



Raw IQF Zander/Pike Perch Product Specification

Species-Common Name:	Zander / European Pike Perch
Species-Latin Name:	Sander Lucioperca
Origin:	Turkey, Poland, Russia, Kazakstan
Method of harvest	Gill net.
Product Form:	Natural cut fillet.
Trim:	Skin-on; PBI; completely trimmed belly-cavity lining.
Defect allowance:	Bones:PBI Parasites:none Scales:none Blood spots/bruises:none Belly cavity-lining:none
Workmanship:	Skin-on, PBI fillets are produced from freshly harvested Zander. Fillets are trimmed, and extraneous materials (fins, scales) are completely removed.
Decomposition:	None. Muscle tissue should have a firm (not mushy or grainy) texture. No odor typically associated with decomposition should be detectable.
Flavor/odor:	The flavor and the odor of the cooked product should have a good flavor and odor, characteristic of fresh harvested Zander. No off odors or off flavors of any kind are permitted.
Fillet size grade:	10/20 gr., 20/40 gr. 40/60 gr. , 2-4 oz., 4-6 oz., 6-8 oz., 8-10 oz., 10-12 oz. 12/14 oz.
Chemical:	None
Freezing method:	Tunnel freezing (IQF).
Age:	Production date should be within 100 days of receipt of product by Censea.
Packaging:	Poly lined cardboard box.
Net weight:	Deglazed weight, as determined by the AOAC deglaze method, will not be less than the declared net weight of 5 kg. (11.02 lbs.)
Case declarations:	1) Product description including form (i.e. fillet), common name and Latin name. 2) Pack configuration and net weight. 3) Product size. 4) Method of harvest ("wild-caught") 5) City and Country of origin. 6) "Keep Frozen." 7) "Packed for Censea, Inc." 8) Production date and plant code.
Plant inspections:	Plants are subject to inspection by Censea, Inc. or a contracted party at any time. Plants must operate according to GMP's and under established HACCP, SSOP and recall plans. Records must be kept for a period of two years and be available for validation audits.



Seafood HACCP Hazards:

(Source: Fish and Fishery Products Hazards and Control Guidance 4th Edition August 2019)

The following Hazards must be in the Supplier's HACCP Plan as CCPs:

Species Hazards for: Sander Lucioperca

- **Potential Biological Hazards:** None
- **Potential Physical Hazards:** Environmental Chemicals
- **Potential Chemical Hazard:** None

TABLE 3-2						
POTENTIAL VERTEBRATE SPECIES-RELATED HAZARDS						
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.)						
MARKET NAMES	LATIN NAMES	HAZARDS				
		Parasites ³	Natural Toxins ¹³	Scombrototoxin (Histamine)	Environmental Chemicals	Aquaculture Drugs
		CHP 5	CHP 6	CHP 7	CHP 9	CHP 11
ZANDER	<i>Sander lucioperca</i>				✓	



Seafood HACCP requirements (version August 2019)

The following hazards must be a CCP in the supplier HACCP Plan:

Process Hazards: Other than reduced oxygen packaged type

- Pathogenic bacteria growth
- Allergens and Food Intolerance substances
- Metal Inclusion

TABLE 3-4											
POTENTIAL PROCESS-RELATED HAZARDS											
Finished Product Food ¹	Package Type	Hazards									
		Pathogenic Bacteria Growth - Temperature Abuse	C. botulinum Toxin	S. aureus Toxin - Drying	S. aureus 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 ⁴	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)	Reduced oxygen packaged (e.g. mechanical vacuum, MAP, CAP, hermetically sealed, or packed in oil)	✓	✓						✓	✓	
Raw fish other than oysters, clams, and mussels (finfish and non-finish)	Other than reduced oxygen packaged	✓							✓	✓	