



## RAW IQF PLAICE FILLET - PRODUCT SPECIFICATION

|  |   |  |   |
|--|---|--|---|
| Trading name   |   | Plaice fillets                                     |   |
| Scientific name                                      |   | Pleuronectes platessa                              |   |
| Product type   |   | Wild capture <input checked="" type="checkbox"/>   | Aquaculture <input type="checkbox"/>    |
| Technical product description                        |   |  |   |
| Raw <input checked="" type="checkbox"/>              | Skinless boneless <input checked="" type="checkbox"/>   | Fillets <input checked="" type="checkbox"/>        | IVP <input type="checkbox"/>            |
| Presentation   |   |  |   |
| Cooked <input type="checkbox"/>                      | Block frozen <input type="checkbox"/>   | IQF <input checked="" type="checkbox"/>            | Other <input type="checkbox"/>          |
| Size   |   |  |   |
| 3oz <input checked="" type="checkbox"/>              | 4oz <input checked="" type="checkbox"/>   | 5oz <input checked="" type="checkbox"/>            | 6oz <input checked="" type="checkbox"/> |
| 7oz <input checked="" type="checkbox"/>              | 8oz <input checked="" type="checkbox"/>   | 3-5oz <input type="checkbox"/>                     | 5-8oz <input type="checkbox"/>          |
| Glazing  |   |  |   |
| Glazing  | 10%   | Glazing must be uniform, translucent & compensated |   |
| Treatment  |   |  |   |
| Non, natural-Raw <input checked="" type="checkbox"/> | Breaded <input type="checkbox"/>  | Cooked <input type="checkbox"/>                    | Blanched <input type="checkbox"/>       |
| Sensorial characteristics                            |   |  |   |
| Parameter  | Target  | Reject   |   |
| Appearance   | Typical whole round & Guttled Plaice fillets entire, without significant breakage or tearing of flesh | Freezer burn, broken or damaged fish >2%           |   |
| Odour  | Typical, Neutral to Sea   | Muddy, fishy or excessive off or chemical smell    |   |
| Colour   | Brown-white   | Dark brown to greenish                             |   |
| Texture  | Medium firm, but not tough or fibrous   | Tough or fibrous or soft.                          |   |

|                             |  |                                   |
|-----------------------------|--|-----------------------------------|
| Defects / Specification     |  |                                   |
| Parameter                   | Target   | Reject                            |
| Grading                     | 3, 4, 5, 6, 7, 8oz                                   | >5% over or under target          |
| Net Weight ( Drained )      | 10 Lb per Carton / 4,536 kg                          | Less than declared kg per carton  |
| Glaze                       | 10%  | Not compensated ( Net weight )    |
| Parasites, Diseases, Pest's | Non, visual absent                                   | Any form > 1pcs per 12kg meat     |
| Dehydration                 | Non, visual absent                                   | Any dehydration                   |
| Foreign material            | Any: Metal, glass, wood, plastic                     | Visual present                    |
| Metal detection             | Yes <input checked="" type="checkbox"/>              | No <input type="checkbox"/>       |
| Food grade packing          | Yes <input checked="" type="checkbox"/> (10/2011/EU) | If not food grade primary packing |



| Ingredients    | Percentage  |         |
|----------------|---|---------|
| Plaice fillets | 100%  |         |
| Ingredients    | (List <u>ALL</u> ingredients): Water ( Protective glaze), compensated |         |
| Additives      | 100% Additive free <input checked="" type="checkbox"/>                |         |
| Allergen       | Fish  |         |
| Weight         |   | Remarks |
| Net weight     | 10 Lb / 4,536 kg  |         |

|  |
|--|
| <b>Storage instructions</b>  |
| Keep frozen at -18°C or below  |
| <b>Shelf life</b>  |
| Refrigerator: 1 Day  |
| Freezer: * 4 Days, ** 21 Days, *** 3 Months, **** 24 Months  |
| <b>Additional instruction</b>  |
| Once defrosted no not refreeze   |
| <b>Instructions for use</b>  |
| <i>Defrost the product, after defrosting use as a fresh Product. Suitable for cooking, baking, stir-frying.</i>            |
| <b>Intended use</b>  |
| Consume after heat treatment ( e.g Cooking or baking) suitable for all consumers. People with fish allergies are excluded. |
| <b>Warnings for consumer</b>   |
| Product must be cooked/baked before consumption.   |



**Seafood HACCP Hazards:**

**(Source: Fish and Fishery Products Hazards and Control Guidance 4<sup>th</sup> Edition August 2019)**

**Species Hazards** for: *Pleuronectes platessa*

- **Potential Biological Hazards:** Parasites
- **Potential Physical Hazards:** none listed
- **Potential Chemical Hazard:** none listed

1. Parasites: This is a new hazard for this species added in the Aug 2019 edition.
  - Parasites (in the larval stage) consumed in uncooked or undercooked seafood can present a human health hazard. The process of heating raw fish sufficiently to kill bacterial pathogens is also sufficient to kill parasites. The effectiveness of freezing to kill parasites depends on several factors (temp of freezing, length of time to freeze the fish tissue, how long held frozen, the species and source of fish, and type of parasite present).
  - There should be a CCP at the receiving step for these species as having a significant parasite hazard.
  - Intended use: if the consumer intends to cook the fish thoroughly before consumption, then the hazard is not significant. It is recommended the product be labeled “do not consume raw; consume after cooking”
  - See attached Control Strategy for Freezing to address this hazard.

| TABLE 3-2   |                                     |                        |                              |                            |                         |                   |
|---|-------------------------------------|------------------------|------------------------------|----------------------------|-------------------------|-------------------|
| POTENTIAL VERTEBRATE SPECIES-RELATED HAZARDS  |                                     |                        |                              |                            |                         |                   |
| <p>Note: You should identify pathogens from the harvest area as a potential species-related hazard if you know, or have reason to know, that the fish will be consumed without a process sufficient to kill pathogens or if you represent, label, or intend for the product to be so consumed. (See Chapter 4 for guidance on controlling pathogens from the harvest area.)</p> |                                     |                        |                              |                            |                         |                   |
| MARKET NAMES  | LATIN NAMES                         | HAZARDS                |                              |                            |                         |                   |
|   |                                     | Parasites <sup>3</sup> | Natural Toxins <sup>23</sup> | Scombrototoxin (Histamine) | Environmental Chemicals | Aquaculture Drugs |
|   |                                     | CHP 5                  | CHP 6                        | CHP 7                      | CHP 9                   | CHP 11            |
| PLAICE  | <i>Hippoglossoides platessoides</i> | ✓                      |                              |                            |                         |                   |
|   | <i>Pleuronectes platessa</i>        | ✓                      |                              |                            |                         |                   |
|   | <i>P. quadrituberculatus</i>        | ✓                      |                              |                            |                         |                   |



**Seafood HACCP Hazards:**

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**Processing Hazards: IQF which is not oxygen reduced packaging**

1. Pathogenic bacteria growth
2. Allergen and food Intolerance Sensitivity
3. Metal Inclusion

| TABLE 3-4  |                                    |  |                           |                                 |                                 |  |   |  |  |                 |                 |
|--|------------------------------------|--|---------------------------|---------------------------------|---------------------------------|--|---|--|--|-----------------|-----------------|
| POTENTIAL PROCESS-RELATED HAZARDS  |                                    |  |                           |                                 |                                 |  |   |  |  |                 |                 |
| Finished Product Food <sup>1</sup>                                       | Package Type                       | Hazards  |                           |                                 |                                 |  |   |  |  |                 |                 |
|  |                                    | Pathogenic Bacteria Growth - Temperature Abuse | <i>C. botulinum</i> Toxin | <i>S. aureus</i> Toxin - Drying | <i>S. aureus</i> Toxin - Batter | Pathogenic Bacteria Survival Through Cooking or Pasteurization | Pathogenic Bacteria Survival Through Processes Designed to Retain Raw Product Characteristics | Pathogenic Bacteria Contamination After Pasteurization and Specialized Cooking Processes | Allergens and Food Intolerance Substances <sup>4</sup> | Metal Inclusion | Glass Inclusion |
|  |                                    | CHP 12   | CHP 13                    | CHP 14                          | CHP 15                          | CHP 16   | CHP 17  | CHP 18   | CHP 19   | CHP 20          | CHP 21          |
| Raw fish other than oysters, clams, and mussels (finfish and non-finish) | Other than reduced oxygen packaged | ✓  |                           |                                 |                                 |  |   |  | ✓  | ✓               |                 |