



Dandy Dan's Fish Market Ltd.

1 Main Road, Ship Harbour · Placentia Bay · Newfoundland & Labrador

FRESH & FROZEN

Atlantic cod

processing styles

Gadus morhua Wild-caught, cold North Atlantic

Thirteen cuts from one fish — whole round through to individually quick frozen portions, cut to your specification and shipped fresh on ice or frozen.

TWELVE PROCESSING STYLES

CUT TO SPECIFICATION



01 Whole / round cod

Complete fish.



02 H&G

Headed and gutted. Body without head and guts.



03 HGT

Headed, gutted and tail-off. No head, guts or tail.



04 Fillet

Side cut.



05 Skin-on fillet

Fillet with the skin left on.



06 Skinless fillet

Fillet with the skin removed.



07 Boneless / PBO

Pin bone out. Fully deboned fillet.



08 Pin-bone-in fillet

Fillet with the pin bones left in.



09 Cod loin

Thick centre cut from the back.



10 Cod portions

Portion cuts in various sizes and weights.



11 Shatter-pack fillets

Individually separated fillets.



13 IQF INDIVIDUALLY QUICK FROZEN
Individually quick frozen pieces.

12 IQF

Individually quick frozen. Pieces stay separate in the bag.



FROM THE BOAT TO THE COLD STORE

01 LANDED

Bought daily, direct from inshore harvesters working Placentia Bay and the surrounding grounds.

02 GRADED & ICED

Sorted by size and iced on arrival. Fresh orders move straight through to dispatch.

03 CUT TO STYLE

Headed, gutted, filleted, trimmed or portioned to the specification on the order.

04 FROZEN

Plate or blast frozen, or frozen loose as IQF where the pieces must stay separate.

05 HELD COLD

Packed, lot coded, then stored and shipped at -18 °C or colder under continuous monitoring.

PRODUCT SPECIFICATION

FRESH & FROZEN PROGRAMMES

SPECIES	Atlantic cod, <i>Gadus morhua</i> — wild caught, Newfoundland and Labrador
PRODUCT FORMS	Fresh on ice, and frozen
STYLES	Twelve — whole round through to IQF, shown opposite
FRESH HANDLING	Iced and held at 0–2 °C from landing through to dispatch
FREEZING	Plate and blast freezing; IQF for portions and loose pieces
GLAZE	Declared and controlled; net weight verified after glazing
FROZEN STORAGE	-18 °C or colder
PACK FORMATS	Shatter pack, layer pack and IQF
LABELLING	GS1-128 case and pallet coding for traceability
ALLERGENS	Fish (cod). Facility also processes crustacean (crab).
ESTABLISHMENT	Federally registered, Canadian Food Inspection Agency

FOOD SAFETY CONTROLS

VERIFIED & RECORDED

Preventive Control Plan

HACCP-based, written and maintained under the Safe Food for Canadians Regulations.

Net weight control

Monitored and recorded on every production run, after glaze.

Independent verification

Product and environmental testing at accredited third-party laboratories.

Recall readiness

Written recall plan, exercised and reviewed, with mock recalls on file.

Full lot traceability

Every carton traces back one step and forward one step, from harvester to receiver.

Environmental monitoring

Zone-based sanitation verification programme with defined corrective action.

Cold chain records

Freezer and shipping temperatures logged and available on request with the lot.

Order and enquiries

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ONLINE

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SHIP FROM

1 Main Road, Ship Harbour,
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