



## FINAL PRODUCT SPECIFICATIONS

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### FROZEN LAKE SMELT

#### 1- PRODUCT DESCRIPTION:

Lake smelt is prepared by an appropriate process from *Atherina boyeri* which have been washing, selecting control, size grading, sieving and IQF freezed. The process ensures the stability of size, colour, flavour and texture. The final product temperature on delivery is not warmer than - 18°C. The products complies with all features European Union Directives.

#### 2-PRODUCT COMPOSITION: 100 % Lake Smelts

#### 3- PHYSICAL QUALITY

FEATURES	DESCRIPTION	ACCEPTANCE CRITERIA
Brust, Crushed	The emergence of the internal organs of fish	None
Foreing Material	Seaweed and other sea creatures...etc	None
Damaged	Damaging of natural appearance	None
Under Size	Fish which are smaller than nominal size	None

COLOUR : Characteristic, uniform bright yellow-grey

SMELL : Fresh typical of the product, amonnia or foreign odours "off "

TASTE : Good fresh characteristic of the product. No spoilt or "off" musty taints or flavours.

TEXTURE : Fuller and fresh

PARASITE : None

#### 4- BACTERIOLOGICAL/ CHEMICAL LIMITS:

	Target	Maximum
E.coli / g	0	1 piece /g
S.aureus / g	<50	100 g/adet
Salmonella / 25 g	Absent	Absent
L . Monocytogenes	Absent	Absent
TVB-N	< 20 mg N / 100 gr	28 mg N / 100gr

#### 5.PRODUCTION CONTROLS

Metal Detection	Detector to reject test pieces "in-pack" 4.0mm Ferrous, 4.0mm Non-ferrous & 4.0 mm Stainless steel
Temperature Checks	Final Packed product temperature not to be warmer than -18 C°
Weight Control Checks	No light weights to be packed Contents to conform to NET WEIGHT None < Nominal

PREPARED BY	APPROVED BY
MANAGEMENT REPRESENTATIVE	GENERAL MANAGER