



PRODUCT SPECIFICATION

Locally packed St Joseph Portions Fit for Export or Re-processing

1. PRODUCT DESCRIPTION:

This product is manufactured from locally trawled headed and gutted St Joseph (*Callorhinchus capensis*). The fish is trawled and landed on ice in a fresh state at the respective factory. They are thereafter transported to an audited and compliant facility where they are then filleted, skinned and packed and frozen. The facility is in possession of all relevant certification and permits fit for purpose of producing these products in a manner that they are both compliant and legally exportable or fit for purpose for re-processing.

2. SCIENTIFIC NAME:

St Joseph (*Callorhinchus capensis*)

3. CATCHING ZONE:

FAO 47.

4. RAW MATERIAL:

St Joseph H&G

5. INGREDIENT DECLARATION:

As per the raw material specification (refer above)

6. ALLERGENS:

Fish

7. UNIT SIZE:

The fish size is dependent on the available raw material and may vary in weight from batch to batch. The fish is filleted, skinned, portioned and then graded before being boxed and frozen into set weight 7kg master cartons that are clearly labelled in accordance with the guidelines as laid down by the Trade Metrology act of South Africa and NRCS standards. These will include:

The net weight of the carton / the production date (Julian code) and the production facility as well as best before date and batch code

The skinless portions are graded as follows:

80 – 100

180 – 200

100 – 130

120 - 140

Compliance is measured against the frozen weight of the portions.

8. Processing method

The fresh fish is filleted, skinned and portioned by hand including a clean cut to remove all cartilage and excessing bloodlines. The portions are thereafter graded by scale before being packed in a interleaved format in a 7kg set weight carton before being blast frozen.

9. SAMPLING:

NRCS are to conduct regular sampling of all products produced within the registered facilities. Should the facility produce product that is not compliant with any NRCS protocol this product may not be sold to Sea Harvest. Certification of the facility and copies of the NRCS compliance certification are to form part of the procurement pack.

In addition to the product sampling all registered facilities are to be audited on a regular basis for all processing protocols including water quality / micro counts and general hygiene, copies of these audited results are to be made available on request.

All product delivered to Sea Harvest will be subject to internal micro testing prior to acceptance of the consignment. Should the product fail or be found to be non-compliant in any way whatsoever it will be the suppliers responsibility to arrange collection of the affected batch, Sea Harvest reserve the right to withhold payment on any product deemed non-compliant.

Should additional mercury testing be required this will be for Sea Harvests account

10. DEFECT CLASSIFICATION:

10.1. The portions would be deemed to be defective should there be evidence of “Old or sour fish” being packed, slow freezing or excessively damaged fish in the sample batches.

10.2. The portions will be neatly packed, in a flat and highly presentable way, poorly packed portions will be deemed to be defective.



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- 10.3. No portions may be in contact with each other, no portions may be bent over or of an irregular shape in relation to the balance of the box.
- 10.4. The fish is to be properly trimmed, all excessive bloodlines and all skin is to be removed and the portions are to be securely wrapped to protect from freezer burn
- 10.5. Any noncompliance in terms of micro testing, a lack of updated certification for the plant or product that cannot be traced by batch is deemed to be non-compliant and will be rejected

PACKAGING MATERIAL AND DIMENSIONS:

ITEM	REFERENCE/DIMENSIONS/ MATERIAL
Plastic Sheeting	Clear or Blue 5 micron or higher sheeting to be used for the wrapping of the individual fish
Carton	Plain – D Flute Corrugated Carton Dimensions: 470mm x 340mm x 80mm
Plastic Overwrap	Yes
Pouch	No
Strapping	Clear banded tape

11. STORAGE CONDITIONS:

Product to be stored at –20°C, or colder.

12. SHELF LIFE:

A shelf life of 18 months from the date of production is achievable when the product is stored under the correct storage conditions [–20°C, or colder].

Clearly printed production dates using the Julian code system to be visible on the outer carton.

13. MICROBIAL STANDARDS: (As per NRCS & Sea Harvest standards)

As per the compulsory specifications for: Frozen Fish, Molluscs and frozen products derived therefrom.
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14. Product and packing Picture:



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Supplier & Capacity

Sea Harvest Representative & Capacity