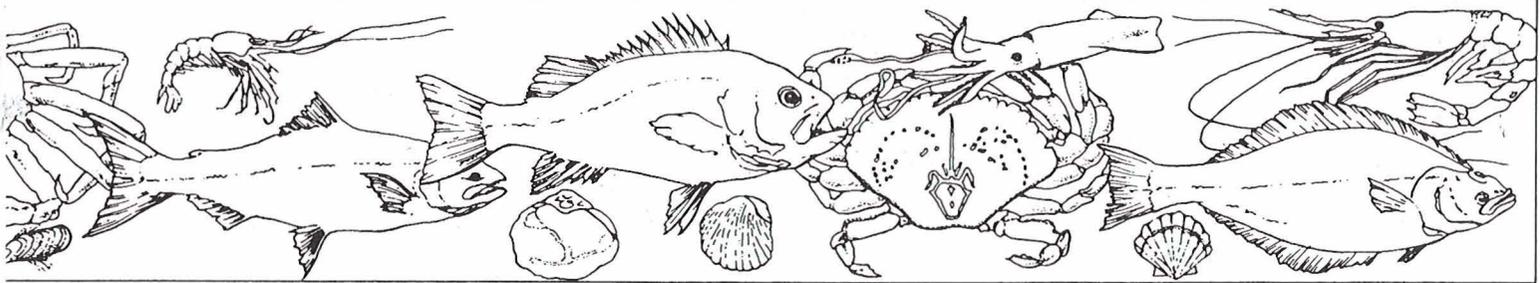
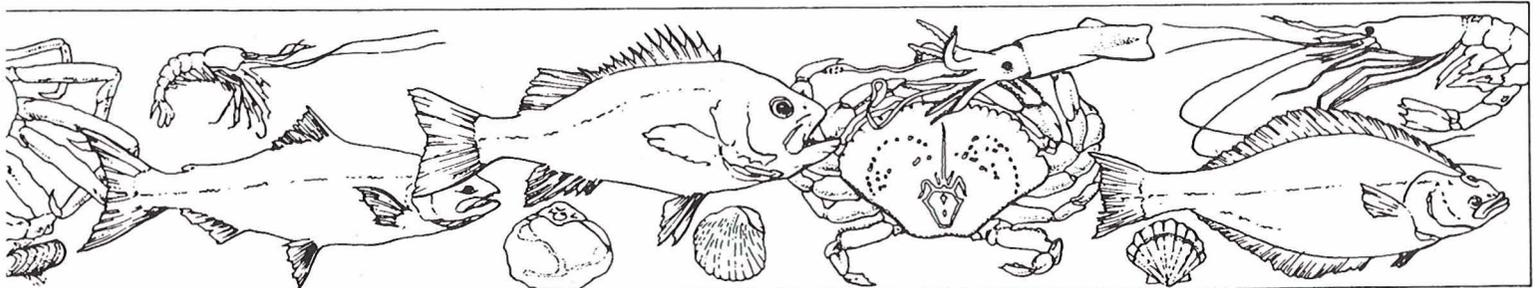
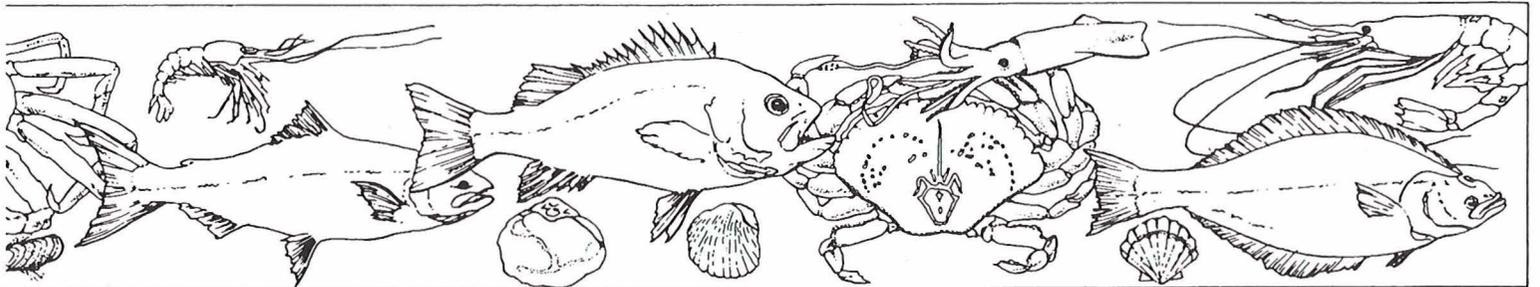


# *Alaska Seafood*

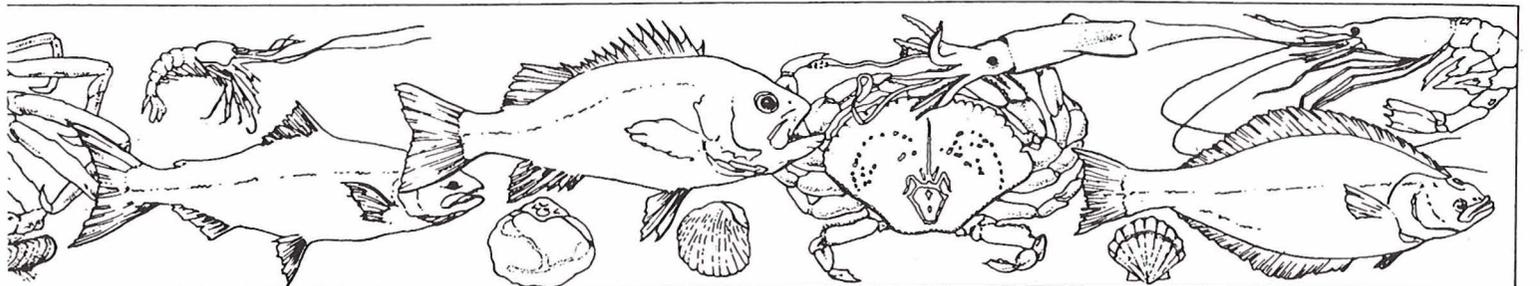
MARKETING INSTITUTE



## Premium Quality Specifications



# Whitefish Fillets



# Alaska Seafood Marketing Institute

## Recommended Statewide Premium Quality Specifications For Whitefish Fillets

### Part I: Definitions

#### Section 1: Species

Frozen Alaska Whitefish Fillets are processed from the flesh of clean, sound, wholesome fish of the order:

A. *Pleuronectiformes*—Flounders, Soles. (Halibut is not included in this specification).

and of the families:

B. *Gadidae*—Codfishes, Whiting and Pollock.

C. *Scorpaenidae*—Rockfishes, Scorpionfishes, Thornyheads.

#### Section 2: Product Forms

Fillets are slices of fish muscle which have been removed from the carcass by cuts made parallel to the backbone and from which all internal organs, head, fins, bones (except for pinbones when specified bone-in), skin (unless specified skin-on) and substantially all discolored flesh have been removed. This specification is inclusive of fresh and frozen fillets.

#### Section 3: Product Defects

A. **Bone:** Constitutes any piece of the hard skeleton of a fish including spines, rays, pinbones and pterygia (fin supports).

B. **Parasite:** Larval nematodes and trematodes living in the fish, either free or cystlike in the muscles.

C. **Skin:** The protective outer layer of the fish, characteristically containing scales.

D. **Peritoneum:** The belly lining frequently characterized by a membrane on the inside belly flap of the fish.

E. **Fins:** Two or more spines or rays connected by a membrane found on the surface of the fish.

F. **Blood Clots/Bruises:** Masses of clotted blood or diffusion of blood through the flesh causing a dark spot on the fish flesh.

G. **Scales:** Elasmoid dermal structures found on the exterior surface of the skin.

H. **Dehydration/Freezerburn:** Characterized by a white fibrous appearance on the surface of the fish flesh usually resulting from improper packaging or prolonged or inadequate cold storage.

I. **Pinbones:** Intermuscular bone; extension of the rib bones.

J. **Viscera:** Intestines or internal organs of the fish.

#### Section 4: Subjective Evaluation

A. **Odor:** Odor of the thawed, uncooked sample should be mild, natural and characteristic of the species. Any strong, oxidized, or rancid odors are not characteristic and shall not be acceptable for the Premium Quality designation.

B. **Color:** Color of the thawed, uncooked sample should be uniform and characteristic of the species. Brown translucence, yellowing, or greening that are not characteristic shall not be acceptable for the Premium Quality designation.

C. **Texture:** Texture of the thawed, uncooked sample should be moist, firm and resilient, and characteristic of the species. Gelatinous, mushy, tough or dry texture is not characteristic and is unacceptable for the Premium Quality designation.

## Part II: General Requirements

### Section 1: Plant and Product Specifications

Processing shall be carried out only in facilities which have been issued a certificate number denoting compliance with the Alaska State Department of Environmental Conservation regulations: 18 AAC 34, and in accordance with Code of Federal Regulations Title 21, Food and Drugs, Part 110, Current Good Manufacturing Practices.

## Part III: Alaska Premium Quality Whitefish Fillet Specifications

### Section 1: Product Description

The product forms covered in the specification are fresh and frozen:

- A. **Skin-off, Boneless Fillets**—Whole, sound fillets with the skin and pinbones removed.
- B. **Skin-off, Bone-in Fillets**—Whole, sound fillets with the skin removed and the pinbones left in.
- C. **Skin-on, Boneless Fillets**—Whole, sound fillets with the skin left on and the pinbones removed.
- D. **Skin-on, Bone-in Fillets**—Whole, sound fillets with the skin left on and the pinbones left in.

### Section 2: Quality Specifications

#### Major

- A. **Bones:** Any one incidence of bone found in the uncooked, thawed sample shall constitute one major defect.
- B. **Parasites:** Any one incidence of parasites, regardless of being encapsulated or not, found in the uncooked, thawed product shall constitute one major defect.
- C. **Pinbones:** Any one incidence of pinbone found in the uncooked, thawed sample of boneless fillets shall constitute one major defect.

#### Minor

- A. **Peritoneum:** Any incidence of readily discernable belly lining found on the sample shall constitute a minor defect.
- B. **Fins:** Any piece of fin found on the raw, thawed sample shall constitute a minor defect.
- C. **Clots/Bruises:** Any one incidence of readily discernable bruise or blood clot found on the uncooked, thawed sample shall constitute a minor defect.
- D. **Dehydration:** Any readily discernable incidence of freezer burn found on the uncooked, thawed sample shall constitute a minor defect.
- E. **Viscera:** Any readily discernable viscera found on the uncooked, thawed sample shall constitute a minor defect.
- F. **Scales:** Objectionable scales found on the uncooked, thawed sample shall constitute a minor defect.
- G. **Skin:** Any readily discernable piece of skin shall constitute a minor defect.

### Part III Section 2: Quality Specifications

<b>Major</b>	<b>Boneless, Skin-off</b>	<b>Bone-in Skin-off</b>	<b>Boneless, Skin-on</b>	<b>Bone-in, Skin-on</b>
<b>Bones:</b>	Any bone found on the product shall constitute a major defect.	Any bone other than a pinbone shall constitute a major defect.	Same as Boneless, Skin-off	Same as Bone-in, Skin-off
<b>Parasites:</b>	Any parasite, regardless of being encapsulated or not, shall constitute a major defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Pinbones:</b>	Any pinbone found on the product shall constitute a major defect.	N/A	Same as Boneless, Skin-off	N/A
<b>Minor</b>				
<b>Peritoneum:</b>	Any incidence of readily discernable belly lining shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Fins:</b>	Any incidence of fin shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Clots/Bruises:</b>	Any incidence of readily discernable bruising shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Dehydration:</b>	Any readily discernable incidence of freezer burn shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Viscera:</b>	Any readily discernable viscera shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Scales:</b>	N/A	N/A	Objectionable scales found on the product shall constitute a minor defect.	Same as Boneless, Skin-on
<b>Skin:</b>	Any readily discernable piece of skin shall constitute a minor defect.	Same as Boneless, Skin-off	N/A	N/A

**Section 3: Defect Tolerances**

The sample size shall be a fifteen pound unit. Three minor defects shall constitute one major defect. The equivalent of two or more major defects disqualifies the sample from the Premium Quality designation.

**Example:** The product sample can sustain 1 major defect and 2 minor defects (or 5 minor defects) and be designated Premium Quality. Product sample bearing 1 major defect and 3 minor defects (or 2 major defects) cannot be designated Premium Quality.

**Section 4: Subjective Evaluation — Refer to Part I, Section 4**

- A. **Odor:** Shall be indicative of the species.
- B. **Texture:** Shall be indicative of the species.
- C. **Color:** Shall be indicative of the species.

**Section 5: Sampling Plan — Premium Quality Program**

Determination of quality can only be made when fillets are fresh or freshly thawed. Fillets should be evaluated for defects, odor, color and texture, either continuously during production or at intervals sufficient to maintain premium quality standards.

Evaluation of the product must be completed during a shipment or storage period, prior to sale. The sample size chosen should be for a uniform lot, i.e. area harvested, production day or processing trip. Samples should be randomly selected from as many days as possible if more than one day is included in the uniform lot. Not more than one box should be selected from each case sampled. During destructive testing, considerations for evaluation should be:

- A. Net Weight of Contents
- B. Defect Levels
- C. Odor
- D. Color
- E. Texture

Sample sizes will be determined as follows:

<b>Finished Weight (lbs)</b>	<b>No. of Samples</b>	<b>Allowable Reject Level</b>
Under 10,000	2	0
10,000— 20,000	4	1
20,000— 50,000	6	2
50,000—100,000	8	3
100,000—200,000	10	4
200,000—300,000	12	5
300,000—400,000	13	6
400,000—500,000	14	7

### Part III Section 2: Quality Specifications

	<b>Boneless, Skin-off</b>	<b>Bone-in Skin-off</b>	<b>Boneless, Skin-on</b>	<b>Bone-in, Skin-on</b>
<b>Major</b>				
<b>Bones:</b>	Any bone found on the product shall constitute a major defect.	Any bone other than a pinbone shall constitute a major defect.	Same as Boneless, Skin-off	Same as Bone-in, Skin-off
<b>Parasites:</b>	Any parasite, regardless of being encapsulated or not, shall constitute a major defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Pinbones:</b>	Any pinbone found on the product shall constitute a major defect.	N/A	Same as Boneless, Skin-off	N/A
<b>Minor</b>				
<b>Peritoneum:</b>	Any incidence of readily discernable belly lining shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Fins:</b>	Any incidence of fin shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Clots/Bruises:</b>	Any incidence of readily discernable bruising shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Dehydration:</b>	Any readily discernable incidence of freezer burn shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Viscera:</b>	Any readily discernable viscera shall constitute a minor defect.	Same as Boneless, Skin-off	Same as Boneless, Skin-off	Same as Boneless, Skin-off
<b>Scales:</b>	N/A	N/A	Objectionable scales found on the product shall constitute a minor defect.	Same as Boneless, Skin-on
<b>Skin:</b>	Any readily discernable piece of skin shall constitute a minor defect.	Same as Boneless, Skin-off	N/A	N/A

## **Part IV: Methodology**

### **Section 1: A Method for Determining the Net Weight of Frozen, Glazed Whitefish Fillets**

- A. **Procedure:** Official Methods of the 1980 13th Edition of the A.O.A.C., page 285, paragraph 18.001 (a) Glazed seafoods — Remove package from low temperature storage, open immediately and place contents under gentle cold water spray. Agitate carefully so product is not broken. Spray until all ice glaze that can be seen or felt is removed. Transfer product to circular No. 8 sieve, 12" in diameter. Without shifting product, incline sieve at angle of 17–20° to facilitate drainage and drain exactly 2 minutes. Immediately transfer product to tared pan (B) and weigh (A). Weight of product =  $A - B$ .

### **Section 2: A Method for Determining the Net Weight of Frozen, Unglazed Alaska Whitefish Fillets**

- A. **Procedure:** Official Methods of the 1980 13th Edition of the A.O.A.C., page 543, paragraph 32.051 (a) Unglazed frozen foods — Remove package from low temperature storage, remove frost and ice from outside of package, and weigh immediately (W). Open package: remove contents including any product particles and frost crystals. Air-dry empty package at room temperature and weigh (E). Weight of contents =  $W - E$ .