| Company | Blue Continent Products (Pty) Ltd | Address | OCEANA HOUSE, 25 Jan Smuts Street, Cape Town, 8001, South Africa | | reet, Cape Town, 8001, |
|-------------------------|--|--------------------------|--|-----------|------------------------|
| Factory address (mfv's) | Compass Challenger, Realeka, Sandile, Toralla, Beatrice Marine | Revision no.: | 1 | | |
| Authorised by: | Wayne Louw (GM – Hake) | Date this issue printed: | 27 August 2016 | | |
| Compiled by: | Shelldon A Breda (QA Manager) | Page: | 1 of 5 | | |
| Species: | Skinless monk tail (Lophius vomerinus) | Specification No.: | H11 | Pack Size | Random Weights |

| | Skin-on monk, headed and tailed and quick frozen at sea. | | | | |
|-----------------------------|---|------------------------------|----------------------------|--|--|
| Product Description: | | d and tailed and quick froz | en at sea. | | |
| Genus & specie name: | Lophius vomerinus | | | | |
| Catch Area: | | East Atlantic (FOA 47) | | | |
| Catch Method: | Demersal Trawl | | | | |
| Product of: | South Africa | | | | |
| Exported by: | Blue Continent Produ | cts (Pty) Ltd | | | |
| Process: | Fish is processed in a | ccordance to GMP (Good | Manufacturing Practices) | | |
| | in a NRCS (National | Regulator for Compulsor | y Specification) certified | | |
| | HACCP (Hazard Ana | lysis Critical Control) fact | ory. | | |
| | Fish are headed and gutted and the tail cropped at the flesh section. The | | | | |
| | skin is left on the tail. | Defects due to tailing are | removed/trimmed. | | |
| | The tail is washed/scrubbed in running water. | | | | |
| Packaging: | Outer Cartons consisting of tops and bottoms: | | | | |
| | Vessel Ref code Internal s | | | | |
| | mfv Compass | 48026 | 564 x 380 x 95 | | |
| | mfv Realeka | 48026 | 564 x 380 x 95 | | |
| | mfv Sandile | 48025 | 585 x 403 x 90 | | |
| | mfv Toralla | 48025 | 585 x 403 x 90 | | |
| | mfv Beatrice Marine | 48026 | 564 x 380 x 95 | | |
| | Plastic bags and shee | ets: | | | |
| | Fish Size | Bags | Sheets | | |
| | Monk Tails SS | 120mmx300mmx18µm | | | |
| | Monk Tails 00 | 120mmx300mmx18µm | | | |
| | Monk Tails 0 120mmx300mmx18μm | | | | |
| | Monk Tails 1 | 120mmx300mmx18µm | | | |
| | Monk Tails 2 | 140mmx400mmx18µm | | | |
| | Monk Tails 3 | 200mmx500mmx18µm | | | |

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Packing:

Fish are individually wrapped with plastic pouches which are neatly wrapped around the fish to prevent dehydration and brown pieces.

Fish are packed stomach side up with the broad side of the tails towards to the outside of the carton (thinner end of tails laying next to each other).



Smaller grades have two or more layers with the middle layers packed in the middle of the carton alternating the broad and thin sides



With the bottom layer packed in the same fashion as the top layer (stomach side up with the broad side of the tails towards to the outside of the carton - thinner end of tails laying next to each other).



Extra care is taken towards tightly folding the bags around the fish to prevent dehydration and the flesh from turning brown.

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|---------------------------|---------------|--|---------|--------------------|----------------------|----------------|-----------------|--|
| Grading: | | Size | Weig | ht per grading | ng Allowed Deviation | | | |
| G | | grading | Ü | | | | | |
| | | Size SS | | 50-100g | | ±10g | | |
| | | Size 00 | | 100-150g | | ±10g | | |
| | | Size 0 | | 150-300g | | ±10g | | |
| | | Size 1 | 3 | 600g-500g | | ±10g | 7 | |
| | | Size 2 | 50 | 00g-1000g | | ±10g | 3 | |
| | | Size 3 | | 1000g+ | | ±10g | 7 | |
| Labeling: Grade of | | | n marke | d onto lid indic | cting tl | he specie, siz | e grading and | |
| | | manner packa | iged. | | | | | |
| | | | | d onto lid compi | rising c | of: | | |
| | | Production d | | | | | | |
| | | DD/MM/YYYY (e.g. 07/11/2016) | | | | | | |
| | | and | | | | | | |
| | | Establishment number: | | | | | | |
| | | TT for the mfv Realeka | | | | | | |
| | | VS for the mfv Compass Trawler ZK for the mfv Sandile | | | | | | |
| | | YM for the mfv Toralla | | | | | | |
| | | Y1 for the mf | | | | | | |
| Freezing: | | | | | leeves | with no press | sure put on the | |
| Treezing. | | Product is blast frozen in racks with sleeves, with no pressure put on the fish. | | | | | | |
| | | The temperature of a product is taken through the zone of maximum | | | | | | |
| | | crystallization and down to an equilibrium temperature of –18 °C or | | | | | | |
| | | lower in a within 8-10 hours. | | | | | | |
| Storage: | | Monk tails are stored in the holding room that has sufficient freezing | | | | | | |
| | | capacity to maintain its temperature of -18 °C or lower when it has been | | | | | | |
| | | frozen to temperatures lower than - 18°C | | | | | | |
| Discharge: | | Discharging of fish to cold storage on land are done in a manner as to | | | | | | |
| | | maintain the cold chain. | | | | | | |
| Q • • | | | | CRITERIA | | •• | | |
| Criteria | | Description | | Tolerance | | Not Ac | <u>ceptable</u> | |
| 0.1 | | sh, strong sea w | | NI | | NT - CC | | |
| Odour | | characteristica | - | None | | No off | No off odours | |
| | Ires | sh for the species | | | | | | |

| QUALITY CRITERIA | | | | | | |
|---------------------------------------|--|---|-------------------------------|--|--|--|
| Criteria | Description | Tolerance | Not Acceptable | | | |
| Odour | Fresh, strong sea weedy and characteristically fresh for the species | None | No off odours | | | |
| Parasites | Presence of any parasites | Nil | The presence of parasites | | | |
| Texture | Firm | Slightly soft and a little elastic | Soft texture, torn and ragged | | | |
| Blood Spots, Bruising, Discolouration | Bloodspots larger or equal 25 mm and red or brown colour in the flesh. | Blood spots less than 25mm max 5 per tail | Red or brown coloured tails | | | |
| Foreign Matter | Metal pieces, plastic bristles | Nil | Presence of foreign matter | | | |

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| Species: Skinless monk | k tali (Lopnius vomerinus) | Specification No.: | Pack Size Random Weights | | | | |
|-------------------------------------|----------------------------|---------------------------------|--------------------------|--|--|--|--|
| MICROBIOLOGICAL CRITERIA | | | | | | | |
| MICRO-ORGANISM | MAXIMUM LIMIT | METHOD | FREQUENCY | | | | |
| Total Count of Viable Organisms | 1×10^6 /g | SANS 4833 | Regulatory | | | | |
| Clostridium perfringens | Nil/25g | SANS 7937 | Regulatory | | | | |
| Staphylococcus aureus | 10/g | SANS 6888-1 and SANS 6888-2. | Regulatory | | | | |
| Escherichia. coli | Nil/10g | SANS 7251 or SANS 16649-3. | Regulatory | | | | |
| Vibrio cholera | Nil/25g | SANS 6196 | Regulatory | | | | |
| Vibrio parahaemolyticus | Nil/25g | SANS 6196 | Regulatory | | | | |
| Salmonella | Nil/25g | SANS 6579 | Regulatory | | | | |
| Shigella | Nil/25g | SANS 6195 | Regulatory | | | | |
| | | AL CRITERIA | | | | | |
| HEAVY METAL | MAXIMUM LIMIT | METHOD | FRECUENCY | | | | |
| Mercury | 1ppm | | For all tails >1kg | | | | |
| Cadmium | 0.050ppm | | Regulatory | | | | |
| Lead | 0.30ppm | | Regulatory | | | | |
| | TYPICAL NUTRITION | ONAL INFORMATION | [* | | | | |
| Calories | | 76KJ/100g | | | | | |
| Total fat | | 1.1g/100g | | | | | |
| Cholesterol | | 24mg/100g | | | | | |
| Saturated fats | | 0 | | | | | |
| Monounsaturated | | 0 | | | | | |
| Polyunsaturated | | 0 | | | | | |
| Sodium | | 17.64/100g | | | | | |
| Total Carbohydrates | | 0g | | | | | |
| Sugars | | 0g/100g | | | | | |
| Protein | 6 6 | | | | | | |
| | | ndata.self.com/facts/finfis | | | | | |
| products/4080/2 and http | ://www.foodnutritionta | able.com/nutritions/nutrie | nt/?id=824 | | | | |
| · | | | | | | | |

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| | INTENDED USE & STORAGE CONDITION BY CUSTOMER | | | | | |
|---|--|--|---|--|--|--|
| Intended Customer | Storage | Shelf life | Instructions for Handling, Preparations and Usage | Method of Distribution | | |
| Product sold to agent/ distributor for further processing. End consumer: general public. | Product is kept at a temperature below –18° C | General: 24 months from packing date | End product to be cooked, fried, steamed or microwaved till fully cooked. | Product packed in corrugated cardboard boxes. To be transported and stored at -18°C or lower | | |
| Allergen | | Fish | | | | |

| general public. | | | |
|-----------------------|-------------|------|----------------------------|
| Allergen | Fish | | |
| Compiled by S A Breda | Signature _ | Pade | Date <u>18 August 2016</u> |
| Approved by W Louw | Signature _ | | Date |