

PRODUCT SPECIFICATION SHEET

Superchilled Fishery Product.

GUL 038/1

Product Name	Nile Perch Fillets
Fish Commercial name:	Nile Perch
Fish Scientific name:	Lates niloticus
Product Description:	Superchilled Nile Perch Headless and Guttled
PRODUCT SPECIFICATION:	
Product Description	Chilled Pin-bone in (BPI) , skinless Nile Perch (<i>Lates niloticus</i>) Fillets
Process steps	 1. Carefully select and grade high quality, wild captured Raw Material Fish. 2. Thoroughly wash it under potable running water 3. Fillet and remove the skin from fillets according to work instructions 4. Trim off fats and loose meat but do not remove pin-bones 5. Grade as specified below and ice in clean crates, 6. Chill in the blast Freezer. 7. Accurately weigh the specified Net Weight and bulk pack in EPS box 8. Seal box with coloured cello tape according to grade. 9. Attach specific product label and traceability code
Skin	Removed
Belly Flap Trimming	Slightly trimmed off
Fats	Removed
Shape/Size	Shape of natural fillets.
Grading	350-500g, 500-1000g or according to customer request
Product Temperature	Product core temperature of -0.5 to -2°C
PACKAGING	
Wrapping	Wrapped in polythene sheets
Wrapping Method	Bulk wrap fillets in polythene sheet
Material Type	Food grade polythene sheets
Colour	Clear / transparent
Box Type	EPS box
Taping	Taped with cello tape
Box Material	Food grade box material
Unit Weight	3kg or 6kg (+20g) or as specified by the customer
LABELING & CODING	
Label details	- Product name - Wild caught in fresh water - Product of (Country of origin) - Produced by - EA Number - Imported by - Fishing method: - Product Net weight - Use by date - Date of dispatch - Exported by - Lot Number - Batch number - Fishing Zone
Languages	As requested by the customer
Best before	14 days from date of production
Instructions for use	To be cooked before consumption

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Storage/Distribution	Store / distribute at -2C a +2C.
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OTHER SPECIFICATIONS		
Target group	For Human Consumption – No limitation	
Legal requirements	Health Certificate issued by the Competent Authority	
ANALYTICAL REQUIREMENTS		
Microbiological level	As per EU, FDA and Uganda standards TPC: <10 ⁵ /g Coliforms: <10 ² /g <i>Staphylococcus spp</i> : <10 ² /g <i>E. coli</i> <10/g <i>Vibrio cholera</i> : absent in 25g <i>Salmonella</i> : absent in 25g <i>Listeria spp</i> : absent in 25g	
Chemical Characteristics (Pesticides residues)	i) Pesticides Aldrin/dieldrin Chlordane Chlordecone DDT, TDE, DDE Diquat Flouridone Hyptachlor epoxide Glyphosate Mirex PCB Simazine 2, 4 D	Maximum Residue Level (MRL) : : < 0.3 ppm : < 0.3 ppm : < 0.3 ppm : < 5 ppm : < 0.5 ppm : < 0.5 ppm : < 0.3 ppm : < 0.2 ppm : < 0.1 ppm : < 2 ppm : < 12 ppm : < 1 ppm
Heavy Metals	Mercury Lead Cadmium	: <0.5mg/kg. : <0.3mg/kg. : <0.05mg/kg.
Nutritional Information (Per 100g)	Energy Value Total Fat Saturated Fat Carbohydrates Sugars Protein Salt	80 calories 0.5g 0g 0g 0g 19g - (Fresh Water Fish)
Re-call procedure	Every box carries an identification code (Traceability Code). Incase a certain lot is found to be unsuitable for human consumption; all products of this lot can easily be recalled.	

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References	- HACCP Manual (GUL 003) - Prerequisite Programs (GUL 004) - Operational Work Instructions (GUL 005) - Competent Authority Standard Operating Procedures - EU Regulations - ISO 22000:2018 Standards				
COMMENTS	All products are certified by the Competent Authority prior to shipment.				
PACKAGING MATERIALS IDENTIFICATION					
Type of packaging material	Identification No.	Weight per piece	Recycled Virgin	/	Collection
Box: Expandable Polystyrene(EPS)	PS6	3kg=106gms 6kg=154gms	100% virgin		Plastic collection
Plastic film: Low density polyethylene	LDPE4	8.2grms	100% virgin		Plastic collection
Strap: Cello taps (Polypropylene)	PP5	3kg ≈2gram 6kg≈4grms	100% virgin		Plastic collection
Prepared by	Maxwell Otim (Food Safety Team Leader)				
Approved by:	Philip Borel (Managing Director)				