

SPECIFICATIONS FOR DRIED COD

Parameter	Specification
Product Name	Dried Cod
Scientific Name	Gadus morhua / Gadus macrocephalus (or as available)
Product Type	Whole Dried Cod, Split Cod, Fillets, Portions
Processing Method	Cleaned, salted (Optional), Air-Dried or Mechanically Dried
Appearance	Clean, Well-Dried, Natural Fish Shape
Color	Light Beige to Golden Brown
Texture	Firm, Dry, and Compact
Taste	Characteristic Cod Flavor
Moisture Content	Max. 20%
Protein Content	High Protein Content (Typically 60–80% Dry Basis)
Fat Content	Low Fat
Salt Content	0–20% (Depending on Product Type)
Odor	Fresh, Characteristic Dried Fish Odor
Foreign Matter	Free from Sand, Dirt, and Foreign Materials
Shelf Life	12–24 Months
Storage Conditions	Store in a Cool, Dry Place Away from Moisture and Direct Sunlight
Packaging	Vacuum Packed, Poly Bag, Carton Box, Bulk Packaging
Net Weight	As per Customer Requirement
Origin	Norway, Iceland, Canada, Russia, USA, or as Available
Quality Grade	Premium Grade, Export Grade, Commercial Grade
Contaminants	Free from Harmful Substances and Excessive Microbial Contamination