

Codfish Powder NM (Gadus morhua)

Product description

Codfish Powder NM is made from meat of fresh, frozen single species Gadus morhua. Only selected first class raw materials are used. No additives are used. The fish meat is boiled, dehydrated and micromilled. Codfish Powder NM is manufactured under good hygienic conditions with strict organoleptic, chemical and bacteriological control.

Chemical Analyses

Chemical parameter	Average	
Drymatter	95 % Min	ISO 6496
Protein (N x 6.25)	74 % ±5	ISO 5983 / 1979
Lipid	6 % ±2	AOCS Ba3
Ash	17,5 % ±4	ISO 5985 - 1978
Salt (NaCl)	3 % ±3	AOAC 93709

Microbiological Standards

Micro organism (pr. g of product)	Target	Max	Method of analysis
Total number of bacteria (aerobic)	< 5000	< 50 000	NCFA - No. 27
Coliform bacteria (37°C)	< 10	< 100	NMKL 44
Escherichia coli (44°C)	neg. in 10 g	< 10	NCFA - No. 125 (Malthus conductance method)
Enterobacteriaceae	< 10	< 100	ISO Method 7402
Salmonella	-	absent in 25g	NCFA - No. 125 (Malthus conductance method)
Mould & Yeast	< 100	< 1000	NCFA - No. 98
Nitrosamines	< 50 ppb	< 100 ppb	

Storage and shelf life

The shelf life of Codfish Powder NM is 15 months when stored in unopened cartons at max. 20°C. Storage at lower temperature will prolong the shelf life.

Packaging

Taped card-board carton with inner heat sealed, 80my, blue polyethylene bag.
12 kilograms net. Can also be delivered in big bags, 500kg.

Application and dosages

Codfish Powder NM is recommended used in soups, chowders, sauces, casseroles, snacks, fish-cakes, i.e. in any food requiring a characteristic fish flavour.

Dosage: 3 g up to 20 g per 1000 g of finished product.

Codfish Powder NM is also well suited for the flavour industry.

Test dosage: Add 0,2 l of boiling water to 5 g fish powder. Stir and let stand for 1 minute.

This specification may change without prior notice, unless otherwise agreed.
Please revert to us for confirmation of the latest edition of this specification.