------------------------------|--|
| microorganisms | Acceptance Limits | Reference |
| Coliform bacteria count | $\leq 1,0 \times 10^3$ ufc/g | Guidelines for the microbiological examination of ready-to-eat foods (December 2001) |
| Escherichia coli count | $\leq 1,0 \times 10^2$ ufc/g | Guidelines for the microbiological examination of ready-to-eat foods (December 2001) |
| Coagulase positive Staphylococcus count | $\leq 1,0 \times 10^2$ ufc/g | Guidelines for the microbiological examination of ready-to-eat foods (December 2001) |
| Search for Salmonella s.p. in 25g | Negative at 25g | Regulation CE nº 1441/2007 |
| Listeria monocytogenes count | $\leq 1,0 \times 10^2$ ufc/g | Microbiological Criteria Debevere (2000) |

7. STORAGE AND TRANSPORT CONDITIONS

The product must be stored and transported at a temperature ≤ -18 °C, always ensuring the physical integrity of the packaging.

| | | | | | |
|-------------------------|--------------|------------------|--------------------|--------------|----------|
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8. LABELING

Product Status

Deep Frozen (- 18 °C)

Conservation Instructions

Do not refreeze after defrosting

Batch encoding: XXXYYYYYY

XXX-Produto Code

YYYYYY- Date of manufacture

Health Mark / Health Record

PT-VPC-19-CE

Best Before date

18 months after the manufacture date

Conservation:

Freezer:

***** - 18 °C** Until the indicated Best Before Date

How to prepare

MEDIUM COD PASTIES

Fry: Without defrosting, fry in plenty of hot oil (between 150 °C and 160 °C) 3 pieces at a time, for approximately 7 minutes (until golden). The product must be submerged in oil.

9. TREATMENT METHOD

The product does not undergo any heat treatment during the manufacturing process. After formatting, it undergoes rapid cooling in a deep-freezing tunnel.

10. IDENTIFY THE INTENDED USE AND CONSUMER

Identify the intended use and consumer:

1. Who can consume the product?
2. Who can trade?
3. Who can prepare the product?
4. How to store the product?
5. What is the preparation process?
6. Should the product be refrigerated, frozen or at room temperature before preparation?
7. Should the food be refrigerated, frozen or hot before consumption?

Describe "intended use":

1. General population.
2. Retail trade.
3. End consumer or catering unit.
4. Maintain the cold chain to guarantee the specified temperature for the product, making use of isothermal equipment to transport the product.
5. Fry or in the oven, ensuring the product is completely cooked.
6. The product must always be used in the form it is presented (frozen).
7. Hot or at room temperature depending on the product (but preferably hot).

Describe "unintended but reasonably expected use":

1. The product must not be consumed by children under one year of age, the elderly and immunocompromised persons (see also allergens in point 2);
2. Not applicable.
3. Not applicable.
4. It must not be stored beyond the indicated temperature limits, beyond the expiration date shown on the label, nor must it be stored/consumed with signs of changes in organoleptic characteristics (color, smell, flavor and texture). Do not refreeze after thawing.
5. The product must not be made using other preparation methods than specified on the label. It should not be eaten raw.
6. The product must not be thawed prior to preparation.
7. The product must not be consumed frozen or refrigerated.

11. LEGAL REQUIREMENTS

The product complies with current national and European legislation.