



# **King & Prince Seafood Corporation K&P SKU: Quality Assurance**

**Customer Specification** 

075414

**Customer SKU** 

**Issue Date** 07/11/12 **Supersedes Dates** 08/18/11

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# PRODUCT DESCRIPTION

MRS FRIDAY'S OVEN READY BREADED POLLOCK FILLETS 3-4 OZ

**RAW MATERIAL** KP# 200163

IQF Pollock Fillets 1.65 – 2.00 oz

# **PROCESSING**

Inspected Pollock are thawed, then pre-battered, pre-dusted, battered, breaded and par-fried. The par-fried Pollock are individually quick frozen at 0°F. to -10°F. The product is packaged in 4/2.5 lb. clear formed filled sealed bags, checked under metal detector, then case packed per packaging below and then cased out and stored in freezer warehouse at <0°F.

# **PACKING**

4/2.5 lb

### **PACKAGING**

MASTER/SHIPPER (KP# 110157)

**Description**: MASTER

Case Cube: 0.62 cu/ft **External Dimensions (inches)**: 16.38 (L) x 10.50 (W) x 6.25 (H)

**Palletizing**: 10 Layers x 7 Cases/Layer = 70 Unit Load

**INNER** (KP# 107551)

**Description**: ROLLSTOCK

# **LABELING**

Conforms to all Federal and State requirements.

**UPC-A** 

SCC-14 0 00 70017 75414 2

# **CODING INFORMATION**

# **K&P Universal Date Code Format**

For product manufactured on April 18, 2007 7 108 F

- "7" represents last digit of the year that the product was manufactured (example: 7 for 2007)
- "108" represents the Julian Date when the product was manufactured (April 18 is the  $108^{th}$  day of the year. Jan 01 = 001, Dec 31 = 365).
- "F" represents the K&P Packer Plant ID (F = K&P Redmond, WA)

#### **STORAGE**

Under optimum storage conditions (0°F to 10°F) this product has a one-year shelf life.

# **INGREDIENTS**

POLLOCK, ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COTTONSEED AND/OR SOYBEAN OIL, AND/OR CANOLA OIL, WATER, AND CONTAINS LESS THAN 2% OF: MODIFIED FOOD STARCH, YELLOW CORN FLOUR, SALT, WHEY SOLIDS, ONION POWDER, GARLIC POWDER, DEXTROSE, SUGAR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), YEAST, NONFAT DRY MILK, SPICE, GUAR GUM, EXTRACTIVES OF PAPRIKA.

CONTAINS POLLOCK, WHEAT, MILK.



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# PREPARATION/COOKING INSTRUCTIONS

Keep frozen until ready to use. Do no refreeze.

Deep Fryer: Heat oil to 350F. Add product, shaking baskets occasionally to prevent from adhering. Fry for approximately 5 – 5.5 minutes or until golden brown.

**Convection Oven:** Preheat 375F. Place product on baking sheet and cook for approximately 12-14 minutes or until product is crisp.

# **NUTRITION FACTS**

Nutri Serving Size Servings Per	3 oz (85	g/about	1 fillet)
Amount Per Sei	rving		
Calories 160	0 Cal	ories fro	m Fat 60
		% D	aily Value*
Total Fat 6g	l		10%
Saturated Fat 1.5g			8%
Trans Fat	0g		
Cholesterol 25mg			8%
Sodium 350mg			15%
Total Carbo	hydrate	17g	6%
Dietary Fiber 1g			3%
Sugars 1g	3		
Protein 9g			
Vitamin A 0%	<b>6</b> •	Vitamin	C 0%
Calcium 2%	•	Iron 2%	
*Percent Daily Valiet. Your daily value depending on your daily value.	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran Fat 9 • 0	Less Than Less Than ate	20g 300mg 2,400mg 300g 25g	375g 30g



# Mrs. Friday's

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PHYSICAL STANDARDS

**BATTER/BREADING/GLAZE %:** Finished Product Pre-Fryer On-line 🖂  $48 \pm 3\%$ 

FINISHED COUNT/WEIGHT: 4-5 CT/LB

**CASE NET WEIGHT:** 10 LB CASE GROSS WEIGHT: 10.93 LB

# MICROBIOLOGICAL STANDARDS

This product is produced in accordance 123 and 1240 and 21 CFR 110, respective	_	- C	
MICRO n=5 Where n= Sample Size			
TEST	m	M	С
Total Aerobic Count	50,000/g	5,000,000/g	3
Total Coliform Count	500/g	1,000/g	3
E. coli	<10/g	30/g	2
Coagulase Positive Staph	100/g	500/g	2

# **QUALITY ASSURANCE PROGRAM**

Records are generated and maintained demonstrating that the product produced and released for shipment meets specifications and has been produced in accordance with Good Manufacturing Practices. Non-conforming finished products are removed from circulation and specific steps are taken to prevent their inclusion with acceptable product. Corrective actions are supervised by the Quality Assurance Department to prevent further occurrences.

# WARRANTY

Seller warrants that all deliveries of material shall conform with the requirements of the U.S. Food & Drug as amended and applicable state law or municipal ordinance. The product shall have been manufactured, stored, and shipped under good standards of sanitation in packaging, free from dirt or contaminating substances and shall arrive at the buyer's location in clean, undamaged condition.

Primary contact for quality issues: Mark Hendrickson

Quality Assurance/Technical Services Manager

King & Prince Seafood Corporation

15110 NE 90<sup>th</sup> Street Redmond, WA 98052

Email: mhendrickson@kpseafood.com Phone: 800-451-3568 or 425-861-5379

425-821-8416 Fax:

### SPECIFICATION APPROVAL

Mark Hendrickson, Quality Assurance Manager Date: 07/12/11 rl