## TECHNICAL FILE CARD

Talley's Gro	up Ltd – I	Version	2	
Section	06/0	Skinless Ling Fillets	Issue Date	26/09/16
Latin Name		Genypterus blacodes		
State & MEish Code		TSK – LIN		

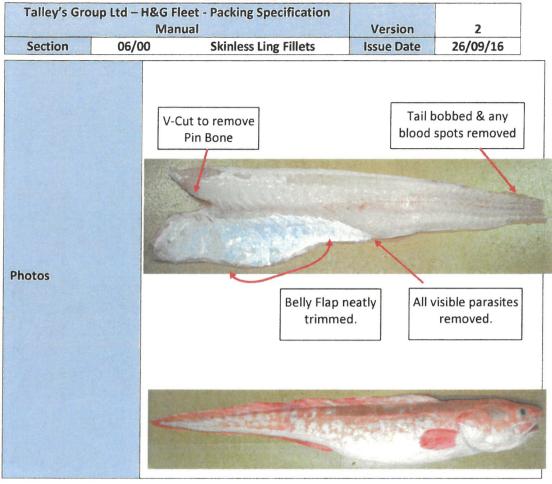
Latin Name	Genypterus blacodes
State & MFish Code	TSK – LIN
Net Weight	10.0 kg
Tolerance	See 00/05
Packaging	1 x H & G Outer Carton, 2 x Plastic liner bags

Grading	Grade	Weight	Count	GTIN
	1	150 – 500 g	20 +	05978
	3	500 g – 1 kg	11 – 20	05979
	5	1 – 2 kg	6 – 10	05980
	7	2 – 3 kg	4 – 5	05981
	9	3 kg +	1-3	05982
	+	1 kg +	1-10	05977
	-	150 g – 1 kg	11+	05976

Description	<ul> <li>Premium Skinless Ling Fillet - presented interleaved with blue plastic sheeting in a 10 kg carton.</li> </ul>	
Packing Style	<ul> <li>Interleaved in blue plastic to separate each layer, using large overlap to prevent fillets from touching carton and completely sealing them from exposure to air. Care must be taken to ensure plastic does not become imbedded in the fillets.</li> <li>No overlapping or touching fillets. No bent or folded fillets.</li> <li>Do not use out of spec fillets to make up carton weight.</li> <li>Any fillets at the end of a production run should be packed as + or - Grade.</li> </ul>	
Quality	<ul> <li>All fin, gut and bone must be removed from fillet. Ensure all visible parasites are removed especially around anal area.</li> <li>Trim any ragged edges from the belly flap and any excess bruising or blood spots, ensuring the fillet is in proportion. There is no need to remove entire white belly lining. Bob tail.</li> <li>Grade 7 or 9 fillets may be cut in half to make up correct cartor weight.</li> <li>Fillets should be V-Cut nape area to remove pin bone (see photo).</li> </ul>	



## TECHNICAL FILE CARD



(DOCUMENTARY CREDIT NUMBER: 5494BTY278723)

