

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

HFB140PW  
27 September 2023  
22 December 2023  
3b6fa344bf3a4c51a1f100ec7d335a01



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## Battered Haddock Fillets 140/170g \*(MSC)

**Short Product Name:**  
Battered Haddock Fillets

**Product Description:**  
Frozen raw MSC certified skinless natural Haddock fish portion, coated in light crispy batter. Product is par fried with canola oil.

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Fish

**Supplier's Product Code :**  
HFB140PW  
**Supplier:** Pacific West Foods  
3 Willowside Park  
Canal Road  
Trowbridge  
Wiltshire  
BA 14 8RH  
England  
P: 01373 824242 Mobile: +44 (0) 7881 581093

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	19555018509918	Outer Case Length :	256 mm
Packaging Type Description :	Case	Outer Case Width :	216 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	152 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.05 kg
		Product Net Weight :	2.80 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	18 Cases	Pallet Height :	1.67 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	567.00 kg
Quantity of Cases Per Pallet :	180 Cases		

### Logistical Information

Shelf Life from Time of Production :	912 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	365 Days	Delivery Lead Time :	3 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	1.07 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	215.80 g	Wood :	0.00 g
		Fibre Based Composite :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

### Other Information

**Supplier Comments :**  
Not specified.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : Malaysia

#### Additional Origin Details :

Species: Melanogrammus aeglefinus.  
Catch method: Trawl  
Catch area; Northeast Arctic - (Barents and Norwegian Sea) FAO27

### Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Plastic Bag

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 457 mm

Inner Unit Height : 1 mm

Inner Unit Width : 610 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

#### Weight/Volume :

Not specified.

### Handling Information

#### Directions For Use :

Deep Fry: Pre-heat oil to 180C. Deep fry frozen fish for 6-8 minutes or until golden brown.

Conventional Oven: Preheat oven to 230C (fan forced) (Gas mark 8). Please frozen fish on a pre-heated baking rack and bake for 24-26 minutes or until golden brown, turning over halfway through cooking

#### Storage Instructions :

Keep frozen.  
Store at or below -18C.  
Do not re-freeze

## Dietary Information

### Ingredients :

Haddock (**FISH**) (60%), Coating (**WHEAT** Flour, Water, Canola Oil, Thickener (E1404), Salt, Raising Agents (E450, E500), Sugar, Rice Flour, Yeast Extract, Flavour).

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	Yes
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	May Contain
Molluscs (and products thereof) :	May Contain
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

### Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	Yes
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

### Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

### Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in bold.  
May also contain crustaceans, molluscs, milk and soya.

## Nutritional Information

Average Serving :	140.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	20
Energy per 100 G/ML :	678.00 kJ
Energy per 100 G/ML :	161.00 kcal
Fat per 100 G/ML :	6.1 g
- of which Saturates per 100 G/ML :	0.5 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	12 g
- of which Sugars per 100 G/ML :	4.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	0.8 g
Protein per 100 G/ML :	14 g
Salt per 100 G/ML :	0.7 g
Sodium per 100 G\ML :	0.28 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

## Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	27.20 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	0.00 g
Fibre Based Composite :	0.00 g

## Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	Yes
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b> Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	16041991
Identification/Health Marks :	Establishment no 50

## Standards Testing

Do you undertake trend analysis of microbiological results? : No

Is shelf life testing undertaken? : Yes

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every Batch	<10000	1000000	-	
Coagulase-positive Staphylococci (cfu/g or ml)	Every Batch	<20	100	-	
E. Coli (cfu/g or ml)	Every Batch	<10	100	-	
Salmonella	Every Batch	=0	0	-	25g sample

## Analytical Standards

Not available.