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(54) Title: SIMPLIFIED METHOD OF COOKING SALMON USING BOILING WATER

(57) Abstract: This invention is a simplified method of cooking salmon that uses boiling water as it cools to cook the fish, comprising the following steps: Providing a frozen fillet of fish in a sealed bag; Placing said bag in a container holding boiling water and simultaneously or immediately thereafter remove heat or energy source; Retaining bag in water for a period of time, removing bag from water, delaying removal of fish from bag for an additional period of time; Removing fish from bag for consumption. A kit which includes the frozen fish fillet in a bag along with instructions to follow the method is a further aspect of this invention.



**SIMPLIFIED METHOD OF COOKING SALMON USING BOILING WATER**CROSS REFERENCE TO RELATED APPLICATION

This application claims the benefit of application No. 62/333,904 filed on May 10, 2016 which is hereby incorporated herein by reference in its entirety.

Field of the Invention

The present invention relates generally to cooking, particularly cooking fish and seafood.

Description of the Related Art

It is often perceived as difficult for consumers to cook salmon and similar fish effectively at home. Traditional cook methods, if not followed to the letter, can lead to a less than ideal cooked product. There are known methods of cooking that have attempted to solve this problem, but there still exists a need for an improved method of cooking salmon given that current known methods are deficient and commonly result in less than ideally cooked product.

US Patent No. 6637939 discloses cooking food in bag. The present invention is different because while the cited patent requires a bag with a steam vent due to direct cooking exposure, the present invention does not require same, nor does the cited patent include reference or suggestion of desired cooking times and parameters.

The present invention may be utilized to improve the cooking of salmon and other fish and seafood and to solve other problems not expressly identified or contemplated by the prior patents identified above.

### Summary of Invention

In accordance with an aspect of the invention, a method of cooking salmon or the like is provided comprising the following steps: Providing a frozen fillet of fish in a sealed bag suitable for cooking in boiling water; Providing a cooking container including water therein and applying sufficient heat or energy source to the container in order to bring water to a boil; placing said bag in boiling water and simultaneously or immediately thereafter remove heat or energy source; retaining the bag in water for a period of time, for example, 10 minutes; removing the bag from water, optionally delaying removal of fish from bag for an additional period of time, for example 1 to 3 minutes; Removing fish from bag for consumption.

### Brief Description of the Drawings

Reference will now be made, by way of example, to the accompanying drawings which show example embodiments, and in which:

FIG. 1 is a comparison of End Cook Temperatures;

FIG. 2 is a comparison of cook time between Sauce vs No Sauce and Score vs No Score;

FIG. 3 is a comparison of cook time between 20mm and 22mm thick cut;

FIG. 4 is a comparison of cook time between different types of cuts;

FIG. 5 is a comparison of cook time between different coatings;

FIG. 6 is a comparison of cook time relative to the amount of water per fish;

FIG. 7 shows the time required to reach 145F relative to thickness of salmon.

### Detailed Description of Example Embodiments of the Invention

The present invention is a process or method of cooking fish. As discussed below and exemplified through extensive testing, the herein invention's example method will maximize the likelihood of a properly cooked product, with reduced likelihood of cooking error, resulting in "restaurant quality" cooked salmon or other fish such as, for example, trout,

char, grayling and whitefish or other fish not expressly listed herein. It is intended that this process may be utilized for all species of fish, including but not limited to those listed above. The process allows for cooking in an acceptable time period for consumers. In accordance with an example embodiment of the invention, a process is defined as follows:

Provide a cooking vessel; bring water to a boil in a cooking vessel (by applying heat or via microwave or other energy source); Provide a piece of frozen salmon or any suitable fish within a bag suitable for cooking in boiling water; seal the bag; place the bag into the cooking vessel containing the boiling temperature water, immediately turn off heat source, cover the cooking vessel, leave the bag submerged in the water for a set time period, remove bag from water, optionally delay removing fish from bag for further period of time, then remove salmon or other fish from the bag. The salmon or other fish is then ready to eat.

This example method was shown to have favourable cooking results. It was observed during testing that the placement of frozen fish into boiling temperature water, which then was removed from heat/energy source and allowed to cool, caused the appropriate level of cooking for fish, while not allowing vapor pressure inside the bag to exceed levels that could compromise the bag.

In the context of prior art fish cooking techniques, it is not known and would be counter intuitive to turn off the heat source while cooking fish as conventionally followed methods of cooking fish teach that heat must be applied consistently to fish to ensure thorough and proper cooking. As will be discussed below, based on extensive testing, factors such as the ratio of fish to water, thickness of fish, temperature of fish, time leaving cooking bag

with fish in previously boiled cooling water, time before fish is removed from the bag after removal from water, were determinative of ideal cooking results.

#### Example Testing and Data:

Based on testing conducted in connection with the development of the herein invention, the data and results of which are discussed below and set out in schedule A, the inventive and advantageous preparation and cooking parameters of the herein invention were shown.

In an example embodiment of the invention, the salmon or other fish fillets (which may be also referred to interchangeably as pieces or fillets) were placed in bags having wall thickness of 90 microns/3.5mil or 125 microns/5mil comprising nylon EVOH enhanced linear low density polyethylene (coextrusion of polyolefin plastomer) with percentage composition nylon/evoh of 33%, bulk layers 32.5%, sealant 34.5% by weight. An example embodiment is the 23/08/99 MB-L or MB-I series of bag product offered by Winpak Ltd., suitable for boiling. It should be understood that any known bag suitable and approved for use in cooking with boiling water may be used in accordance with the invention. In accordance with an aspect of the invention, the fillets are vacuum sealed in the bag.

In accordance with a further aspect of the invention, the above described bags are formed with an easy peel tap and a string that would allow the consumer to easily remove the bag from the pot and product from the bag after cooking. In accordance with a further aspect of the invention, the packaging film such as described above or other known or suitable packaging composition will be formed to embed a peel tab within the film

that forms the bag envelope at location of a bag opening such that a peel tab is formed across bag openings along with a string extending from the tab to allow access to the consumer to activate the pull tab to open the bag.

While any suitable amount of water to allow the bag to be submerged may be used, in an example embodiment, the amount of water needed to boil 1-2 fillets is 8 cups. Based on testing, ideal cooking results were obtained with 8 cups of water per bag. Reference to cup is the conventional measure of a cup as 8 fluid ounces of water.

In accordance with an example embodiment of the invention, the water should be brought to a boil utilizing heat or other energy source in any known way prior to the frozen fillets being introduced to therein. The heat or energy source should be removed immediately after placing the bag(s) in the water. The bags with fillets therein should also remain submerged to the full extent possible as long as possible while in the water.

As set out in schedule A attached, approximately 235 cooking tests were undertaken to determine the effect of the relationships between:

- a. Time
- b. Temperature
- c. Thickness and density of fish
- d. Shape and cut of fish
- e. Species of fish
- f. Cooking vessel material and dimensions
- g. Plastic film material, thickness, shape, format and composition
- h. Water temperature
- i. Water volume

- j. Effect of the PH levels on heat transfer in seasoning applications  
(sauce, seasoning, marinate)

As shown by illustrative example in schedule A, products were tested by consumers and statistical scores were generated to measure cooking results based on consumer feedback. Data was collected on the above relationships, resulting in a conclusion reached regarding the advantageous optimum cooking parameters in accordance with an aspect of the invention. Testing revealed the following example preferred parameters resulting in favourable cooking results in accordance with an aspect of the invention:

1. Provide frozen fillet, preferably salmon at -18 degrees to -15 degrees celsius within bag suitable for cooking in boiling water
2. Size of fillet 142g (+/- 13g)
3. Thickness 2.5cm (+/- .5cm)
4. Seal bag
5. Provide a cooking vessel and bring 8 cups of water to a boil.
6. Place bag, with frozen fish into boiling water, turn off heat and put cover on pot
7. Wait 10 minutes, remove bag from pot,
8. Wait for 2 minutes once removed from pot. Remove fish from pouch and enjoy.

It should be understood that favorable cooking parameters may also be achieved by varying the above example size, weight, time parameters observed in testing.

For example optimal cook results were observed with a max thickness of 22mm for Atlantic Salmon and 26mm for Pacific salmon.

In accordance with an aspect of the invention, the fillets could be treated in advance with flavorings and moisture enhancers as desired.

In accordance with an aspect of the invention, flavoring sauces may be included in the bag with fish fillet, however optimal results were observed when sauce mass does not exceed 20% of fish fillet weight.

In accordance with a further aspect of the invention, a kit may be provided to consumers comprising individually packaged frozen pieces of fish for example, in the preferred dimensions indicated above, or multiple individually bagged and packaged together and in an example embodiment preferably salmon is the fish presented. Instructions for cooking would be provided in the kit to follow a procedure, such as the methods described herein.

While this invention has been described in conjunction with the specific embodiments outlined above, it is evident that many alternatives, modifications and variations will be apparent to those skilled in the art. Accordingly, the example embodiments of the invention as set forth above are intended to be illustrative, not limiting. Various changes may be made without departing from the spirit and scope of the invention.

Schedule A

Work night Salmon												
Test number	RW 679-8											
Date	Oct 18/19 2016											
Hours logged	SR - 3 hours											
Purpose of this test	To test if scoring the fish to a depth of 5mm in a crosshatch pattern, on both sides will shorten the cooking time. Previous scoring test for reverse sous vide was not as deep.											
	Samples made with the salmon that was brought in for the Aug 9 line produced product.											
	Line produced samples had sauce removed, thawed only as necessary to allow scoring then reapplied sauce and froze.											
<b>Raw material</b>	<b>Package</b>											
Code	Modified Chilean Pouch/Tiromat											
Dimensions	22mm 4.5oz											
Species	Atlantic											
Glazed	yes (mustard)											
Skin on/off	off											
	Packaging around tray											
	Other package info											
<b>Cooking method</b>												
Pot description	non-stick pot											
Cover type	glass											
Heat setting	boil then turn off											
Water quantity	8 cups											
Stove type	coil											
<b>Results:</b>												
Cook Method/Instructions	boil/add fishy/cover/turn off/remove after 12 mins											
Start Temp	-15C											
	<b>Piece 1</b>	<b>Piece 2</b>	<b>Piece 3</b>	<b>Piece 4</b>	<b>Piece 5</b>	<b>Piece 6</b>	<b>Piece 7</b>	<b>Piece 8</b>	<b>Piece 9</b>	<b>Piece 10</b>	<b>Piece 11</b>	<b>Piece 12</b>
Cook Time /Temp after additional hold	12mins = 128 2mins = 130	12mins = 105 2mins = 115	12mins = 131 2mins = 138	12mins = 94.9 2mins = 107	12mins = 112 2mins = 130	12mins = 101 2mins = 117	12mins = 133 2mins = 139	12mins = 117 2mins = 116	12mins = 134 2mins = 137	12mins = 109 2mins = 95	12mins = 127 2mins = 140	12mins = 124 2mins = 131
Weight in (g) before sauce	130.2	134.2	138.6	132.8	131.2	139.3	140.8	133.2	108.6	139.6	127.8	143.8
Thickness (mm) before score	21.5	23	21	22	24.5	24	22	21	21	21	21	22
Width (mm) before score	46	62	49	63	61	61	70	59	51	51	47	55
Length (mm) before score	167	116	166	118	122	140	136	165	123	172	161	167
Weight with sauce	163.3	163.5	174.1	162.5	157.4	167.4	169.3	168.1	133.1	172.5	157	174
Observations	This piece under it's floater companion #8											
Exudate amount (visual)	medium	medium	mild	mild	no	mild	mild	mild	mild	dropped temp yes, a lot on one side	mild	no
Exudate note - most of the exudate seemed to be near where temperature was tested, possibly the exudate would have been less if fish had not been pierced												
Score note - mostly not noticeable except #8												
<b>Next Steps</b>	discontinue score testing for reverse sous vide.											
	All failed											
	not test 7mm as 9mm did not w											

Work night Salmon		
Test number	RW 674-108	
Date	13/10/2016	
Hours logged	RW -1/4	
Purpose of this test	Cooking line produced product from August 9	
Raw material	Modified Chilean	Package
Code		Pouch:Tiromat
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (mustard)	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
Cook Time /Temp	12mins = 141.2	12mins = 133.3
	+ 2mins = 145.3	+ 2mins = 139.7
	+ 4 min = 145.6	+4 min = 140.7
	<b>Piece 1</b>	<b>Piece 2</b>
Weight in (g) (w/ bag 7g)		
Weight out (g) (fish)= sauce	157	127.6
Yield (%) (fish)	#VALUE!	#VALUE!
Weight out (g) (fish + juice + bag)		
Yield (%) (fish + juice)	#VALUE!	#VALUE!
Thickness (mm)w/poly and glaze	25	24.7
Width (mm)w/poly and glaze	57.1	76.1
Length (mm)w/poly and glaze	151.7	95.6
Observations	sauce seems thinner	sauce seems thinner
Exudate amount (visual)	none	
Texture	#1 slight tough in places	
Fat between flakes		
Pictures	no	
Logger	no	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674-107	
Date	4/10/2016	
Hours logged	RW -1/4	
Purpose of this test	Cooking line produced product from August 9	
Raw material	Modified Chilean	Package
Code		Pouch:Tiromat
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (mustard)	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
Cook Time /Temp	12mins = 122.7	12mins = 137.6
	+ 2mins = 131.9	+ 2mins = 143.6
	+ 4 min = 134.2	topped at 144
	<b>Piece 1</b>	<b>Piece 2</b>
Weight in (g) (w/ bag 7g)	162.5	168.9
Weight out (g) (fish)		
Yield (%) (fish)	#VALUE!	#VALUE!
Weight out (g) (fish + juice + bag)		
Yield (%) (fish + juice)	#VALUE!	#VALUE!
Thickness (mm)w/poly and gla	25.8	25.2
Width (mm)w/poly and glaze	60.4	59.1
Length (mm)w/poly and glaze	149	147
Observations	small bone tougher piece of fish - when cooed at 134F	fat line slightly oxidized good texture
Exudate amount (visual)	none	
Texture	#1 firm bite - good #2 soft & flaky	
Fat between flakes		
Pictures	yes	
Logger	no	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674-106	
Date	4/10/2016	
Hours logged	RW -1/2	
Purpose of this test	Cooking line produced product from August 9	
Raw material	Modified Chilean	Package
Code		Pouch:Tiromat
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (mustard)	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
Cook Time /Temp	12mins = 121	12mins = 115
	+ 2mins = 129.7	+ 2mins = 123.2
	+ 5 min = 132.3	+ 5 min = 126.0
	Piece 1	Piece 2
Weight in (g) (w/ bag 7g)	169.3	171.6
Weight out (g) (fish)		
Yield (%) (fish)	#VALUE!	#VALUE!
Weight out (g) (fish + juice + bag)	159.9	159.7
Yield (%) (fish + juice)	94%	93%
Thickness (mm)w/poly and gla	25.38	27.1
Width (mm)w/poly and glaze	70.16	53.58
Length (mm)w/poly and glaze	122.58	134.67
Observations		Slight bitter to mustard less acidic, acidic with sauce only
Exudate amount (visual)	none	
Texture	#1 good bite #2 soft mushy	
Fat between flakes	yes	
Pictures	yes	
Logger	no	
Next Steps		

Work night Salmon		
Test number	RW 674-	
Date	16/8/2016	
Hours logged	JB -1/2	
Purpose of this test	repeat D101	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
Cook Time /Temp	12mins = 126	12mins = 128
	+ 2mins =	+ 2mins =
	Piece 1 (bigger)	Piece 2
Weight in (g) (w/ bag)	167.9	162.4
Weight out (g) (fish)	127.1	125.6
Yield (%) (fish)	75.7%	77.3%
Weight out (g) (fish + juice + bag)	167.4	162.1
Yield (%) (fish + juice)	100%	100%
Thickness (mm)	25.9	26.2
Width (mm)	63.9	59.3
Length (mm)	123.9	128.9
Observations		
Exudate amount (visual)	a couple little blobs	
Texture	mushy/undercooked	
Fat between flakes	tiny bit	
Pictures	yes	
Logger	no	
Next Steps		

Work night Salmon		
Test number	RW 674-	
Date	16/8/2016	
Hours logged	JB -1/2	
Purpose of this test	repeat D101	
<b>Raw material</b>	<b>Modified Chilean</b>	<b>Package</b>
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
<b>Cook Time /Temp</b>	12mins = 129	12mins = 145
	+ 2mins = 134	+ 2mins = 146
	Piece 1 (bigger)	Piece 2
Weight in (g) (w/ bag)	162.6	174
Weight out (g) (fish)	130	140.6
Yield (%) (fish)	80.0%	80.8%
Weight out (g) (fish + juice + bag)	156.9	176.4
Yield (%) (fish + juice)	96%	101%
Thickness (mm)	22.1	24.8
Width (mm)	71.5	66.1
Length (mm)	121.4	115.7
Observations		a little raw
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	no	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D103	
Date	16/8/2016	
Hours logged	JB -1/2	
Purpose of this test	repeat D101	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
Cook Time /Temp	12mins = 156	12mins = 116
	+ 2mins = 149	+ 2mins = 127
	Piece 1	Piece 2 (bigger)
Weight in (g) (w/ bag)	159.9	158.1
Weight out (g) (fish)	126	118.5
Yield (%) (fish)	78.8%	75.0%
Weight out (g) (fish + juice + bag)	156.7	152.1
Yield (%) (fish + juice)	98%	96%
Thickness (mm)	24.2	22.8
Width (mm)	63.4	74
Length (mm)	113.5	120.4
Observations		
Exudate amount (visual)	almost none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	no	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D102	
Date	15/8/2016	
Hours logged	JB -1/2	
Purpose of this test	repeat D101	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
Cook Time /Temp	12mins = 134	12mins = 117
	+ 2mins = 138	+ 2mins = 124
	Piece 1	Piece 2 (skinnier)
Weight in (g) (w/ bag)	171.3	154.6
Weight out (g) (fish)	139	121.4
Yield (%) (fish)	81.1%	78.5%
Weight out (g) (fish + juice + bag)	170.5	143.5
Yield (%) (fish + juice)	100%	93%
Thickness (mm)	24.7	26.4
Width (mm)	66.9	52.2
Length (mm)	124.1	134.4
Observations	some liquid out of bags when weighed shredded look (pc2) and didn't flake well undercooked	
Exudate amount (visual)	very tiny along fat line	
Texture	typical	kinda watery/mushy
Fat between flakes	yes	
Pictures	yes	
Logger	no	
Next Steps		

Work night Salmon		
Test number	RW 674-	
Date	15/8/2016	
Hours logged	JB -1/2	
Purpose of this test	check cook prep instructions w/ produced pieces from Aug 9	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove after 12 mins	
Start Temp	-15C	
Cook Time /Temp	12mins = 116	12mins = 125
	+ 2mins = 128	+ 2mins = 132
	Piece 1 (bigger)	Piece 2
Weight in (g) (w/ bag)	167.9	160.7
Weight out (g) (fish)	130.6	127.2
Yield (%) (fish)	77.8%	79.2%
Weight out (g) (fish + juice + bag)	162.9	159.8
Yield (%) (fish + juice)	97%	99%
Thickness (mm)	26.3	26.5
Width (mm)	65.6	54.1
Length (mm)	130.8	131.9
Observations		
Exudate amount (visual)	none	
Texture	typical, a bit watery	
Fat between flakes	yes	
Pictures	yes	
Logger	no	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D100	
Date	4/8/2016	
Hours logged	JB - 1/2	
Purpose of this test	repeat D96	
<b>Raw material</b>	<b>Modified Chilean</b>	<b>Package</b>
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 11:15	138F at 11:34
	Piece 1 (skinny)	Piece 2
Weight in (g)	125.9	136.3
Weight out (g) (fish)	115.6	125.3
Yield (%) (fish)	91.8%	91.9%
Weight out (g) (fish + juice)	124.2	133.5
Yield (%) (fish + juice)	98.6%	97.9%
Thickness (mm)	21.2	23.2
Width (mm)	56.8	76.6
Length (mm)	137	94.4
Observations		
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D99	
Date	4/8/2016	
Hours logged	JB - 1/2	
Purpose of this test	repeat D96	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 11:19	138F at 10:25
	Piece 1	Piece 2 (angle)
Weight in (g)	129.4	126
Weight out (g) (fish)	117.3	112.7
Yield (%) (fish)	90.6%	89.4%
Weight out (g) (fish + juice)	126.4	125.1
Yield (%) (fish + juice)	97.7%	99.3%
Thickness (mm)	22.6	22.5
Width (mm)	78.7	77.9
Length (mm)	81.6	87.8
Observations	not cooked section pc 1	not well vacuum packed pc 2
Exudate amount (visual)	tiny bit	
Texture	fairly typical, a bit chewy/mushy	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D98	
Date	4/8/2016	
Hours logged	JB - 1/2	
Purpose of this test	repeat D96	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 12:21	138F at 16:17
	Piece 1	Piece 2 (square)
Weight in (g)	121.8	140.9
Weight out (g) (fish)	109.1	126.2
Yield (%) (fish)	89.6%	89.6%
Weight out (g) (fish + juice)	119.4	137.7
Yield (%) (fish + juice)	98.0%	97.7%
Thickness (mm)	21.9	22.7
Width (mm)	62.9	74.7
Length (mm)	110.6	90.2
Observations	neither had good vacuum - both had corners that were floating	
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D97	
Date	4/8/2016	
Hours logged	JB - 1/2	
Purpose of this test	repeat D96	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 15:55	138F at 10:46
	Piece 1 (angled out)	Piece 2
Weight in (g)	148.4	123
Weight out (g) (fish)	134.2	110.9
Yield (%) (fish)	90.4%	90.2%
Weight out (g) (fish + juice)	148.4	120.5
Yield (%) (fish + juice)	100.0%	98.0%
Thickness (mm)	22.9	21.3
Width (mm)	64.7	65.1
Length (mm)	126.9	119.6
Observations		
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674-D96	
Date	4/8/2016	
Hours logged	JB - 1	
Purpose of this test	lime chili marinade (repeat D32 - 15% powder, 10% pickup)	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 10:58	138F at 11:08
	Piece 1 (skinny)	Piece 2
Weight in (g)	131	132.1
Weight out (g) (fish)	117.5	118.2
Yield (%) (fish)	89.7%	89.5%
Weight out (g) (fish + juice)	127.8	130.4
Yield (%) (fish + juice)	97.6%	98.7%
Thickness (mm)	21.2	21.9
Width (mm)	53.7	81
Length (mm)	137.5	83.4
Observations	not removed right at 138 some oil separation in glaze	
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D95	
Date	29/7/16	
Hours logged	JB -1	
Purpose of this test	repeat D91	
Raw material		Package
Code		Pouch: in-house poly
Dimensions		
Species		Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 10:20	138F at 11:42
	Piece 1	Piece 2
Weight in (g)	126.5	128.1
Weight out (g) (fish)	96	100.9
Yield (%) (fish)	75.9%	78.8%
Weight out (g) (fish + juice)	122.8	123.6
Yield (%) (fish + juice)	97.1%	96.5%
Thickness (mm)	20.7	24.3
Width (mm)	82.5	79.7
Length (mm)	101.6	95.5
Observations	some pieces of pacific salmon have gaps in middle that probe goes into = "faster" cooking" both had corners floating	
Exudate amount (visual)	some clumps	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D94	
Date	29/7/16	
Hours logged	JB -1	
Purpose of this test	repeat D91	
Raw material		Package
Code		Pouch: in-house poly
Dimensions		
Species		Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 10:45	138F at 10:25
	Piece 1	Piece 2
Weight in (g)	129.9	127.9
Weight out (g) (fish)	103.6	100.2
Yield (%) (fish)	79.8%	78.3%
Weight out (g) (fish + juice)	125.8	124.4
Yield (%) (fish + juice)	96.8%	97.3%
Thickness (mm)	22.8	21.5
Width (mm)	80.1	74.6
Length (mm)	94.9	125.8
Observations	spot not cooked (where touched other bag?)	
Exudate amount (visual)	hardly any	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D93	
Date	29/7/16	
Hours logged	JB -1	
Purpose of this test	repeat D91	
Raw material		Package
Code		Pouch: in-house poly
Dimensions		
Species		Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 17:25	138F at 16:18
	Piece 1	Piece 2
Weight in (g)	137.9	133.6
Weight out (g) (fish)	106.3	104.7
Yield (%) (fish)	77.1%	78.4%
Weight out (g) (fish + juice)	133.5	128
Yield (%) (fish + juice)	96.8%	95.8%
Thickness (mm)	22.7	23.9
Width (mm)	75.8	83.5
Length (mm)	121.9	110.5
Observations		
Exudate amount (visual)	a little in grooves	hardly any
Texture	typical	
Fat between flakes	yes	a little
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D92	
Date	29/7/16	
Hours logged	JB -1	
Purpose of this test	repeat D91	
<b>Raw material</b>		<b>Package</b>
Code		Pouch: in-house poly
Dimensions		
Species		Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 10:55	138F at 8:24
	Piece 1	Piece 2
Weight in (g)	140	147.9
Weight out (g) (fish)	109.7	115.2
Yield (%) (fish)	78.4%	77.9%
Weight out (g) (fish + juice)	136	143.5
Yield (%) (fish + juice)	97.1%	97.0%
Thickness (mm)	24.7	21.5
Width (mm)	86.3	78.4
Length (mm)	122.8	110.9
Observations	vac pac issues - didn't start at -15C corner floating one section didn't cook	probable probe error not good vacuum corner floating
Exudate amount (visual)	a little	stringy clumps
Texture	typical, a little chewy	typical, a little mushy
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D91	
Date	18/7/2016	
Hours logged	JB -1	
Purpose of this test	roasted garlic and herb: test if performs similar to MM	
Raw material		Package
Code		Pouch: in-house poly
Dimensions		
Species		Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 12:25	138F at 11:16
	Piece 1 (more square/sauce)	Piece 2
Weight in (g)	140.5	142.8
Weight out (g) (fish)	108.1	113.9
Yield (%) (fish)	76.9%	79.8%
Weight out (g) (fish + juice)	135	138.5
Yield (%) (fish + juice)	96.1%	97.0%
Thickness (mm)	23.6	24.6
Width (mm)	85.1	80.6
Length (mm)	99.6	104.9
Observations	floating a bit flakes apart easily	lost vacuum, floats probe not in center not cooked completely
Exudate amount (visual)	some, in blobs	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>	repeat	

Work night Salmon		
Test number	RW 674- D90	
Date	11/7/2016	
Hours logged	JB -1/2	
Purpose of this test	repeat D89	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	no	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 12:42	138F at 11:52
	Piece 1	Piece 2 (longer)
Weight in (g)	123.4	159.4
Weight out (g) (fish)	114.1	146.6
Yield (%) (fish)	92.5%	92.0%
Weight out (g) (fish + juice)	122.5	158.2
Yield (%) (fish + juice)	99.3%	99.2%
Thickness (mm)	23.5	22.2
Width (mm)	47.8	54.3
Length (mm)	153.9	193.4
Observations		
Exudate amount (visual)	thin layer over fish, more in folds of poly	
Texture	watery, mushy	
Fat between flakes	not much	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D89	
Date	11/7/2016	
Hours logged	JB -1	
Purpose of this test	test meat tenderizer pushed all the way through fresh raw salmon	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	no	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138F at 9:10	138F at 11:34
	Piece 1 (skinnier)	Piece 2
Weight in (g)	126.8	132.7
Weight out (g) (fish)	119.1	121.7
Yield (%) (fish)	93.9%	91.7%
Weight out (g) (fish + juice)	130.8	131.7
Yield (%) (fish + juice)	103.2%	99.2%
Thickness (mm)	21.3	22.5
Width (mm)	58	65.7
Length (mm)	159.4	136.7
Observations	piece 1 - corner of bag floating, air in bag - one area didn't cook	
Exudate amount (visual)	thin coating surrounding fish and some blotches	
Texture	watery/mushy/chewy/wooly	
Fat between flakes	not a lot, stringy	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>	repeat	

Work night Salmon		
Test number	RW 674- D88	
Date	8/7/2016	
Hours logged	JB -1/2	
Purpose of this test	test sauce placed in vacuum bag then fish then sealed	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes. MM6	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 12 minutes	
Start Temp	-15C	
Cook Time /Temp	145F at	145F at
	Piece 1	Piece 2
Weight in (g)		
Weight out (g) (fish)		
Yield (%) (fish)		
Weight out (g) (fish + juice)		
Yield (%) (fish + juice)		
Thickness (mm)		
Width (mm)		
Length (mm)		
Observations	yellow liquid visible on side of fish not covered by sauce (inside bag) MM sauce didn't go over to the other side during whole cook time when shaken, sauce in bag becomes similar to normal unshaken bag required more squeezing to get sauce out of bag and yellow liquid pooled around fish	
Exudate amount (visual)	none	
Texture	fairly typical	
Fat between flakes	yes	
Pictures	lots	
Logger	none	
Next Steps		

Work night Salmon		
Test number	RW 674- D87	
Date	5/7/2016	
Hours logged	JB -1/2	
Purpose of this test	Fleur de Dijon (compare to D86)	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (MM6)	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil'	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	datalogger	138 at 24:13
	Piece 1 (skinny)	Piece 2
Weight in (g)	147.8	149.4
Weight out (g) (fish)	124.6	133
Yield (%) (fish)	84.3%	89.0%
Weight out (g) (fish + juice)	145	146.8
Yield (%) (fish + juice)	98.1%	98.3%
Thickness (mm)	28.2	25.7
Width (mm)	50.5	62.5
Length (mm)	144.4	118.55
Observations	Note that raw mat is from fresh fillet that was tested in lab then cut up into portions Piece 1 removed from pot at 18:30ish when >138F Probe came out of piece 2 when removed from pot	
Exudate amount (visual)	blotches	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D86	
Date	5/7/2016	
Hours logged	JB -1/2	
Purpose of this test	Maille (compare to D87)	
<b>Raw material</b>	<b>Modified Chilean</b>	<b>Package</b>
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (MM6)	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 18:32	138 at 15:32
	Piece 1 (skinnier)	Piece 2
Weight in (g)	144.1	146.4
Weight out (g) (fish)	124.1	128
Yield (%) (fish)	86.1%	87.4%
Weight out (g) (fish + juice)	141.2	149.4
Yield (%) (fish + juice)	98.0%	102.0%
Thickness (mm)	25.7	26.3
Width (mm)	47.9	51.2
Length (mm)	147.1	137.6
Observations	Note that raw mat is from fresh fillet that was tested in lab then cut up into portions Air in both bags when done cooking	
Exudate amount (visual)	some blotches	blotches in bag
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	date is wrong.	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D85	
Date	28/6/2016	
Hours logged	JB - 1/2	
Purpose of this test	repeat D69	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	Mesquite Rub	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat top	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 12:38	138 at 12:57
	Piece 1 (#5)	Piece 2 (#6) long
Weight in (g)	127.1	137.5
Weight out (g) (fish)	122.6	135.1
Yield (%) (fish)	96.5%	98.3%
Weight out (g) (fish + juice)	124	
Yield (%) (fish + juice)	97.6%	
Thickness (mm)	22.3	22.7
Width (mm)	64.2	55
Length (mm)	103.1	149.1
Observations		
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D84	
Date	28/6/2016	
Hours logged	JB - 1/2	
Purpose of this test	10 cups water for 1 piece fish	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes MM7	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	10 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 12:09	145F at
	Piece 1 (MM7 #4)	Piece 2
Weight in (g)	152.2	
Weight out (g) (fish)	136.5	
Yield (%) (fish)	89.7%	
Weight out (g) (fish + juice)	152	
Yield (%) (fish + juice)	99.9%	
Thickness (mm)	24.9	
Width (mm)	72.2	
Length (mm)	104.6	
Observations		
Exudate amount (visual)	a tiny bit in bag	
Texture	chewy	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D83	
Date	28/6/2016	
Hours logged	JB - 1/2	
Purpose of this test	8 cups water, 1 piece fish	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes. MM7	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 12:55	145F at
	Piece 1 (MM7 #3)	Piece 2
Weight in (g)	138.1	
Weight out (g) (fish)	124.5	
Yield (%) (fish)	90.2%	
Weight out (g) (fish + juice)	138	
Yield (%) (fish + juice)	99.9%	
Thickness (mm)	23.9	
Width (mm)	67.1	
Length (mm)	101.9	
Observations		
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D82	
Date	28/6/2016	
Hours logged	JB -1/2	
Purpose of this test	6 cups water and 1 piece fish	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes - MM7	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	6 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 15:20	145F at
	Piece 1 (MM7 #2)	Piece 2
Weight in (g)	147.1	
Weight out (g) (fish)	135	
Yield (%) (fish)	91.8%	
Weight out (g) (fish + juice)	146.8	
Yield (%) (fish + juice)	99.8%	
Thickness (mm)	23	
Width (mm)	75.3	
Length (mm)	98.6	
Observations	air in bag after cooked (i.e. not perfect vacuum seal)	
Exudate amount (visual)	can see some in package	
Texture	typical, a little chewy (freezer burnt)	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps	repeat with more water	

Work night Salmon		
Test number	RW 674- D81	
Date	24/6/2016	
Hours logged	JB -1/2	
Purpose of this test	repeat D78	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	20mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (MM6)	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 12 min	
Start Temp	-15C	
Cook Time /Temp		
	Piece 1 (#5)	Piece 2 (var thickness)
Weight in (g)	132.9	148.9
Weight out (g) (fish)	120	
Yield (%) (fish)	90.3%	
Weight out (g) (fish + juice)	134.7	
Yield (%) (fish + juice)	101.4%	
Thickness (mm)	21.3	
Width (mm)	51.7	
Length (mm)	137.8	
Observations	out at 12, rest in bag 2 minutes, temp at 15:30 => 145	
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	probe too close to surface of fish	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D80	
Date	24/6/2016	
Hours logged	JB - 1/2	
Purpose of this test	repeat D78	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	20mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (MM6)	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 11:52	138 at 12:49
	Piece 1 (#6) thick fat line	Piece 2 (#7) more sauce
Weight in (g)	133.9	145.4
Weight out (g) (fish)	119	129
Yield (%) (fish)	88.9%	88.7%
Weight out (g) (fish + juice)	130.7	142.3
Yield (%) (fish + juice)	97.6%	97.9%
Thickness (mm)	23.8	24.5
Width (mm)	62.2	64.6
Length (mm)	115.9	127.8
Observations	not really 20mm	
Exudate amount (visual)	none	
Texture	typical, on the soft side	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D79	
Date	24/6/2016	
Hours logged	JB -1/2	
Purpose of this test	repeat D78	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	20mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (MM6)	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 14:00	138 at 12:40
	Piece 1 (#3) weird shape	Piece 2 (#4) long and skinny
Weight in (g)	143.1	142.2
Weight out (g) (fish)	124.1	124.3
Yield (%) (fish)	86.7%	87.4%
Weight out (g) (fish + juice)	140.3	142.9
Yield (%) (fish + juice)	98.0%	100.5%
Thickness (mm)	22.5	22.6
Width (mm)	87.9	52.1
Length (mm)	103.3	155
Observations	didn't take out at 138	
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D78	
Date	24/6/2016	
Hours logged	JB -1	
Purpose of this test	20mm w/ sauce	
<b>Raw material</b>	Modified Chilean	<b>Package</b>
Code		Pouch: in-house poly
Dimensions	20mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (MM6)	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 13:28	138 at 13:57
	Piece 1 (#1) T1 (more sauce)	Piece 2 (#2) T3 (bigger fat line)
Weight in (g)	129.7	139.2
Weight out (g) (fish)	113	123
Yield (%) (fish)	87.1%	88.4%
Weight out (g) (fish + juice)	126	135
Yield (%) (fish + juice)	97.1%	97.0%
Thickness (mm)	21.5	21.5
Width (mm)	61.66	66.15
Length (mm)	123.5	125.9
Observations		not complete vacuum
Exudate amount (visual)	none	
Texture	fairly typical, a little chewy	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D77	
Date	21/6/2016	
Hours logged	JB - 1/2	
Purpose of this test	6 cups, 2 pieces, MM4	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 12:24	138 at 14:37
	Piece 1 (shorter) (#3)	Piece 2 (#4)
Weight in (g)	132.7	156.6
Weight out (g) (fish)	116.8	135.7
Yield (%) (fish)	88.0%	86.7%
Weight out (g) (fish + juice)	131.5	154.6
Yield (%) (fish + juice)	99.1%	98.7%
Thickness (mm)	23.6	24.3
Width (mm)	62.7	60
Length (mm)	121.5	138.4
Observations		
Exudate amount (visual)	none	a little glob on one side
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D76	
Date	21/6/2016	
Hours logged	JB - 1/2	
Purpose of this test	10 cups, 2 pieces, MM5	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 11:02	138 at 11:39
	Piece 1 ('square') (#2)	Piece 2 (#4)
Weight in (g)	153.8	138.3
Weight out (g) (fish)	130.1	122
Yield (%) (fish)	84.6%	88.2%
Weight out (g) (fish + juice)	150.6	135.5
Yield (%) (fish + juice)	97.9%	98.0%
Thickness (mm)	23.4	23.7
Width (mm)	76.2	60.1
Length (mm)	101.1	129.6
Observations	water splashes over edge of pot when boiling	
Exudate amount (visual)	none	
Texture	a little watery	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D75	
Date	21/6/2016	
Hours logged	JB - 1/2	
Purpose of this test	repeat D74	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 12:07	
	Piece 1	
Weight in (g)	143.3	
Weight out (g) (fish)	122.5	
Yield (%) (fish)	85.5%	
Weight out (g) (fish + juice)	141	
Yield (%) (fish + juice)	98.4%	
Thickness (mm)	22.8	
Width (mm)	63.7	
Length (mm)	122.2	
Observations	leak in package?	
Exudate amount (visual)	none	
Texture	chewy and dry but freezer burnt	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D74	
Date	21/6/2016	
Hours logged	JB - 1	
Purpose of this test	4 cups water - 1 piece MM3	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 11:29	
	Piece 1	
Weight in (g)	150.1	
Weight out (g) (fish)	135.4	
Yield (%) (fish)	90.2%	
Weight out (g) (fish + juice)	148.1	
Yield (%) (fish + juice)	98.7%	
Thickness (mm)	23.7	
Width (mm)	66.9	
Length (mm)	133	
Observations		
Exudate amount (visual)	none	
Texture	a bit watery	
Fat between flakes	yes	
Pictures	yes	
Logger	logger is 10s behind. Water probe not in	
<b>Next Steps</b>	repeat	

Work night Salmon		
Test number	RW 674- D73	
Date	20/6/2016	
Hours logged	JB -1	
Purpose of this test	compare MM7 with MM6	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly/tiromat
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 12 minutes/rest 2 minutes	
Start Temp	-15C	
Cook Time /Temp	145F at	145F at
	Piece 1 - MM6 in tiromat (longer)	Piece 2 (MM7 in in-house poly)
Weight in (g)		
Weight out (g) (fish)		
Yield (%) (fish)		
Weight out (g) (fish + juice)		
Yield (%) (fish + juice)		
Thickness (mm)		
Width (mm)		
Length (mm)		
Observations	cooked enough with 12 + 2	
Exudate amount (visual)	none	
Texture	good	
Fat between flakes	yes	
Pictures	yes	
Logger	none	
Next Steps	continue with no black pepper or coriander	

Work night Salmon		
Test number	RW 674- D72	
Date	16/6/2016	
Hours logged	JB -1	
Purpose of this test		
	MMS	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 11:50; 145F at	138 at 12:29
	Piece 1 (#1)	Piece 2 (#3) (longer)
Weight in (g)	145.6	141.9
Weight out (g) (fish)	129.8	127
Yield (%) (fish)	89.1%	89.5%
Weight out (g) (fish + juice)	140.1	138.8
Yield (%) (fish + juice)	96.2%	97.8%
Thickness (mm)	23.6	23.6
Width (mm)	77.25	63.5
Length (mm)	96.6	113.8
Observations	a little bit of sauce left in bag sauce doesn't stay on fish surface sauce not snotty, a little clumpy	
Exudate amount (visual)	none	
Texture	fairly typical	
Fat between flakes	yes	
Pictures	yes	
Logger	probe 1	probe 3
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D71	
Date	14/6/2016	
Hours logged	JB -1	
Purpose of this test	MM with added starch (22mm, unscored, RW 679-4, dipped 10/6/2016)	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 15:59	138 at 13:24
	Piece 1	Piece 2 (bigger)
Weight in (g)	139.6	158.8
Weight out (g) (fish)	116.3	133
Yield (%) (fish)	83.3%	83.8%
Weight out (g) (fish + juice)	142.1	154.7
Yield (%) (fish + juice)	101.8%	97.4%
Thickness (mm)	23.6	22.9
Width (mm)	57.6	65.7
Length (mm)	134.9	143.6
Observations	no squeezing of bag required sauce looks very liquidy in bag	probe 2 moved once removed from pot at 138
Exudate amount (visual)	none	
Texture	typical, a little watery	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps	add some xanthum gum back in	

Work night Salmon		
Test number	RW 674- D70	
Date	14/6/2016	
Hours logged	JB -1	
Purpose of this test	repeat D69	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes (dry rub)	Other package info
Skin on/off	off	
Cooking method		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
Results:		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 12:40 145 at 13:30	138 at 12:45 145 at 14:22
	Piece 1 (tail) (#3)	Piece 2 (skinny) (#4)
Weight in (g)	136.9	127.1
Weight out (g) (fish)	133.8	126
Yield (%) (fish)	97.7%	99.1%
Weight out (g) (fish + juice)		
Yield (%) (fish + juice)		
Thickness (mm)	22.6	22.3
Width (mm)	76.1	50.98
Length (mm)	111.7	133.4
Observations	sauce gets thicker as temp decreases piece 2 fell apart very easily	
Exudate amount (visual)	none	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps		

Work night Salmon		
Test number	RW 674- D69	
Date	14/6/2016	
Hours logged	JB -1	
Purpose of this test	Mesquite Rub (Griffiths HLF3591) 22mm unscored, coated 13/6/2016	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes - dry rub	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 13:32	138 at 11:12; 145 at 12:35
	Piece 1 (#1)	Piece 2 (has bigger fat line) (#2)
Weight in (g)	136	136.3
Weight out (g) (fish)	134.1	134.2
Yield (%) (fish)	98.6%	98.5%
Weight out (g) (fish + juice)		
Yield (%) (fish + juice)		
Thickness (mm)	22.5	22.6
Width (mm)	67.8	67.9
Length (mm)	109.5	115.9
Observations	fish is sticky when comes out of freezer no liquid when comes out of package thick BBQy sauce	
Exudate amount (visual)	none	
Texture	good! Typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D68	
Date	9/6/2016	
Hours logged	JB -1	
Purpose of this test	test 20mm Maple Mustard by adding fish then bringing to boil	
<b>Raw material</b>	Modified Chilean	<b>Package</b>
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	ADD FISH/COVER/boil/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 5:37 after element off, 13:56 since beginning	138 at 3:51 after element off, 12:10 total time
	Piece 1 (#3 of MM v3)	Piece 2 (#4 of MM v3) ('square')
Weight in (g)	145.3	145.9
Weight out (g) (fish)	125.9	124
Yield (%) (fish)	86.6%	85.0%
Weight out (g) (fish + juice)	142.7	142.5
Yield (%) (fish + juice)	98.2%	97.7%
Thickness (mm)	23.3	21.1
Width (mm)	68.8	84.1
Length (mm)	110.6	106.5
Observations	sauce starts melting as soon as fish out of freezer piece 2 heated up faster (it was on bottom...) element turned off at 8:19 safety risk? Water boiling out of pot sauce very watery - no squeezing out of bag required	
Exudate amount (visual)	none	
Texture	fairly typical... a tiny bit dry/chewy	
Fat between flakes	yes	
Pictures	yes	
Logger	yes. T3 = water temp T4 = air temp	
<b>Next Steps</b>	a little starch added to sauce	

Work night Salmon		
Test number	RW 674- D67	
Date	8/6/2016	
Hours logged	JB - 1	
Purpose of this test	20mm unscored	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	no	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 8:35; 145F at 9:00	138 at 6:32; 145F at 7:50
	Piece 1 (skinnier)	Piece 2
Weight in (g)	124.7	128.2
Weight out (g) (fish)	113.8	108.7
Yield (%) (fish)	91.3%	84.8%
Weight out (g) (fish + juice)	123	126.9
Yield (%) (fish + juice)	98.6%	99.0%
Thickness (mm)	20.2	19.7
Width (mm)	55.4	68.6
Length (mm)	153.9	143.6
Observations	probe shifted after taken out fell apart when weighing	warmer to start with a bit at very botom of pot removed >138
Exudate amount (visual)	very small amount	a little in poly folds, makes shapes similar to bubbles
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D66	
Date	9/6/2016	
Hours logged	JB -1	
Purpose of this test	sauce applied fresh, Maple Mustard; scored; 20mm	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	coil	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off/remove at 138	
Start Temp	-15C	
Cook Time /Temp	138 at 7:09, 145F at 7:30? (probe error...)	
	Piece 1	Piece 2
Weight in (g)	151.5	
Weight out (g) (fish)	134.7	
Yield (%) (fish)	88.9%	#DIV/0!
Weight out (g) (fish + juice)	147.7	
Yield (%) (fish + juice)	97.5%	#DIV/0!
Thickness (mm)	23	
Width (mm)	63.8	
Length (mm)	137.7	
Observations	*only one piece in pot. Coil stove boils water faster probe error? Flakes well scored by Rob - different dimensions? Or just b/c scored fresh	
Exudate amount (visual)	not much. A tiny bit in the sauce	
Texture	undercooked a bit	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D65	
Date	7/6/2016	
Hours logged	JB - 1hr	
Purpose of this test	20mm no sauce, remove at 138	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138 at 10:00	138 at 10:20
	Piece 1 (square)	Piece 2 (long and skinny)
Weight in (g)	135.1	133
Weight out (g) (fish)	124.4	112.1
Yield (%) (fish)	92.1%	84.3%
Weight out (g) (fish + juice)	137.9	128
Yield (%) (fish + juice)	102.1%	96.2%
Thickness (mm)	21.1	21.8
Width (mm)	73.2	54.5
Length (mm)	122.8	152.9
Observations	warmer than usual to start b/c wouldn't vacuum not a good vacuum	removed at 10:33
Exudate amount (visual)	some in grooves and folds of poly	
Texture	on the chewy side, fairly typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	

<b>Next Steps</b>	
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Work night Salmon		
Test number	RW 674- D64	
Date	7/6/2016	
Hours logged	JB -1	
Purpose of this test	20 mm Maple Mustard, remove at 138	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138 at 12:48	138 at 11:48
	Piece 1	Piece 2 (higher yield)
Weight in (g)	139.6	153.3
Weight out (g) (fish)	121.4	118.5
Yield (%) (fish)	87.0%	77.3%
Weight out (g) (fish + juice)	144	134
Yield (%) (fish + juice)	103.2%	87.4%
Thickness (mm)	22.2	22.4
Width (mm)	58.3	64.5
Length (mm)	138.8	139.6
Observations	started a bit warmer than usual	
Exudate amount (visual)	very little in grooves	
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D63	
Date	7/6/16	
Hours logged	JB - 1/2	
Purpose of this test	repeat D52	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138 at 10:43; 145 at 11:33	138 at 12:58; 145 at 13:59
	Piece 1 (tail)	Piece 2
Weight in (g)	126.2	139.5
Weight out (g) (fish)	109	121
Yield (%) (fish)	86.4%	86.7%
Weight out (g) (fish + juice)	124.6	135.7
Yield (%) (fish + juice)	98.7%	97.3%
Thickness (mm)	21.2	22
Width (mm)	95.8	64.8
Length (mm)	93.5	127.1
Observations		some of fish juice/water lost
Exudate amount (visual)	some in grooves/folds	a little in grooves
Texture	typical	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D62	
Date	7/6/2016	
Hours logged	JB -1	
Purpose of this test	repeat D52 (scored fish baseline - 17mm, 2 sides, 2 directions)	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138 at 13:50; 145 at 15:05	138 at 13:30; 145 at 14:47
	Piece 1	Piece 2 ('square')
Weight in (g)	136.3	135
Weight out (g) (fish)	121.3	119.9
Yield (%) (fish)	89.0%	88.8%
Weight out (g) (fish + juice)	138.7	133.8
Yield (%) (fish + juice)	101.8%	99.1%
Thickness (mm)	22.1	22.3
Width (mm)	55.7	62.8
Length (mm)	140.7	119.02
Observations	not a good vacuum seal	removed at >145
Exudate amount (visual)	some where grooves of poly were	
Texture	typical, a little mushy	typical, a little watery
Fat between flakes	a little	yes
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D61	
Date	2/6/2016	
Hours logged	JB - 1/2hr	
Purpose of this test	test glaze from June 1 - Ginger Wasabi Soy	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138/out at 12:26 (then probe moved); 117 at 10min; 145F at 12:50	
	Piece 1	Piece 2 (D60)
Weight in (g)	139.6	
Weight out (g) (fish)	111.8	
Yield (%) (fish)	80.1%	
Weight out (g) (fish + juice)	135.9	
Yield (%) (fish + juice)	97.3%	
Thickness (mm)	24.1	
Width (mm)	59.8	
Length (mm)	118.5	
Observations	sauce starts melting a little bit corner peeking	
Exudate amount (visual)	not much	
Texture	good	
Fat between flakes	yes	
Pictures	yes	
Logger	yes. Probe 2	
<b>Next Steps</b>	increase ginger and wasabi, add a bit of salt, add visuals, thicken	

Work night Salmon		
Test number	RW 674- D60	
Date	2/6/2016	
Hours logged	JB - 1/2hr	
Purpose of this test	test glaze from June 1 - Maple Mustard	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138/out at 12:24; 123 at 10min; 145F at close to 13:00 if no probe movement	
	Piece 1	Piece 2 (D61)
Weight in (g)	145.8	
Weight out (g) (fish)	127	
Yield (%) (fish)	87.1%	
Weight out (g) (fish + juice)	143.6	
Yield (%) (fish + juice)	98.5%	
Thickness (mm)	24.5	
Width (mm)	58.4	
Length (mm)	127.6	
Observations	piece stuck to tray a bit... sticky probe probably not in middle of fish - when taken out piece never reached 145 in middle not a good vacuum	
Exudate amount (visual)	can see blotches through package	
Texture	good	
Fat between flakes	yes	
Pictures	yes	
Logger	yes - probe 1	
<b>Next Steps</b>	keep sauce as is	

Work night Salmon		
Test number	RW 674- D59	
Date	2/6/2016	
Hours logged	JB - 1/2hr	
Purpose of this test	test glaze from June 1 - Miso Citrus	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138/out at 13:39; 100 at 10min; 145F at 14:30	
	Piece 1	Piece 2 (D58)
Weight in (g)	144.5	
Weight out (g) (fish)	121.9	
Yield (%) (fish)	84.4%	
Weight out (g) (fish + juice)	142.6	
Yield (%) (fish + juice)	98.7%	
Thickness (mm)	22.1	
Width (mm)	57.8	
Length (mm)	120.4 average	
Observations	glaze melts very easily; very liquidy in package; sauce too runny pepper very visible element left on for 50s not completely submerged package not visually appealing - grey colour fish (see pictures)	
Exudate amount (visual)	some exudate visible through package (little clumps)	
Texture	good	
Fat between flakes	yes	
Pictures	yes	
Logger	yes	
Next Steps	thicker sauce... add vinegar to bring miso out?	

Work night Salmon		
Test number	RW 674- D58	
Date	2/6/2016	
Hours logged	JB - 1/2hr	
Purpose of this test	test glaze from June 1 - BBQ	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138/out at 12:08; 116 at 10min; 145F at 12:55	
	Piece 1	Piece 2 = D59
Weight in (g)	159.1	
Weight out (g) (fish)	127.5	
Yield (%) (fish)	80.1%	
Weight out (g) (fish + juice)	155	
Yield (%) (fish + juice)	97.4%	
Thickness (mm)	22.7	
Width (mm)	74.6	
Length (mm)	112.7	
Observations	piece not completely submerged element left on for 50s probe not secure in fish	
Exudate amount (visual)	some exudate (very little) visible through package	
Texture	good	
Fat between flakes	yes, not a lot	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>	sauce needs salt	

<b>Work night Salmon</b>		
Test number	RW 674- D57	
Date	31/5/2016	
Hours logged	SR -2	
Purpose of this test	Test with Sauce RW 679 - Maple Mustard	
<b>Raw material</b>	<b>Modified Chilean</b>	<b>Package</b>
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic Salmon	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	138 F @ 9 min 20 sec	
	Piece 1 - #1 in RW 679	Piece 2
Weight in (g)		piece 2 in pot was D-56
Weight out (g) (fish)		
Yield (%) (fish)		
Weight out (g) (fish + juice)		
Yield (%) (fish + juice)		
Thickness (mm)		
Width (mm)		
Length (mm)		
Observations	Slightly globby sauce Nice mustard, very mild maple Slightly difficult to squeeze sauce out of pouch	
Exudate amount (visual)	Very minimal - mostly in scores and where two sides of poly meet	
Texture	typical	
Fat between flakes	Not noticeable, not dry	
Pictures	yes	
Logger	yes T1	
<b>Next Steps</b>	Test this flavor in Date night	

Work night Salmon		
Test number	RW 674- D56	
Date	31/5/2016	
Hours logged	SR -1	
Purpose of this test	Test with Sauce RW 680 - Teriyaki Lime Cilantro	
<b>Raw material</b>	Modified Chilean	<b>Package</b>
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic Salmon	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C F22	
Cook Time /Temp	138 F @ 9 min 18 sec	
	Piece 1 - #1 in RW 680	Piece 2
Weight in (g)		piece 2 in pot was D-57
Weight out (g) (fish)		
Yield (%) (fish)		
Weight out (g) (fish + juice)		
Yield (%) (fish + juice)		
Thickness (mm)		
Width (mm)		
Length (mm)		
Observations	Warmed slightly waiting for second piece to be prepared No objections to sauce consistency Flavor - some found it to be too strong of cilantro with an after-taste - both chemical and green tea taste noted - teriyaki is mild	
Exudate amount (visual)	None	
Texture	typical	
Fat between flakes	Not noticeable, not dry	
Pictures	yes	
Logger	yes T2	
<b>Next Steps</b>	Test this flavor in Date night	

Work night Salmon		
Test number	RW 674- D55	
Date	31/5/2016	
Hours logged	JB -1	
Purpose of this test	repeat D54 w/ roasted garlic glaze	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C (not quite - out of freezer for a while and twice vacuum sealed)	
Cook Time /Temp	118 at 10min; 138 at 11:57; 145 at 12:50	118 at 10min; 138 at 12:03; 145 at 13:10
	Piece 1 (triangle)	Piece 2
Weight in (g)	141.6	152.7
Weight out (g) (fish)	119.2	128.7
Yield (%) (fish)	84.2%	84.3%
Weight out (g) (fish + juice)	138.1	148.6
Yield (%) (fish + juice)	97.5%	97.3%
Thickness (mm)	23.6	24.6
Width (mm)	75.2	59.1
Length (mm)	96.6	137.4
Observations	some of glaze turned to liquid by the time package went into pot both bage had a bit of condensation in them by the end	
Exudate amount (visual)	a very little in grooves	
Texture	typical	
Fat between flakes	not a lot, doesn't flake well	yes
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work night Salmon		
Test number	RW 674- D54	
Date	31/5/2016	
Hours logged	JB - 1hr	
Purpose of this test	test glazed scored salmon (17mm, 2 sides, 2 directions; Creamy Dill 30/5/2016)	
Raw material	Modified Chilean	Package
Code		Pouch: in-house poly
Dimensions	22mm 4.5oz	
Species	Atlantic	Packaging around tray
Glazed	yes	Other package info
Skin on/off	off	
<b>Cooking method</b>		
Pot description	non-stick pot	
Cover type	glass	
Heat setting	boil then turn off	
Water quantity	8 cups	
Stove type	flat-top	
<b>Results:</b>		
Cook Method/Instructions	boil/add fish/cover/turn off	
Start Temp	-15C	
Cook Time /Temp	97 at 10min; 138 at 14:42; 145F at 17:10	97 at 10min; 138 at 14:22; 145F at 15:30
	Piece 1 (square)	Piece 2 (rectangle)
Weight in (g)	151.9	131.5
Weight out (g) (fish)	126.3	110.5
Yield (%) (fish)	83.1%	84.0%
Weight out (g) (fish + juice)	149.9	129
Yield (%) (fish + juice)	98.7%	98.1%
Thickness (mm)	25	23.6
Width (mm)	77.9	55.5
Length (mm)	112.8	128.6
Observations	glaze starts to melt while handling while measuring pouch 2 left in water until 1 reached 138F, i.e. removed when it was at least 139F vacuum not completely tight - condensation in package corner of pouch 1 above water	
Exudate amount (visual)	some, in grooves, clump on bottom	
Texture	a bit mushy, typical	typical
Fat between flakes	some	
Pictures	yes	
Logger	yes	
<b>Next Steps</b>		

Work Night Salmon			
Test number	RW 674-	D53	
Date	26/5/2016		
Hours logged	JB - 1hr		
Purpose of this test	repeat D52 - scored fish baseline (17mm, 2 sides, 2 directions, JB 19/5/2016)		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 12:02		
	Piece 1	Piece 2	
Weight in (g)	127.8	106.8	
Weight out (g) (fish)	113.4	95.8	
Yield (%) (fish)	88.7%	89.7%	
Weight out (g) (fish + juice)	126.2	106	
Yield (%) (fish + juice)	98.7%	99.3%	
Thickness (mm)	21.8	21	
Width (mm)	49.2	45.9	
Length (mm)			
Observations	room temp: ~81.5F		
Exudate amount (visual)	fair bit where folds in poly were		
Texture	not oily... watery/dry		
Fat between flakes	yes. Peels off a bit		
Pictures	yes. Piece 1 on left		
Logger	yes. Piece 1 = probe		
<b>Next Steps</b>			
	repeat		

Work Night Salmon			
Test number	RW 674-	D52	
Date	26/5/2016		
Hours logged	JB - 1hr		
Purpose of this test	scored fish baseline (17mm, 2 sides, 2 directions, JB 19/5/2016)		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 11:30		
	Piece 1	Piece 2	
Weight in (g)	127.6	122.8	
Weight out (g) (fish)	108.6	110.1	
Yield (%) (fish)	85.1%	89.7%	
Weight out (g) (fish + juice)	126.7	121.6	
Yield (%) (fish + juice)	99.3%	99.0%	
Thickness (mm)	21.8	21.3	
Width (mm)	76.7	56.5	
Length (mm)	103.4	118.6	
Observations	room temp: ~81F doesn't flake well		
Exudate amount (visual)	on sides (poly folds) and in grooves, also between flakes		
Texture	a little chewy		
Fat between flakes	yes, a bit		
Pictures	yes. Piece 1 on left		
Logger	yes		
Next Steps	repeat		

Work Night Salmon			
Test number	RW 674-	D51	
Date	25/5/2016		
Hours logged	JB - 1hr		
Purpose of this test	repeat D50 (remove at 138F)		
<b>Raw material</b>	Modified Chilean	<b>Package</b>	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	138F at 9:36, 145 at 10:10		
	Piece 1	Piece 2	
Weight in (g)	127.1	125.5	
Weight out (g) (fish)	114.6	116.8	
Yield (%) (fish)	90.2%	93.1%	
Weight out (g) (fish + juice)	125.6	124.5	
Yield (%) (fish + juice)	98.8%	99.2%	
Thickness (mm)	22	35	
Width (mm)	68.2	58.6	
Length (mm)	117.6	90.3	
Observations	by the time fish out of pot, already at 141F room temp: 73.4F		
Exudate amount (visual)	some, on bottom/sides, where poly wrinkles are		
Texture	typical, very slightly dry		
Fat between flakes	yes		
Pictures	yes. Probe piece on left		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D50	
Date	25/5/2016		
Hours logged	JB 1		
Purpose of this test	remove fish at 138F and observe temperature		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	138F at 12:44, 145 at 13:20		
	Piece 1	Piece 2	
Weight in (g)	138.3	120	
Weight out (g) (fish)	122.2	108.2	
Yield (%) (fish)	88.4%	90.2%	
Weight out (g) (fish + juice)	136.8	119	
Yield (%) (fish + juice)	98.9%	99.2%	
Thickness (mm)	23.2	29.2	
Width (mm)	62.9	52.3	
Length (mm)	118.5	104.7	
Observations	room temp: 72.8F one corner floating		
Exudate amount (visual)	a little; on sides/bottom		
Texture	typical, a bit on the dry side		
Fat between flakes	yes		
Pictures	yes. Probe piece on left		
Logger	yes		
<b>Next Steps</b>			
	repeat		

Work Night Salmon			
Test number	RW 674-	D49	
Date	24/5/2016		
Hours logged	JB - 1hr		
Purpose of this test	repeat D-48		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ never reached		
	Piece 1	Piece 2	
Weight in (g)	117.6	130.2	
Weight out (g) (fish)	108.2	120	
Yield (%) (fish)	92.0%	92.2%	
Weight out (g) (fish + juice)	108.2	129.3	
Yield (%) (fish + juice)	92.0%	99.3%	
Thickness (mm)	21.7	28.2	
Width (mm)	44	49.4	
Length (mm)	148.5	123.9	
Observations	135 at 9:22; room temp 75F fish flakes apart very easily		
Exudate amount (visual)	hardly any		
Texture	typical, a bit watery		
Fat between flakes	yes		
Pictures	yes. Probe piece on right		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D48	
Date	5/24/2016		
Hours logged	JB-1hr		
Purpose of this test	test temp. rise after fish removed from pot, take out at 135F		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 13:30		
	Piece 1	Piece 2	
Weight in (g)	134.1	128.6	
Weight out (g) (fish)	123.5	117.9	
Yield (%) (fish)	92.1%	91.7%	
Weight out (g) (fish + juice)	132.8	128.4	
Yield (%) (fish + juice)	99.0%	99.8%	
Thickness (mm)	21.9	30.8	
Width (mm)	60.2	54	
Length (mm)	125.8	95.2	
Observations	135 at 10:52; room temp 74F temp goes down a bit once fish taken out/probe moves around, then goes back up		
Exudate amount (visual)	a little		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			
	repeat		

Work Night Salmon			
Test number	RW 674-	D47	
Date	5/24/2016		
Hours logged	JB-1hr		
Purpose of this test	test temp. rise after fish removed from pot rep 2		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 13:51		
	Piece 1	Piece 2	
Weight in (g)	132.8	127.1	
Weight out (g) (fish)	120.2	114.2	
Yield (%) (fish)	90.5%	89.9%	
Weight out (g) (fish + juice)	131.4	127.3	
Yield (%) (fish + juice)	98.9%	100.2%	
Thickness (mm)	22.1	26.6	
Width (mm)	68.1	62	
Length (mm)	108.5	109.2	
Observations	corner floating		
Exudate amount (visual)	a little. Forms along ridges of poly bag		
Texture	typical, chewy/dry in some parts		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			
	next test: remove at 135F		

Work Night Salmon			
Test number	RW 674-	D46	
Date	5/24/2016		
Hours logged	JB 1hr		
Purpose of this test	test temp. rise after fish removed from pot		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 12:56		
	Piece 1	Piece 2	
Weight in (g)	135	120.9	
Weight out (g) (fish)	121.5	105.4	
Yield (%) (fish)	90.0%	87.2%	
Weight out (g) (fish + juice)	133.5	119.7	
Yield (%) (fish + juice)	98.9%	99.0%	
Thickness (mm)	22.3	18.2	
Width (mm)	60.7	67.2	
Length (mm)	119.6	137.8	
Observations	corner floating fish put onto plate at room temp (70F)		
Exudate amount (visual)	some		
Texture	typical, a little chewy		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
Next Steps	look at datalogger to see if time can be shortened try removing at 135F		

Work Night Salmon			
Test number	RW 674-	D45	
Date	5/20/2016		
Hours logged	1		
Purpose of this test	Continue testing - Bring back to hard rolling boil after adding fish. 22mm, in-house poly / change from last test to eliminate lid gap Target to reduce cook time to 10 min.		
Raw material	Modified Chilean	Package	
Code		Pouch	in house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil		
Water quantity	8 cups		
Stove type	coil		
<b>Results:</b>			
Cook Method/Instructions	boil to hard rolling boil /add fish/cover/bring back to hard boil / turn off heat		
Start Temp	-15C		
Cook Time/Temp	145F @ 12m 49s		
	Pot returned to boil @ 43 sec		
	Piece 1	Piece 2	
Weight in (g)	125.9	129.7	
Weight out (g) (fish)	112.4	112.5	
Yield (%) (fish)	89.28	86.74	
Thickness (mm)	22.58	22.26	
Width (mm)	62.3	50.26	
Length (mm)	104.3	136.76	
Observations			
Exudate amount (visual)	mimimal		
Texture	typical		
Fat between flakes	slight		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D44	
Date	5/20/2016		
Hours logged	2		
Purpose of this test	Test Bring back to hard rolling boil after adding fish. 22mm, in-house poly / change from last test to eliminate lid gap Target to reduce cook time to 10 min.		
Raw material	Modified Chilean	Package	
Code		Pouch	in house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil		
Water quantity	8 cups		
Stove type	coil		
<b>Results:</b>			
Cook Method/Instructions	boil to hard rolling boil /add fish/cover/bring back to hard boil / turn off heat		
Start Temp	-15C		
Cook Time/Temp	145F @ 9m 7s		
	Pot returned to boil @ 34 sec		
	Piece 1	Piece 2	
Weight in (g)	124.7	124.6	
Weight out (g) (fish)	112.4	116.4	
Yield (%) (fish)	90.14	93.42	
Thickness (mm)	21.3	21.8	
Width (mm)	75.59	57.48	
Length (mm)	117.9	125.5	
Observations			
Exudate amount (visual)	slight on 1pc, almost nil on other		
Texture	typical		
Fat between flakes	slight on tail/probe pc but more on other		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D43	
Date	5/19/2016		
Hours logged	1		
Purpose of this test	Test Bring back to boil after adding fish. 22mm, in-house poly / change from last test to eliminate lid gap Target to reduce cook time to 10 min.		
Raw material	Modified Chilean	Package	
Code		Pouch	in house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil		
Water quantity	8 cups		
Stove type	coil		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/bring back to boil / turn off heat		
Start Temp	-15C		
Cook Time/Temp	145F @ 11m17s		
	Pot returned to boil @ 53 sec		
	Piece 1	Piece 2	
Weight in (g)	138.9	120.2	
Weight out (g) (fish)	126.7	110.9	
Yield (%) (fish)	91.22	92.26	
Thickness (mm)	21.3	22.88	
Width (mm)	53.64	56.67	
Length (mm)	123.03	136.91	
Observations	Pot returned to boil at 53 seconds water was at light boil with steam (bubbles break surface) from memory, coil range appears to bring pot back to boil faster - verify?		
Exudate amount (visual)	almost nil		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D42	
Date	5/19/2016		
Hours logged	2		
Purpose of this test	Test Bring back to boil after adding fish. 22mm, in-house poly Target to reduce cook time to 10 min.		
Raw material	Modified Chilean	Package	
Code		Pouch	in house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil		
Water quantity	8 cups		
Stove type	coil		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/bring back to boil / turn off heat		
Start Temp	-15C		
Cook Time/Temp	145F @ 10m29s		
	Piece 1	Piece 2	
Weight in (g)	127.8	133.8	
Weight out (g) (fish)	116.9	120.5	
Yield (%) (fish)	91.47	90.06	
Thickness (mm)	21.59	21.11	
Width (mm)	77.41	74.99	
Length (mm)	88.09	111.74	
Observations	Pot returned to boil at 20 seconds Should arrange probe through lid to eliminate gap water was at full hard boil with lots of steam		
Exudate amount (visual)	very minimum		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			
	Should arrange probe through lid to eliminate gap		

Work Night Salmon			
Test number	RW 674-	D41	
Date	5/12/2016		
Hours logged	45mins		
Purpose of this test	baseline testing, 22mm, 145, only one piece of salmon to try and cook completely in retort		
Raw material	Modified Chilean	Package	
Code		Pouch	gold Al retort bag
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 16m42s		
	Piece 1		
Weight in (g)	114.3		
Weight out (g) (fish)	103.4		
Yield (%) (fish)	90.46369204		
Thickness (mm)	20.3		
Width (mm)	58.2		
Length (mm)	125.1		
Observations	probe was very likely not in center of fish; salmon cooked properly and mostly evenly when only one piece in pot; only very slightly pink right next to the fat line		
Exudate amount (visual)	fair bit on both sides		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D40	
Date	5/12/2016		
Hours logged	1 hr		
Purpose of this test	baseline testing, 22mm, 145, RETORT BAG		
Raw material	Modified Chilean	Package	
Code		Pouch	1. gold Al retort bag
Dimensions	22mm	4.5oz	2. poly
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 15m25s		
	interior temp of fish 2 in poly bag at this time = ~160F		
	Piece 1	Piece 2	
Weight in (g)	137.2	129.4	
Weight out (g) (fish)	126.9	113.8	
Yield (%) (fish)	92.49271137	87.94435858	
Thickness (mm)	22.12	22.01	
Width (mm)	58.8	58.2	
Length (mm)	128.1	125.8	
Observations	- can't vacuum seal retort bag because not enough heat - slow to heat up at end - probe not necessarily in the middle; bag not completely in water - piece 1 was very pink in middle around fat line, probably because piece 2 was resting against it there		
Exudate amount (visual)	a fair bit on piece 1, not as much on piece 2		
Texture	piece 2 was typical but a bit on the tough side; piece 1 was typical in the cooked parts and undercooked in the pink part		
Fat between flakes	yes but not much on piece 1		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D39	
Date	5/11/2016		
Hours logged	1/2 hr		
Purpose of this test	baseline testing, 22mm, 145, CHEESECLOTH		
Raw material	Modified Chilean	Package	Cheesecloth
Code		Pouch	
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ see datalogger		
	Piece 1	Piece 2	
Weight in (g)	111.4	111.5	
Weight out (g) (fish)	91.9	93.3	
Yield (%) (fish)	82.49551167	83.67713004	
Thickness (mm)	20.9	20.1	
Width (mm)	46.7	48.4	
Length (mm)	139.5	134.6	
Observations	salmon was taken out after 16 minutes (177F)		
Exudate amount (visual)	some on bottoms of pieces (small amount)		
Texture	a little bit tough because it was overcooked		
Fat between flakes	yes		
Pictures	no		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D38	
Date	5/11/2016		
Hours logged	1/2 hr		
Purpose of this test	baseline testing, 22mm, 145, CHEESECLOTH		
Raw material	Modified Chilean	Package	Cheesecloth
Code		Pouch	
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 11m0s		
	Piece 1	Piece 2	
Weight in (g)	125.4	126.4	
Weight out (g) (fish)	111.7	111.2	
Yield (%) (fish)	89.07496013	87.97468354	
Thickness (mm)	21.4	19.1	
Width (mm)	94.5	95.1	
Length (mm)	78.1	95.4	
Observations	cheesecloth (or method of cooking) makes surface of salmon have lines... see picture		
Exudate amount (visual)	almost none on one, a little bit on piece 2		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D37	
Date	5/11/2016		
Hours logged	1 hr		
Purpose of this test	baseline testing, 22mm, 145, CHEESECLOTH		
Raw material	Modified Chilean	Package	Cheesecloth
Code		Pouch	
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	no	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 9m47s		
	Piece 1	Piece 2	
Weight in (g)	130.7	112.4	
Weight out (g) (fish)	116.1	99.5	
Yield (%) (fish)	88.82938026	88.52313167	
Thickness (mm)	19.6	22.1	
Width (mm)	47.8	44.7	
Length (mm)	160.4	143.7	
Observations	there could be bits of cheesecloth still stuck to the salmon		
Exudate amount (visual)	none		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D36	
Date	5/11/2016		
Hours logged	1/2 hr		
Purpose of this test	baseline testing, 22mm, poly, 145, GLAZE		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 11m37s		
	Piece 1	Piece 2	
Weight in (g)	126	135.1	
Weight out (g) (fish)	109.6	114.2	
Yield (%) (fish)	86.98412698	84.52997779	
Weight out (g) (fish + juice)	129.2	132.2	
Yield (%) (fish + juice)	102.5396825	97.85344189	
Thickness (mm)	20.5	22.2	
Width (mm)	59.7	60.7	
Length (mm)	126.4	130.6	
Observations			
Exudate amount (visual)	none		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D35	
Date	5/11/2016		
Hours logged	1/2 hr		
Purpose of this test	baseline testing, 22mm, poly, 145, GLAZE		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 10m + ~30s (check datalogger)		
	Piece 1	Piece 2	
Weight in (g)	131.4	148.8	
Weight out (g) (fish)	111.5	124.1	
Yield (%) (fish)	84.85540335	83.40053763	
Weight out (g) (fish + juice)	128.9	146.4	
Yield (%) (fish + juice)	98.09741248	98.38709677	
Thickness (mm)	21.97	21.67	
Width (mm)	58.4	65.16	
Length (mm)	146.23	144.68	
Observations	one corner floated		
Exudate amount (visual)	none on 1, 2 had some in juice and a little on piece itself		
Texture	1 was typical, 2 had a little bit of a 'non-cooked' texture, maybe because of exudate		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D34	
Date	5/11/2016		
Hours logged	1/2 hr		
Purpose of this test	baseline testing, 22mm, poly, 145, GLAZE		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 11m40s		
	Piece 1	Piece 2	
Weight in (g)	144.7	139.3	
Weight out (g) (fish)	125.4	121.7	
Yield (%) (fish)	86.66205943	87.36539842	
Weight out (g) (fish + juice)	142.8	138.1	
Yield (%) (fish + juice)	98.68693849	99.13854989	
Thickness (mm)	21	22.9	
Width (mm)	70.2	60.8	
Length (mm)	110.2	123.6	
Observations	(these fish were in the freezer after vacuum packed for a while) piece 1 broke apart with handling		
Exudate amount (visual)	none		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D33	
Date	5/11/2016		
Hours logged	1/2 hr		
Purpose of this test	baseline testing, 22mm, poly, 145, GLAZE		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ ~12 min (check datalogger)		
	Piece 1	Piece 2	
Weight in (g)	138.7	122.9	
Weight out (g) (fish)	118.4	101.7	
Yield (%) (fish)	85.36409517	82.75020342	
Weight out (g) (fish + juice)	134.6	121.3	
Yield (%) (fish + juice)	97.04397981	98.69812856	
Thickness (mm)	22.4	21.5	
Width (mm)	51.9	40.7	
Length (mm)	136.2	164.1	
Observations	both pieces fell apart with handling		
Exudate amount (visual)	none		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D32	
Date	5/11/2016		
Hours logged	1 hr		
Purpose of this test	baseline testing, 22mm, poly, 145, GLAZE		
Raw material	Modified Chilean	Package	
Code		Pouch	in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic	Packaging around tray	
Glazed	yes	Other package info	
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non-stick pot		
Cover type	glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat-top		
<b>Results:</b>			
Cook Method/Instructions	boil/add fish/cover/turn off		
Start Temp	-15C		
Cook Time/Temp	145F @ 10m50s		
	Piece 1	Piece 2	
Weight in (g)	135.4	135	
Weight out (g) (fish)	118.6	115	
Yield (%) (fish)	87.59231905	85.18518519	
Weight out (g) (fish + juice)	132.8	133	
Yield (%) (fish + juice)	98.07976366	98.51851852	
Thickness (mm)	20.2	21.6	
Width (mm)	74.07	77.8	
Length (mm)	97.02	107.1	
Observations	Glaze starts melting in vaccum sealer		
Exudate amount (visual)	a small amount on piece 2, none on piece 1		
Texture	typical		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D31	
Date	5/10/2016		
Hours logged	JB - 0.5 hrs		
Purpose of this test	baseline testing, 22mm, poly, 145F		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	clear glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	145F @ 10m10s		
	piece w/probe	piece 2	
Weight in (g)	127.5	124.8	
Weight out (g)	111.4	114.3	
Yield (%)	87.37	91.59	
Thickness (mm)	20.60	21.58	
Width (mm)	49.3	51.6	
Length (mm)	134.3	143.4	
Volume (mm3)	136392.39	159679.92	
Observations			
Exudate amount (visual)	almost none		
Texture	typical mouth feel, nice fat		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D30	
Date	5/10/2016		
Hours logged	JB - 0.5 hrs		
Purpose of this test	baseline testing, 22mm, poly, 145F		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions	22mm	4.5oz	
Species	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	clear glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	145F @ 12m33s		
	piece w/probe	piece 2	
Weight in (g)	135.6	129.7	
Weight out (g)	120.8	116.3	
Yield (%)	89.09	89.67	
Thickness (mm)	20.46	22.12	
Width (mm)	67.5	65.8	
Length (mm)	108.1	108.8	
Volume (mm3)	149291.51	158357.96	
Observations	Some gapping in piece 1		
Exudate amount (visual)	almost none		
Texture	typical mouth feel, nice fat		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
<b>Next Steps</b>			

Work Night Salmon			
Test number	RW 674-	D29	
Date	5/10/2016		
Hours logged	JB - 0.5 hrs		
Purpose of this test	baseline testing, 22mm, poly, 145F		
Raw material			Package
Code	Modified Chilean		Pouch
Dimensions	22mm	4.5oz	in-house poly
Species	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	clear glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	145F @ 12m15s		
	piece w/probe	piece 2	
Weight in (g)	133.9	123.9	
Weight out (g)	117.3	109.1	
Yield (%)	87.60	88.05	
Thickness (mm)	21.04	21.33	
Width (mm)	52.4	52.9	
Length (mm)	151.25	146.8	
Volume (mm3)	166752.52	165642.81	
Observations	an end of piece 1 broke off as sliding out of package. Piece 2 fell apart when turning over for picture.		
Exudate amount (visual)	hardly any on both pieces		
Texture	typical mouth feel, nice fat		
Fat between flakes	yes		
Pictures	yes		
Logger	yes. Water probe not placed in water until ~8 mins into test		
Next Steps			

Work Night Salmon				
Test number	RW 674-	D28		
Date	5/10/2016			
Hours logged	JB - 1hr			
Purpose of this test	baseline testing, 22mm, poly, 145F, square pieces			
Raw material			Package	
Code	Modified Chilean		Pouch	in-house poly
Dimensions	22mm	4.5oz		
Species	Atlantic Salmon		Packaging around tray	
Glazed	no		Other package info	
Skin on/off	off			
<b>Cooking method</b>				
Pot description	non stick pot			
Cover type	clear glass			
Heat setting	boil then turn off			
Water quantity	8 cups			
Stove type	flat top			
<b>Results:</b>				
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner			
Start temp	- 15 c			
Cook time /temp	145F @ 12m22s			
	piece w/probe	piece 2		
Weight in (g)	130.1	123.2		
Weight out (g)	117.8	112.6		
Yield (%)	90.55	91.40		
Thickness (mm)	21.41	21.99		
Width (mm)	90.2	97.5		
Length (mm)	76.9	65.85		
Volume (mm3)	148507.90	141184.05		
Observations	One corner floated.			
Exudate amount (visual)	a little on piece 1, almost nil on other			
Texture	typical mouth feel, nice fat			
Fat between flakes	yes			
Pictures	yes			
Logger	yes			
<b>Next Steps</b>				

Work Night Salmon			
Test number	RW 674-	D27	
Date	5/10/2016		
Hours logged	JB - 2 hrs	Sherrie - 2 hrs	
Purpose of this test	baseline testing, 22mm, poly, 145F, long narrow pieces		
Raw material			Package
Code	Modified Chilean		Pouch
Dimensions	22mm	4.5oz	in-house poly
Species	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	clear glass		
Heat setting	boil then turn off		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	145F @ 14m32s		
	piece w/probe	piece 2	
Weight in (g)	136	120.7	
Weight out (g)	124.7	105.1	
Yield (%)	91.69	87.08	
Thickness (mm)	21.67	21.24	
Width (mm)	51.12	49.9	
Length (mm)	147.8	131.9	
Volume (mm3)	163728.47	139797.64	
Observations	One corner floated. Piece 2 had some gapping.		
Exudate amount (visual)	some on one piece, almost none on other.		
Texture	typical mouth feel, nice fat		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
Next Steps			

Work Night Salmon			
Test number	RW 674-	D-26	
Date	May 6 2016		
Hours logged	1		
Purpose of this test	Compare (w/ D-25) 22mm thick - in poly vs direct to water (in cheesecloth - steep)		
Raw material			Package
Code	Modified Chilean		Pouch
Dimensions	22 mm thick	4.5 oz	cheese cloth
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	Boil then turn off		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	145F @14 min		
	piece w/probe	piece 2	
Weight in	131.1	135.6	
Weight out	117.1	121.3	
Yield	89.32	89.45	
Thickness mm	22.12	21.85	
Width	65.33	79.52	
Length	112.09	92.65	
Observations			
Observations			
Exudate amount (visual)	none		
Texture			

Fat between flakes	minimal, less than the comparison fish
Pictures	yes
Logger	Yes (no water reading, 2nd probe in other fish)

Next Steps	
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Work Night Salmon			
Test number	RW 674-	D-25	
Date	May 6 2016		
Hours logged	2		
Purpose of this test	Compare (w/ D-26) 22mm thick - in poly vs direct to water (in cheesecloth - steep)		
Raw material			Package
Code	Modified Chilean		Pouch in house poly
Dimensions	22 mm thick	4.5 oz	
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	Boil then turn off		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	145F @ approx 14 min - PROBE FAIL - fish taken out of pot when other was cooked		
	piece w/probe	piece 2	
Weight in	136.0	134.4	
Weight out	119.2	119.8	
Yield	87.65	89.14	
Thickness mm	21.71	21.57	
Width	67.22	64.76	
Length	117.37	116.05	
Observations	Temperature climbed too quickly, determined after test that probe has a short		
Observations			
Exudate amount (visual)	minimal		
Texture			

Fat between flakes	More than the comparison D-26 in water)
Pictures	yes
Logger	No

Next Steps	
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Work Night Salmon			
Test number	RW 674-	D-24	
Date	May 3 2016		
Hours logged	1		
Purpose of this test	Retest - D-1 with no "plastic"		
Raw material			Package
Code	Modified Chilean		Pouch cheesecloth
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	158F @ 18 min 43 sec		
	piece w/probe	piece 2	16 min 145.9
Weight in	132.6	127.2	17 min 150.9
Weight out	116.6	107.7	18 min 155.3
Yield	87.93	84.67	
Thickness mm	22.77	21.5	
Width	73.58	53.22	
Length	83.9	130.66	
Observations	This test had the most noticeable difference between the two piece of fish - just chance or does the water exposure amplify differences?		
Observations	Probe piece dense and dry and chewy, other pc flaky moist		
Exudate amount (visual)	almost nil		
Texture	some slime,slightly more chewy than in pouch, wet bite		

Fat between flakes	Yes - more in 1 piece
Pictures	yes
Logger	yes

Next Steps	
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Work Night Salmon			
Test number	RW 674-	D-23	
Date	May 3 2016		
Hours logged	1		
Purpose of this test	Retest - D-1 with no "plastic" ** Error - heat not turned off for 2 min***		
Raw material			Package
Code	Modified Chilean		Pouch cheesecloth
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner *****error - pot not trned off for 2 min**		
Start temp	- 15 c		
Cook time /temp	158F @ 12 min 53 sec		
	piece w/probe	piece 2	
Weight in	138.9	120.5	
Weight out	122.3	104.6	
Yield	88.05	86.80	
Thickness mm	21.65	22.16	
Width	80.65	47.26	
Length	97.17	146.49	
Observations	delicate at ends slime not as noticable as D-21 when probe pc squeezed - fat rose to surface after cooking		
Observations			
Exudate amount (visual)	almost nil		

Texture	slightly more chewy than in pouch, wet bite
Fat between flakes	Yes - more in probe piece
Pictures	yes
Logger	yes
<b>Next Steps</b>	<b>Need to retest this correctly</b>

Work Night Salmon			
Test number	RW 674-	D-22	
Date	May 3 2016		
Hours logged	1		
Purpose of this test	Test 2x4.5 oz - 22 mm -in poly pouch as comparison to D-21		
Raw material			Package
Code	Modified Chilean	4.5 oz	Pouch in house poly
Dimensions		22 mm	
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	-15 C		
Cook time /temp	158F @ 21 min 06 sec		
	piece w/probe	piece 2	
Weight in	140.9	133.1	14 min 130.1
Weight out	126.0	121.5	15 min 136.9
Yield	89.43	91.28	16 min 142.3
			17 min 147.0
			18 min 150.8
Thickness mm	22.3	22.2	19 min 153.3
Width	71.00	48.25	20 min 155.6
Length	97.73	144.35	
Observations	1 corner floating 1 pc greyer and less attrctive - it is best taste and texture		
Observations			
Exudate amount (visual)	minimal		
Texture	pc with probe is chewier and drier than other pc		
Fat between flakes	yes		

Pictures	yes
Logger	yes

Next Steps	Continue 22mm testing
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Work Night Salmon			
Test number	RW 674-	D-21	
Date	May 3 2016		
Hours logged	2		
Purpose of this test	Test 2x4.5 oz - 22 mm thick pieces without pouch (use cheesecloth "steep"), 4.5 oz Boil water, add fish, cover, turn off burner		
Raw material			Package
Code	Modified Chilean		Pouch cheesecloth
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add fish, cover, turn off burner		
Start temp	- 15 c		
Cook time /temp	158F @ 22 min 27 sec		
	piece w/probe	piece 2	125 @ 12 min
Weight in	129.5	126.6	142 @ 15 min
Weight out	112.2	108.5	144.5 @ 16 min
Yield	86.64	85.70	148 @ 17 min
			150 @ 18 min
Thickness mm	22.02	22.60	152.9 @ 19 min
Width	48	38	154.7 @ 20 min
Length	115.7	153	156 @ 21 min
Observations	Wondering if water/fat which would have been enclosed in pouch during previous testing acted ad insulator/heat transfer? Very delicate at this ends Slimy texture between some flakes		
Observations			
Exudate amount (visual)	Very minimal		
Texture	slightly watery bite, most is typical chew with some areas more chewy slimy between some flakes		

Fat between flakes	Yes
Pictures	yes
Logger	yes
<b>Next Steps</b>	Need to retest this (D-23 & 24) additionally test 22 mm in poly for comparison (D-22)

Work Night Salmon			
Test number	RW 674-	D-20	
Date	April 21 2016		
Hours logged	1		
Purpose of this test	Re-test of D-19 Test Mylar pouch from Multivac **note that fishh arrived slightly thawed from Multivac**		
Raw material			Package
Code	Modified Chilean	4.5 oz	Pouch Mylar / Multivac
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	-15 C		
Cook time /temp	158F @ 21min		
	piece w/probe	piece 2	140 @ 16:40
Weight in	133	132.1	
Weight out	122.9	121.8	143 @ 17:10
Yield	92.41	92.20	
			145 @ 17:30
Thickness mm	24.75 w/mylar	0	
Width	0	0	
Observations	Same as D-19		
Observations			
Exudate amount (visual)	Not much		
Texture	slight tough, could be due to thaw cycle, nice flake		
Fat between flakes	some		
Pictures	yes		

Logger	
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Next Steps	verify this test
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Work Night Salmon			
Test number	RW 674-	D-19	
Date	April 21 2016		
Hours logged	2		
Purpose of this test	Test Mylar pouch from Multivac **note that fishh arrived slightly thawed from Multivac**		
Raw material			Package
Code	Modified Chilean	4.5 oz	Pouch Mylar / Multivac
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	-15 C		
Cook time /temp	158F @ 25min 40 sec		
	piece w/probe	piece 2	140 @ 20:30
Weight in	0	0	
Weight out	0	0	143 @ 21:20
Yield	#DIV/0!	#DIV/0!	
			145 @ 21:50
Thickness mm	24.75 w/mylar	0	
Width	0	0	
Observations	Mylar held together Need to check mylar measurement and subtract		
Observations			
Exudate amount (visual)	Not much		
Texture	slight tough, could be due to thaw cycle		
Fat between flakes			
Pictures	yes		

Logger	
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Next Steps	verify this test
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Work Night Salmon			
Test number	RW 674-	D-18	
Date	April 14 2016		
Hours logged	2		
Purpose of this test	Test 2 pouch with larger than 19-20 mm thick target, 4.5 oz - for baseline Boil water, add pouches, cover, turn off burner		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	4 F		
Cook time /temp	158F @ 11 min 54 sec		
	piece w/probe	piece 2	
Weight in	119.2	129.2	
Weight out	108.5	118.0	
Yield	91.02	91.33	
Thickness mm	21.48	24.85	
Width	50.91	51.55	
Observations	Slightly nested at the first, floated apart while cooking		
Observations			
Exudate amount (visual)	mild		
Texture	typical for D series / Atl. Salmon - good chew, moist		
Fat between flakes	yes		
Pictures	yes		

Logger	yes
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Next Steps	Continue to test different thickness of fish. (4.5 oz)
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Work Night Salmon			
Test number	RW 674-	D-17	
Date	April 13 2016		
Hours logged	1		
Purpose of this test	Test 2 pouch with larger than 19-20 mm thick target, 4.5 oz - for baseline Boil water, add pouches, cover, turn off burner ***error, boiled for 4 min**		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	** ERROR boiled 4 min**bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	4 F		
Cook time /temp	158F @ 12 min 45 sec		
	piece w/probe	piece 2	
Weight in	130.7	131.5	
Weight out	116.1	117.9	
Yield	88.83	89.66	
Thickness mm	23.69	26.89	
Width	80.9	54.11	
Observations	Error -did not turn off pot for 4 min		
Observations			
Exudate amount (visual)	moderate one pc on one side, rest mild		
Texture	typical for D series / Atl. Salmon		
Fat between flakes	yes		

Pictures	yes
Logger	yes

Next Steps	Continue to test different thickness of fish. (4.5 oz)
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Work Night Salmon			
Test number	RW 674-	D-16	
Date	April 13 2016		
Hours logged	1		
Purpose of this test	Test 2 pouch with larger than 19-20 mm thick target, 4.5 oz - for baseline Boil water, add pouches, cover, turn off burner		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	4 F		
Cook time /temp	158F @ 16 min 15 sec		
	piece w/probe	piece 2	
Weight in	129.4	124.7	
Weight out	114.9	109.9	
Yield	88.79	88.13	
Thickness mm	25.75	28.49	
Width	45.14	55.2	
Observations	Nothing unusual		
Observations			
Exudate amount (visual)	very mild		
Texture	typical for D series / Atl. Salmon		
Fat between flakes	visible in some places, not in others. More visible in probe piece		
Pictures	yes		

Logger	yes
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Next Steps	Continue to test different thickness of fish. (4.5 oz)
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Work Night Salmon			
Test number	RW 674-	D-15	
Date	April 13 2016		
Hours logged	2		
Purpose of this test	Test BEVEL cut Boil water, add pouches, cover, turn off burner		
Raw material	Hand cut		Package
Code	Sobeys		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	4 F		
Cook time /temp	158F @ 12 min		
	piece w/probe	filler piece	
Weight in	120.7	111.1	
Weight out	106.9	98.0	
Yield	88.57	88.21	
Thickness mm	20.03	14.89	
Width	69.55	77.38	
Observations	Thermometer partially broke out of portion, not the point but instead rotated out of edge		
Observations			
Exudate amount (visual)	excess on top of one, moderate top of other. Minor on bottom and sides, exudate		
Texture	too soft, mush between flakes - exudate		
Fat between flakes	none visible, minor feel of it in mouth		
Pictures	yes		

Logger	yes
<b>Next Steps</b>	Test Bevel cut with supplier cut portions - Is the fish the problem or due to cutting through the flakes?

Work Night Salmon			
Test number	RW 674-	D-14	
Date	April 6 2016		
Hours logged	2		
Purpose of this test	Test 2 pouch with larger than 19-20 mm thick target, 4.5 oz - for baseline Boil water, add pouches, cover, when pot is back to boil - turn off burner		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, bring water back to boil, turn off burner		
Start temp	19.2F		
Cook time /temp	158F @ 18 min 46 sec		
	piece w/probe	filler piece	
Weight in	133.4	124.5	
Weight out	112.1	110.0	
Yield	84.03	88.35	
Thickness mm	26.48	26.72	
Observations	1 pc floated on one corner - this corner visually cooked slower, but was fully cooked when center was 158 seemed to be more fat purge in this test - pc with no probe pc with probe had the dry area, pc no probe had more purge		
Observations	unsure if the dry area is the the same corner that floated		
Exudate amount (visual)	minor, all over complete surfaces - except corner that floated, this area has more		
Texture	typical firmness, moist		

Fat between flakes	yes - except one small center area of one piece very little fat - is this the fat that
Pictures	yes
Logger	yes

Next Steps	Continue to test different thickness of fish.
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Work Night Salmon			
Test number	RW 674-	D-13	
Date	April 4 2016		
Hours logged	4		
Purpose of this test	Test oven bags - poly inner with paper overlay on 3/4 of outside		
Raw material			Package
Code	Modified Chilean		Pouch
Dimensions			oven bags - lg & sm / poly w/paper outer
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	Boil, then turn off		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, bring water back to boil, turn off burner		
Start temp			
Cook time /temp	fail - 16 min not cooked due to floating - still 129.5F		
	piece w/probe	filler piece	pc 2 in poly bag
Weight in	125.2	124.7	
Weight out	0	0	
Yield	0.00	0.00	
Thickness mm	19.74	22.53	
Observations	Probe likely crooked at first as temp climbed too fast - adjustment made Floating, fish almost half out of water - did not cook - test abandoned Plastic seems brittle close to where heated.		
Observations	Air seems to be leaking near probe hole.(Which is opposite paper seam) Smaller bags - unable to find a vacuum level that would remove enough air, yet not blow up bag. For all, can pull apart seams in places		
Exudate amount (visual)			
Texture			

Fat between flakes	
Pictures	No
Logger	No

Next Steps	No further testing of oven bag unless
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Work Night Salmon			
Test number	RW 674-	D-12	
Date	April 1 2016		
Hours logged	1		
Purpose of this test	Test 2 pouch with 19-20 mm thick target, 4.5 oz Boil water, add pouches, cover, when pot is back to boil - turn off burner		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, bring water back to boil, turn off burner		
Start temp	19.4F		
Cook time /temp	158F @ 12 min 10 sec		
	piece w/probe	filler piece	
Weight in	125.8	121.2	
Weight out	109.4	105.2	
Yield	86.96	86.80	
Thickness mm	20.16	18.5	
Observations	Fish pouches did not nest together Water back to boil @ 1 min. 53 sec. Continued to boil (bubbles break surface) for 5 min		
Observations			
Exudate amount (visual)	minor, all over complete surfaces		
Texture	typical firmness, moist		

Fat between flakes	yes
Pictures	yes
Logger	yes

Next Steps	Test different thickness of fish. Without bringing back to boil
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Work Night Salmon			
Test number	RW 674-	D-11	
Date	April 1 2016		
Hours logged	1		
Purpose of this test	Verify D-9		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	18.6F		
Cook time /temp	158F @ 13 min 11 sec		
	piece w/probe	filler piece	
Weight in	126.3	127.5	
Weight out	111.6	116.4	
Yield	88.36	91.29	
Thickness mm	18.26	21.3	
Observations	Appears that top edge may not be completely submerged (difficult to determine during first steam/condensation on lid) when cleared, it was a very small edge out of water		
Observations	More steam loss than usual as weather strip started to let go when positioning lid		
Exudate amount (visual)	minor, all over complete surfaces - similar to D-9		
Texture	typical firmness, good similar to D-9		
Fat between flakes	yes similar to D-9		

Pictures	yes
Logger	yes

Next Steps	Test bringing back to boil then turn off heat (time boil)
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Work Night Salmon			
Test number	RW 674-	D-10	
Date	April 1 2016		
Hours logged	1		
Purpose of this test	Not intended test due to error in not turning off burner Test became boil for 2 min then turn off heat, was back at hard boil		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, ** burner turned off after 2 min.**turn off burner		
Start temp	21.9F		
Cook time /temp	158F @ 9 min 24 sec		
	piece w/probe	filler piece	
Weight in	126.6	121.4	
Weight out	111.5	109.0	
Yield	88.07	89.79	
Thickness mm	20.69	20.06	
Observations	Water probe - is ontop of a pouch due to alignment of access ports / fish / fish probe - therefore it is possible that proper water temperature is not being recorded water at hard boil whene discovered at 2 min		
Exudate amount (visual)	minor, all over complete surfaces		
Texture	typical firmness, good		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		

<b>Next Steps</b>	Due to error in this test, next step is to verify D-9
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Work Night Salmon			
Test number	RW 674-	D-9	
Date	April 1 2016		
Hours logged	2		
Purpose of this test	Test 2 pouch w/ 1 piece ea, 19-20 mm thickness target, 4.5 oz monitor if amount of water needs to change to accomidate 2 Add fish, cover and turn off heat		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups - enough		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner		
Start temp	19.9F		
Cook time /temp	158F @ 9 min 59 sec		
	piece w/probe	filler piece	
Weight in	126.0	124.7	
Weight out	109.7	111.4	
Yield	87.06	89.33	
Thickness mm	19.24	19.37	
Observations	Fish pouches did not nest together Water probe was not likely properly submerged at first, adjusted after lid cleared		
Exudate amount (visual)	minor, all over complete surfaces		
Texture	moist, great mouthfeel (fat)		
Fat between flakes	yes		
Pictures	yes		
Logger	yes		
Next Steps	Verify this test		

Work Night Salmon			
Test number	RW 674-	D-8	
Date	March 31 2016		
Hours logged	2		
Purpose of this test	Test 2 pieces, 19-20 mm thickness target test if amount of water needs to change ** error in test - forgot to turn off pot for 5 min, 20 sec		
Raw material			Package
Code	Modified Chilean		Pouch in-house poly
Dimensions			
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
<b>Cooking method</b>			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
<b>Results:</b>			
Cook Method/instructions	bring water to boil, add pouches of fish, cover, turn off burner ** this test pot on for 5 min. 20 sec.		
Start temp	19F		
Cook time /temp	158F @ 13 min 6 sec		
	piece w/probe	filler piece	
Weight in	118.9	112.3	
Weight out	101.9	100.9	
Yield	85.70	89.85	
Thickness mm	20.72	21.91	
Observations	fish did not seem to sit tightly together (this was a concern) piece with probe broke from rough handling while removing from pouch		
Exudate amount (visual)	very little, all over complete surfaces		
Texture	moist, nice fat		
Fat between flakes	yes, visible and in mouth feel		
Pictures	yes		
Logger	yes		

**Next Steps**

test 2 x4.5 oz, 19-20 mm traquet, turn water off when fish added to pot

Work Night Salmon			
Test number	RW 674-	D-7	
Date	March 11 2016		
Hours logged	1		
Purpose of this test	Data collection reverse sous vide - cooking until fish is 158 F, thin tail, targeting 15 min		
Raw material			Package
Code	1050100		Pouch in-house poly
Dimensions	19 mm		
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouch of fish, cover, turn off burner		
Start temp	- 13 c		
Cook time /temp	158F @ 10 min. - caution that due to thinness thermometer <i>may</i> be off center		
	fish	liquid	
Weight in	166.0		
Weight out	147.8	16.4	
Yield	89.04		
Thickness	19 mm		
Observations	full set up does not fit into pot due to size of fish - did this cause pressure on thermometer to push too close to surface? There does not seem to be evidence of this in the cooked piece.		
Exudate amount (visual)	very little		
Texture	dry		
Fat between flakes	minimal		
Pictures	yes		
Logger	yes		
Next Steps	continue thin tail to verify		

Work Night Salmon			
Test number	RW 674-	D-6	
Date	March 11 2016		
Hours logged	1		
Purpose of this test	Data collection reverse sous vide - cooking until fish is 158 F		
Raw material			Package
Code	1050100		Pouch in-house poly
Dimensions	27 mm		
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouch of fish, cover, turn off burner		
Start temp	- 13 c		
Cook time /temp	158 F @ 22 min. 27 sec		
	fish	liquid	
Weight in	167.0		
Weight out	143.9	21.3	
Yield	86.17		
Thickness	27 mm		
Observations	Not much fat in liquid		
Exudate amount (visual)	some mostly on edge		
Texture	dry		
Fat between flakes	yes, not as much as some previous, visible		
Pictures	yes		
Logger	yes		
Next Steps	try thinner piece - tail		

Work Night Salmon			
Test number	RW 674-	D-5	
Date	March 9 2016		
Hours logged	2		
Purpose of this test	Data collection reverse sous vide - cooking until fish falls to danger zone		
Raw material			Package
Code	1050100		Pouch in-house poly
Dimensions	29.5mm		
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	non stick pot		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouch of fish, cover, turn off burner		
Start temp	- 13 c		
Cook time /temp	158 F @ 22 min      140 F @ 1hour 39 min		
	fish	liquid	
Weight in	181.7		
Weight out	150.7	27.7	
Yield	82.94		
Thickness	29.5		
Observations	Floated slightly		
Exudate amount (visual)	some on fat line side		
Texture	moist center to dry tips		
Fat between flakes			
Pictures	yes		
Logger	yes		
Next Steps	pull out fish at earlier stage (not after cool) 158 F, 170 F, 15 min		

Work Night Salmon			
Test number	RW 674-	D-4	
Date	March 8 2016		
Hours logged	2		
Purpose of this test	Data collection reverse sous vide - cooking until fish falls to danger zone		
Raw material			Package
Code	1050100		Pouch in-house poly
Dimensions	30.25 mm		
Specie	Atlantic Salmon		Packaging around tray
Glazed	no		Other package info
Skin on/off	off		
Cooking method			
Pot description	stainless steel		
Cover type	modified clear glass		
Heat setting	High		
Water quantity	8 cups		
Stove type	flat top		
Results:			
Cook Method/instructions	bring water to boil, add pouch of fish, cover, turn off burner		
Start temp	- 13 c		
Cook time /temp	158 F @ 22 min    140 F @ 2 hours		
	fish	liquid	
Weight in	179.4		
Weight out	149.3	28.4	
Yield		83.22	
Thickness	30.25		
Observations	Floated slightly, liquid very clear with minimal fat (less than previous)		
Exudate amount (visual)	minimal		
Texture	moist center to dry tips		
Fat between flakes			
Pictures	yes		
Logger	yes		
Next Steps			

Test #	Test Name	# Pcs	Thickness (mm)	Fish Weight	Fish Detail
D-1	test 138 pop up	1	25.4	171.7	6oz -1050100
D-2	test time for 158, then drop to 140	1	25.63	179.5	6oz -1050100
D-3	test same as D-2 in stainless steel pot	1	26.98	172.6	6oz -1050100
D-4	cook to 158, then drop to 140	1	30.25	179.4	6oz -1050100
D-5	cook to 158, then drop to 140	1	29.5	181.7	6oz -1050100
D-6	Cook only to 158	1	27	167	6oz -1050100
D-7	thinner fish - tail -target <15 min	1	19	166	6oz -1050100
D-8	2*4.4 / 19-20 mm	2	20.72	118.9	2 * 4.5oz
D-9	2*4.4 / 19-20 mm	2	19.24	126.8	2 * 4.5oz
D-10	test boil 2 min	2	20.69	126.6	2 * 4.5oz
D-11	2*4.4 / 19-20 mm	2	18.26	126.3	2 * 4.5oz
D-12	Bring back to boil	2	20.16	125.8	2 * 4.5oz
D-13	Oven bags	2	19.74	125.2	2 * 4.5oz
D-14	baseline thicker fish	2	26.48	133.4	2 * 4.5oz
D-15	Bevel cut	2	20.03	120.7	4.5 oz bevel
D-16	Test varying thickness	2	25.75	129.4	2 * 4.5oz
D-17	Test varying thickness	2	23.69	130.7	2 * 4.5oz
D-18	Test 21 mm thickness	2	21.5	119.2	2 * 4.5oz
D-19	Mylar test	2	24.75		2 * 4.5oz
D-20	Mylar test	2	24.7	133	2 * 4.5oz
D-21	Steep no plastic	2	22.02	129.5	2 * 4.5oz
D-22	22 mm in poly	2	22.3	140.9	2 * 4.5oz
D-23	Steep no plastic	2	21.65	138.9	2 * 4.5oz
D-24	Steep no plastic	2	22.77	132.6	2 * 4.5oz
D-25	Compare direct to water vs poly	2	21.71	136	2 * 4.5oz
D-26		2	22.12	131.1	2 * 4.5oz
D-27	Baseline	2	21.67	136	2 * 4.5oz
D-28	Baseline	2	21.41	130.1	2 * 4.5oz
D-29	Baseline	2	21.04	133.9	2 * 4.5oz
D-30	Baseline	2	20.46	135.6	2 * 4.5oz
D-31	Baseline	2	20.60	127.5	2 * 4.5oz
D-32	Baseline with Glaze	2	20.20	135.4	2 * 4.5oz
D-33	Baseline with Glaze	2	22.40	138.7	2 * 4.5oz
D-34	Baseline with Glaze	2	21.00	144.7	2 * 4.5oz
D-35	Baseline with Glaze	2	21.97	131.4	2 * 4.5oz
D-36	Baseline with Glaze	2	20.50	126	2 * 4.5oz
D-37	Cheesecloth	2	19.60	130.7	2 * 4.5oz
D-38	Cheesecloth	2	21.40	125.4	2 * 4.5oz
D-39	Cheesecloth	2	20.90	111.4	2 * 4.5oz
D-40	Gold Retort Bag	2	22.12	137.2	2 * 4.5oz
D-41	Gold Retort Bag	1	20.30	114.3	1 * 4.5oz
<b>SWITCH FO</b>					
D-42	Bring Back to Boil	2	21.59	127.8	2*4.5 oz
D-43	Bring Back to Boil	2	21.30	138.9	2*4.5 oz
D-44	Bring Back to Boil	2	21.30	124.7	2*4.5 oz

D-45	Bring Back to Boil	2	22.58	125.9	2*4.5 oz
D-46	Baseline - record temp after removal	2	22.30	135	2*4.5 oz
D-47	Baseline - record temp after removal	2	22.10	132.8	2*4.5 oz
D-48	Baseline - remove at 135	2	21.90	134.1	2*4.5 oz
D-49	Baseline - remove at 135	2	21.70	117.6	2*4.5 oz
D-50	Baseline - remove at 138	2	23.20	138.3	2*4.5 oz
D-51	Baseline - remove at 138	2	22.00	127.1	2*4.5 oz
D-52	Baseline - scored fish	2	21.80	127.60	2*4.5 oz
D-53	Baseline - scored fish	2	21.80	127.80	2*4.5 oz
D-54-1	Creamy Dill Glaze/Sauce on scored, remove at 138	1	25.00	151.90	1*4.5 oz
D-54-2		1	23.60	131.50	1*4.5 oz
D-55-1	Roasted Garlic Glaze/Sauce on scored, remove at 138	1	23.60	141.60	1*4.5 oz
D-55-2		1	24.60	152.70	1*4.5 oz
D-58	BBQ Glaze from June 1	1	22.70	159.10	1*4.5 oz
D-59	Miso Citrus Glaze from June 1	1	22.10	144.50	1*4.5 oz
D-60	Maple Mustard Glaze from June 1	1	24.50	145.80	1*4.5 oz
D-61	Ginger Wasabi Soy Glaze from June 1	1	24.10	139.60	1*4.5 oz
D-62-1	Repeat D52 (score baseline)	1	22.10	136.30	1*4.5 oz
D-62-2		1	22.30	135.00	1*4.5 oz
D-63-1	Repeat D52 (score baseline)	1	21.20	126.20	1*4.5 oz
D-63-2		1	22.00	139.50	1*4.5 oz
D-64-1	20mm Maple Mustard (MM), Remove at 138	1	22.20	139.60	1*4.5 oz
D-64-2		1	22.40	153.30	1*4.5 oz
D-65-1	20mm No Sauce, Remove at 138	1	21.10	135.10	1*4.5 oz
D-65-2		1	21.80	133.00	1*4.5 oz
D-66	Scored&Sauced fresh; 20mm; MM; 138	1	23.00	151.50	1*4.5 oz
D-67-1	20mm; Unscored; Unsauced; Remove at 138	1	20.20	124.70	1*4.5 oz
D-67-2		1	19.70	128.20	1*4.5 oz
D-68-1	20mm unscored MM, 138, Add fish to pot then boil	1	23.30	145.30	1*4.5 oz
D-68-2		1	21.10	145.90	1*4.5 oz
D69-1	Mesquite Dry Rub	1	22.50	136.00	1*4.5 oz
D69-2		1	22.60	136.30	1*4.5 oz
D70-1	repeat D69	1	22.60	136.90	1*4.5 oz
D70-2		1	22.30	127.10	1*4.5 oz
D71-1	MM4	1	23.60	139.60	1*4.5 oz
D71-2		1	22.90	158.80	1*4.5 oz
D72-1	MM5	1	23.60	145.60	1*4.5 oz
D72-2		1	23.60	141.90	1*4.5 oz
D73	MM6 vs MM7	2	n/a	n/a	2*4.5 oz
D74	4 cups water, 1 piece	1	23.70	150.10	1*4.5 oz
D75	repeat D74	1	22.80	143.30	1*4.5 oz
D76-1	10 cups, 2 pieces	1	23.40	153.80	1*4.5 oz
D76-2		1	23.70	138.30	1*4.5 oz
D77-1	6 cups, 2 pieces	1	23.60	132.70	1*4.5 oz
D77-2		1	24.30	156.60	1*4.5 oz
D78-1	20mm with sauce	1	21.50	129.70	1*4.5 oz
D78-2		1	21.50	139.20	1*4.5 oz
D79-1	repeat D78	1	22.50	143.10	1*4.5 oz
D79-2		1	22.60	142.20	1*4.5 oz

D80-1	repeat D78	1	23.80	133.90	1*4.5 oz
D80-2		1	24.50	145.40	1*4.5 oz
D81	repeat D78	2	21.30	132.90	2*4.5 oz
D82	6 cups, 1 piece	1	23.00	147.10	1*4.5 oz
D83	8 cups, 1 piece	1	23.90	138.10	1*4.5 oz
D84	10 cups, 1 piece	1	24.90	152.20	1*4.5 oz
D85-1	repeat D69	1	22.30	127.10	1*4.5 oz
D85-2		1	22.70	137.50	1*4.5 oz
D86-1	Maille (compare to D87)	1	25.70	144.10	1*4.5 oz
D86-2		1	26.30	146.40	1*4.5 oz
D87-1	Fleur de Dijon (compare to D86)	1	28.20	147.80	1*4.5 oz
D87-2		1	25.70	149.40	1*4.5 oz
D88	Test sauce + fish added to bag separately	2	n/a	n/a	2*4.5 oz
D89-1	tenderizer all the way through fresh fish	1	21.30	126.80	1*4.5 oz
D89-2		1	22.50	132.70	1*4.5 oz
D90-1	repeat D89	1	23.50	123.40	1*4.5 oz
D90-2		1	22.20	159.40	1*4.5 oz
D91-1	roasted garlic and herb existing product	1	23.60	140.50	1*142g
D91-2		1	24.60	142.80	1*142g
D92-1	repeat D91	1	24.70	140.00	1*142g
D92-2		1	21.50	147.90	1*142g
D93-1	repeat D91	1	22.70	137.90	1*142g
D93-2		1	23.90	133.60	1*142g
D94-1	repeat D91	1	22.80	129.90	1*142g
D94-2		1	21.50	127.90	1*142g
D95-1	repeat D91	1	20.70	126.50	1*142g
D95-2		1	24.30	128.10	1*142g
D96-1	lime chili (repeat D32)	1	21.20	131.00	1*4.5 oz
D96-2		1	21.90	132.10	1*4.5 oz
D97-1	repeat D96	1	22.90	148.40	1*4.5 oz
D97-2		1	21.30	123.00	1*4.5 oz
D98-1	repeat D96	1	21.90	121.80	1*4.5 oz
D98-2		1	22.70	140.90	1*4.5 oz
D99-1	repeat D96	1	22.60	129.40	1*4.5 oz
D99-2		1	22.50	126.00	1*4.5 oz
D100-1	repeat D96	1	21.20	125.90	1*4.5 oz
D100-2		1	23.20	136.30	1*4.5 oz
RW 679-8	Test 9 mm deep scores in reverse sous vide	12	21 - 24.5	108.6 - 143.8	1*4.5 oz
D101-1	test cooking instructions on production samples from Aug 9/2016	1	26.30	167.90	1*4.5 oz
D101-2		1	26.50	160.70	1*4.5 oz
D102-1	repeat D101	1	24.70	171.30	1*4.5 oz
D102-2		1	26.40	154.60	1*4.5 oz
D103-1	repeat D101	1	24.20	159.90	1*4.5 oz
D103-2		1	22.80	158.10	1*4.5 oz
D104-1	repeat D101	1	22.10	162.60	1*4.5 oz
D104-2		1	24.80	174.00	1*4.5 oz
D105-1	repeat D101	1	25.90	167.90	1*4.5 oz

D105-2	repeat D101	1	26.20	162.40	1*4.5 oz
D106-1	repeat D101	1	25.38	169.30	1*4.5 oz
D106-2		1	27.10	171.60	1*4.5 oz
D107-1	repeat D101	1	25.80	162.50	1*4.5 oz
D107-2		1	25.20	168.90	1*4.5 oz
D108-1	repeat D101	1	25.00	n/a	1*4.5 oz
D108-2		1	24.70	n/a	1*4.5 oz
D109-1	repeat D101	1	23.50	n/a	1*4.5 oz
D109-2		1	20.31	n/a	1*4.5 oz

Cook Time			Yield	Observations
158F	145F	138F		
n/a			n/a	to 138F - 24 min 26 sec
15:00			14%	dropped to 140 @ 1hr 28 min.; rose to 176 before dropping;
23:00			13%	dropped to 140 @ 1hr 37 min.; max temp 172F; good texture
22:00			83%	dropped to 140 @ 2hr 0 min.; good texture
22:00			83%	dropped to 140 @ 1 hr 39 min
22:27			86%	
10:00			89%	thin fish + pressure may have caused probe to be off center
13:06			86%	error in test - forgot to turn off pot for 5 min, 20 sec
9:59			87%	
9:24			88%	boiled 2 min
13:11			88%	
12:10			87%	Not intended test due to error in not turning off burner
n/a			0%	Oven Bags
18:46			84%	
12:00			89%	mushy, too much exudate
16:15			89%	
12:45			89%	error - boiled 4 min
11:54			91%	
25:40			n/a	Measured with Poly - thawed in transport
21:00			92%	Measured with Poly - thawed in transport
22:27			87%	
21:06			89%	
12:53			88%	** Error - heat not turned off for 2 min***
18:43			88%	
	14:00		88%	
	14:00		89%	
	14:32	13:30	92%	
	12:22	11:30	91%	
	12:15	11:05	88%	
	12:33	11:25	89%	
	10:10	9:30	87%	
	10:50	10:00	88%	
	11:50	10:55	85%	
	11:40	10:10	87%	
	10:50	10:00	85%	
	11:37	10:40	87%	
	9:47	9:00	89%	
	11:00	10:00	89%	
	11:10	10:35	82%	left in too long
	15:25	12:50	92%	salmon was undercooked where bags touched
	16:42	14:50	90%	

**ICUS FROM 15 MINUTE COOK TIME TO 10 MINUTE COOK TIME**

	10:29	9:35	92%	
	11:17	10:35	91%	
	9:07		90%	

	12:49		89%	
	12:56	12:00	90%	
	13:51	12:45	91%	
	13:30	10:52	92%	
		9:22	92%	never reached 145
	13:20	12:44	88%	
	10:10	9:36	90%	
	11:30	10:40	85%	score: 17mm, 2 directions, 2 sides, JB 19/5/2016
	12:02	11:20	89%	score: 17mm, 2 directions, 2 sides, JB 19/5/2016
	17:10	14:42	83%	97 at 10 min
	15:30	14:22	84%	97 at 10 min
	12:50	11:57	84%	118 at 10 min (note: started from warmer)
	13:10	12:03	84%	118 at 10 min (note: started from warmer)
	12:55	12:08	80%	116 at 10 min
	14:30	13:39	84%	100 at 10 min
	13:00	12:24	87%	123 at 10 min
	12:50	12:26	80%	117 at 10min
	15:05	13:50	89%	
	14:47	13:30	89%	
	11:33	10:43	86%	
	13:59	12:59	87%	
	13:20	12:48	87%	
	12:20	11:48	77%	
	10:50	10:00	92%	not actually 20mm
	11:10	10:20	84%	
	7:30	7:09	89%	probable probe failure
	9:00	8:35	91%	
	7:50	6:32	85%	
	19:50	13:56	87%	5:37 after boiling done; 8:19 to boil
	12:30	12:10	85%	3:51 after boiling done; 8:19 to boil
		13:32	99%	
	12:35	11:12	98%	
	13:30	12:40	98%	
	14:22	12:45	99%	
		15:59	83%	
		13:24	84%	
		11:50	89%	
		12:29	89%	
			n/a	cooked after 12 min in pot and 2 min rest
		11:29	90%	
		12:07	85%	
		11:02	85%	
		11:39	88%	
		12:24	88%	
		14:37	87%	
		13:28	87%	
		13:57	88%	
		14:00	87%	
		12:40	87%	

		11:52	89%	not actually 20mm
		12:49	89%	not actually 20mm
			90%	probe not in right spot
		15:20	92%	
		12:55	90%	
		12:09	90%	
		12:38	96%	
		12:57	98%	
		18:32	86%	
		15:32	87%	
		18:30	84%	
		24:13	89%	
			n/a	
		9:10	94%	
		11:34	92%	
		12:42	92%	
		11:52	92%	
		12:25	77%	
		11:16	80%	
		10:55	78%	
		8:24	78%	
		17:25	77%	
		16:18	78%	
		10:45	80%	
		10:25	78%	
		10:20	76%	
		11:42	79%	
		10:58	90%	
		11:08	89%	
		15:55	90%	
		10:46	90%	
		12:21	90%	
		16:17	90%	
		11:19	91%	
		10:25	89%	
		11:15	92%	
		11:34	92%	
		n/a	n/a	All failed to reach temperature Seems as though exudate occurs due to piercing with probe
		n/a	78%	
		n/a	79%	
		n/a	81%	
		n/a	79%	
		n/a	79%	
		n/a	75%	
		n/a	80%	
		n/a	81%	
		n/a	76%	



Purpose of Test
Data collection reverse sous vide - cooking until fish falls to danger zone
Data collection reverse sous vide - cooking until fish is 158 F
Data collection reverse sous vide - cooking until fish is 158 F, thin tail, targeting 15 min
Test 2 pieces, 19-20 mm thickness target; test if amount of water needs to change
Test 2 pouch w/ 1 piece ea, 19-20 mm thickness target, 4.5 oz
Verify D-9
Test 2 pouch with 19-20 mm thick target, 4.5 oz
Boil water, add pouches, cover, when pot is back to boil - turn off burner
Test oven bags - poly inner with paper overlay on 3/4 of outside
Test 2 pouch with larger than 19-20 mm thick target, 4.5 oz - for baseline
Boil water, add pouches, cover, when pot is back to boil - turn off burner
Test BEVEL cut
Test 2 pouch with larger than 19-20 mm thick target, 4.5 oz - for baseline
Test Mylar pouch from Multivac
Retest D-19
Test 2x4.5 oz - 22 mm thick pieces without pouch (use cheesecloth "steep"), 4.5 oz
Test 2x4.5 oz - 22 mm -in poly pouch as comparison to D-21
Retest - D-1 with no "plastic"
Compare (w/ D-26) 22mm thick - in poly
Compare (w/ D-25) 22mm thick - direct to water (in cheesecloth - steep)
baseline testing, 22mm, poly, 145F, long narrow pieces
baseline testing, 22mm, poly, 145F, square pieces
baseline testing, 22mm, poly, 145F
baseline testing, 22mm, poly, 145, GLAZE
baseline testing, 22mm, 145, CHEESECLOTH
baseline testing, 22mm, 145, RETORT BAG
baseline testing, 22mm, 145, only 1 piece of salmon to try to cook completely in retort
Test Bring back to boil after adding fish.
Test Bring back to boil after adding fish.
Test Bring back to hard rolling boil after adding fish.

Continue testing - Bring back to hard rolling boil after adding fish.
test temp. rise after fish removed from pot
test temp. rise after fish removed from pot rep 2
test temp. rise after fish removed from pot, take out at 135F
repeat D-48
remove fish at 138F and observe temperature
repeat D50 (remove at 138F)
scored fish baseline (17mm, 2 sides, 2 directions, JB 19/5/2016)
repeat D52 - scored fish baseline (17mm, 2 sides, 2 directions, JB 19/5/2016)
test glazed scored salmon (17mm, 2 sides, 2 directions; Creamy Dill 30/5/2016)
repeat D54 w/ roasted garlic glaze
test glaze from June 1 - BBQ
test glaze from June 1 - Miso Citrus
test glaze from June 1 - Maple Mustard
test glaze from June 1 - Ginger Wasabi Soy
repeat D52 (scored fish baseline - 17mm, 2 sides, 2 directions)
repeat D52
20 mm Maple Mustard, remove at 138
20mm no sauce, remove at 138
sauce applied fresh, Maple Mustard; scored; 20mm
20mm unscored
test 20mm Maple Mustard by adding fish then bringing to boil
Mesquite Rub (Griffiths HLF3591) 22mm unscored, coated 13/6/2016
repeat D69
MM with added starch (22mm, unscored, RW 679-4, dipped 10/6/2016)
MM5
compare MM7 with MM6
4 cups water - 1 piece
repeat D74
10 cups, 2 pieces, MM5
6 cups, 2 pieces, MM4
20mm w/ sauce
repeat D78

repeat D78
repeat D78
6 cups water and 1 piece fish
8 cups water, 1 piece fish
10 cups water for 1 piece fish
repeat D69
Maille (compare to D87)
Fleur de Dijon (compare to D86)
test sauce placed in vacuum bag then fish then sealed
test meat tenderizer pushed all the way through fresh raw salmon
repeat D89
roasted garlic and herb: test if performs similar to MM
lime chili marinade (repeat D32 - 15% powder, 10% pickup)
Test 9 mm deep scores in reversa sous vide

cooking prep evaluation  
thickness includes sauce and poly  
In red indicates did not reach temperature of 145 F

**WORK NIGHT SALMON**

**Baseline = 22mm, 4.5 oz salmon, Cook to 145°F, No sauce, No score, 8 cups water.**

		145 TIME	138 TIME
Baseline 22mm. 145F. No sauce. No score.	D27	14.53	13.50
	D28	12.37	11.50
	D29	12.25	11.08
	D30	12.55	11.42
	D31	10.17	9.50
	D46	12.93	12.00
	D47	13.85	12.75
	Avg	12.66	11.68
Baseline, remove at 138 22mm. 138F. No sauce. No score.	D50	13.33	12.73
	D51	10.17	9.60
	Avg	11.75	11.17
All Baseline 22mm. No sauce. No score.	Std Dev	1.37	
	%RSD	11.87	
	Avg	11.56	
Baseline, 20mm 20mm. 138F. No sauce. No score.	D67-1	9.00	8.58
	D67-2	7.83	6.53
	Avg	8.42	7.56
Baseline with Glaze/Sauce 22mm. 145F. Sauce. No score. (Lime Chili) *First time	D32	10.83	10.00
	D33	11.83	10.92
	D34	11.67	10.17
	D35	10.83	10.00
	D36	11.62	10.67
	Avg	11.36	10.35
Baseline with Glaze/Sauce 22mm. 138F. Sauce. No score. (Lime Chili) *Second time	D96-1		10.97
	D96-2		11.13
	D97-1		15.92
	D97-2		10.77
	D98-1		12.35
	D98-2		16.28
	D99-1		11.32
	D99-2		10.42
	D100-1		11.25
	D100-2		11.57
Avg		12.20	
Baseline with Glaze/Sauce 22mm. 138F. Sauce. No score. (Mustard Maple)	D71-1		15.98
	D71-2		13.40
	D72-1		11.83
	D72-2		12.48
	Avg		13.43
All Baseline with Glaze/Sauce 22mm. Sauce. No score.	Std Dev	2.02	
	%RSD	16.85	
	Avg	11.97	
Sauce, 20mm	D78-1		13.47

20mm. 138F. Sauce. No score.	D78-2		13.95
	D79-1		14.00
	D79-2		12.67
	D80-1		11.87
	D80-2		12.82
	Avg		13.13
Cheesecloth 22mm. 145F. No sauce. No score.	D37	9.78	9.00
	D38	11.00	10.00
	D39		10.58
	Avg	10.39	9.50
Gold Retort Bag 22mm. 145F. No sauce. No score.	D40	15.42	12.83
	D41	16.70	14.83
	Avg	16.06	13.83
Bring Back to Boil 22mm. 145F. No sauce. No score.	D42	10.48	9.58
	D43	11.28	10.58
	D44	9.12	
	D45	12.82	
	Avg	10.93	10.08
Scored, No Sauce 22mm. 145F. No sauce. Score.	D52	11.50	10.67
	D53	12.03	11.33
	D62-1	15.08	13.83
	D62-2	14.78	13.50
	D63-1	11.55	10.72
	Avg	13.16	12.17
Tenderized, No Sauce 22mm. 145F. No sauce. Tenderized.	D89-1		9.17
	D89-2		11.57
	D90-1		12.70
	D90-2		11.87
	Avg		11.33
Scored, No Sauce, 20mm 20mm. 138F. No sauce. Score.	D65-1	10.83	10.00
	D65-2	11.17	10.33
	Avg	11.00	10.17
Sauce on Score 22mm. 138F. Sauce. Score. Assortment of Sauces	D54-1	17.17	14.70
	D54-2	15.50	14.37
	D55-1	12.83	11.95
	D55-2	13.17	12.05
	D-58	12.92	12.13
	D-59	14.50	13.65
	D-60	13.00	12.40
	D-61	12.83	12.43
	Avg	13.99	12.96
Sauce on Score, 20mm 20mm. 138F. Sauce. Score.	D-64-1	13.33	12.80
	D-64-2	12.33	11.80
	Avg	12.83	12.30
Dry Rub 22mm. 138F. Rub. No score.	D69-1		13.53
	D69-2	12.58	11.20
	D70-1	13.50	12.67

	D70-2	14.37	12.75
	D85-1		12.63
	D85-2		12.95
	Avg	13.48	12.62
Roasted Garlic & Herb	D91-1		12.42
142g. 138F. No score.	D91-2		11.27
**Existing Product	D92-1		10.92
	D92-2		8.40
	D93-1		17.42
	D93-2		16.30
	D94-1		10.75
	D94-2		10.42
	D95-1		10.33
	D95-2		11.70
	Avg		11.99

		Cook Time to 138F	Cook Time to 145F	Difference
Unscored	Baseline (145)	11.68	12.66	0.99
	Glaze/Sauce (145)	10.35	11.36	1.01
	Cheesecloth	9.50	10.39	0.89
	Gold Retort	13.83	16.06	2.23
	Remove at 138	11.17	11.75	0.58
	Bring Back to Boil	10.08	10.93	0.84
	20mm	13.13		
	Dry Rub	12.62	13.48	
Scored	Scored Baseline	12.17	13.16	0.98
	Scored with Sauce (138)	12.96	13.99	1.03

Note: 22mm times used. Cooking Times to 138F.

Average	No Sauce	Sauce	Difference
Unscored	11.6	12.0	0.40
Scored	12.2	13.0	0.79

0.60 35.78 seconds

Standard Deviation		
Unscored	1.4	2.0
Scored	1.4	1.1

\*Cooking times to 138F used.

Average	20mm	22mm	# Tests 20mm	# Tests 22mm
Sauce. Score.	12.30	12.96	2	8
Sauce. No score.	13.13	11.97	6	9
No sauce. Score.	10.17	12.17	2	6
No sauce. No score.	7.56	11.56	2	9

Standard Deviation	20mm	22mm
Sauce. Score.	0.71	1.11
Sauce. No score.	0.83	2.02
No sauce. Score.	0.24	1.43
No sauce. No score.	1.45	1.37

Types of cuts. No Sauce. 22mm. Cook to 138F.

Type	Tests	Average	St. Dev.	# Tests
Scored	D52-3, D62-3	12.17	1.52	4
Tenderized	D89-90	11.33		

Coatings. 22mm. No score. Cook to 138F.

Type	Tests	Average	Standard Deviation	# Tests
Mesquite Marinade Rub	D69-1,2,D70-1,2,D85-1,2	12.62	1.82	4
Mustard Maple Sauce	D71-1,2,D72-1,2	13.43	0.42	5
Lime Chili Glaze First Time	D32-36	10.35	2.12	5
Lime Chili Glaze Second Time	D96-100	12.20	2.78	10
Roasted Garlic & Herb Existing Prod	D91-95	11.99	1.37	9

Maple Mustard Sauce. No score. 22mm. Cook to 138F.

			Cook Time to 138F	Test #
Amount of Water (cups)	# Pieces	Cups Water/Piece	11.48	D74
4	1	4	12.12	D75
4	1	4	11.03	D76-1
10	2	5	11.65	D76-2
10	2	5	12.40	D77-1
6	2	3	14.62	D77-2
6	2	3	15.33	D82
6	1	6	12.92	D83
8	1	8	12.15	D84
			15.98	D71-1
8	2	4	13.4	D71-2
8	2	4	11.84	D72-1
8	2	4	12.48	D72-2
8	2	4		

## Claims:

1. A method of cooking fish comprising the following steps:
  - (i) Providing a frozen fillet of fish in a vacuum sealed bag suitable for cooking in boiling water;
  - (ii) Boiling water in a container by applying sufficient heat or energy source;
  - (iii) Placing said bag in boiling water, and simultaneously or immediately thereafter remove heat or energy source,
  - (iv) Retaining bag in water for a period of time to allow fish to cook,
  - (v) Removing bag from water,
  - (vi) delaying removal of fish from bag for an additional period of time;
  - (vii) Removing fish from bag for consumption.
  
2. The method of claim 1 wherein the container is covered after placing the bag in said water.
  
3. The method of claim 1 wherein the fish is salmon.

4. The method of claim 1 wherein said frozen fish fillet is frozen within a range of -18 degrees to -15 degrees Celsius.
5. The method of claim 1 wherein the fish fillet weighs between approximately 129g and 155g.
6. The method of claim 5 wherein the fish fillet weighs 142g.
7. The method of claim 6 wherein the fillet has a thickness measured from top to bottom of between 2-3cm.
8. The method of claim 1 wherein the bag is retained in the water for between 8 to 12 minutes.
9. The method of claim 8 wherein the bag is retained in water for 10 minutes.
10. The method of claim 8 delaying between 1 and 3 minutes between removing bag from water and removing fish from bag.
11. The method of claim 1 wherein the container contains 8 cups of water.
12. The method as recited in claim 1 wherein the fish is treated with moisture enhancing ingredients prior to freezing.

13. A kit comprising a frozen fillet of fish in a vacuum sealable bag suitable for cooking in boiling water, and instructions to follow the method steps (ii) to (vii) of any one of claims 1 to 12.

### Comparison of End Cook Temperature

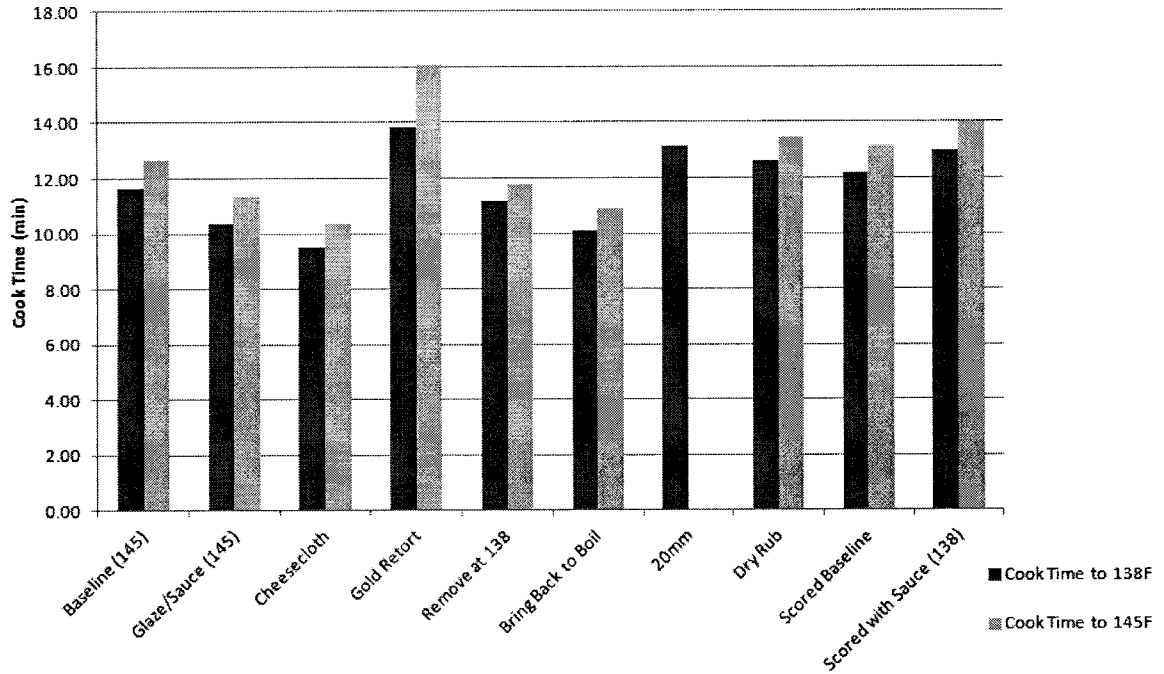


FIG. 1

### Comparison of Sauce vs No Sauce, Score vs No Score

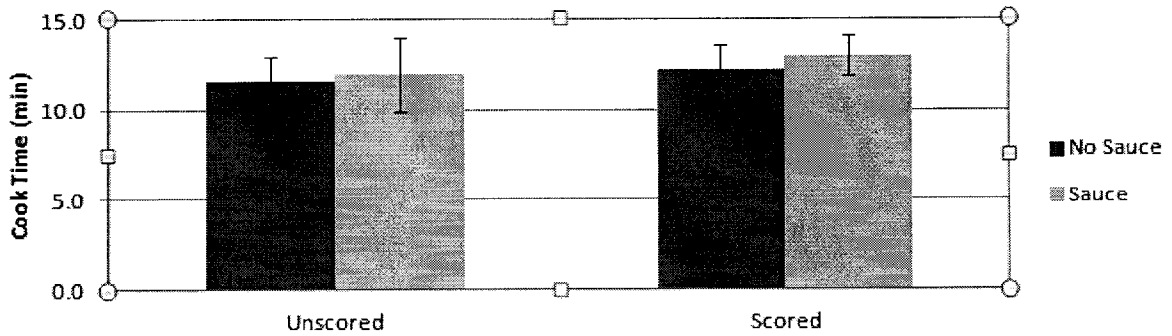


FIG. 2

### Comparison of 20mm vs 22mm

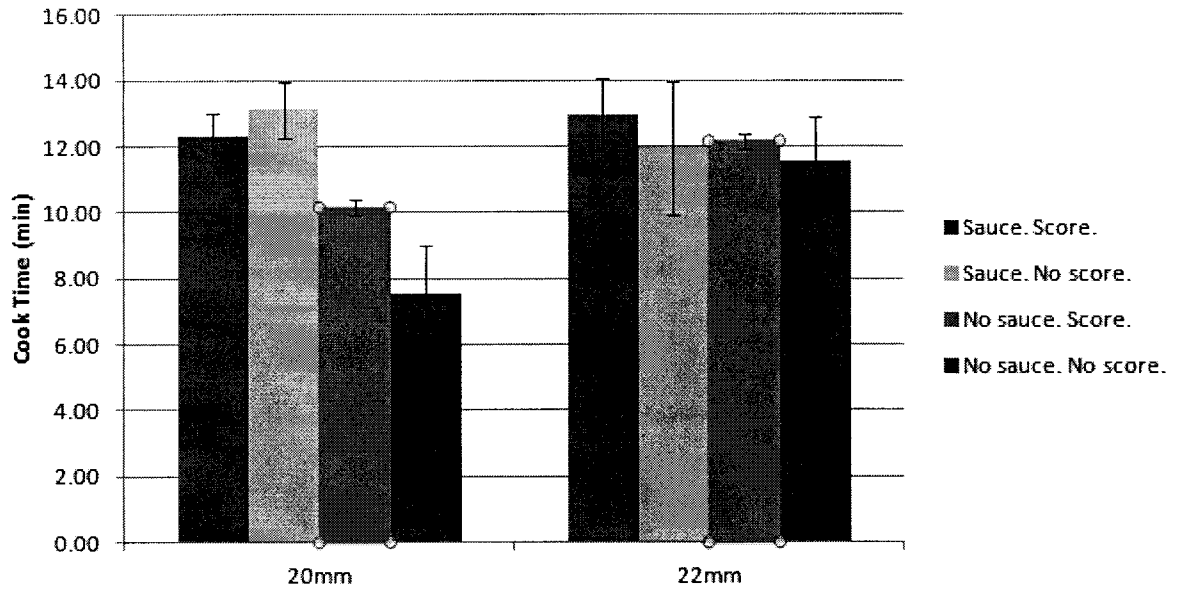


FIG. 3

### Comparison of Types of Cuts into Fish

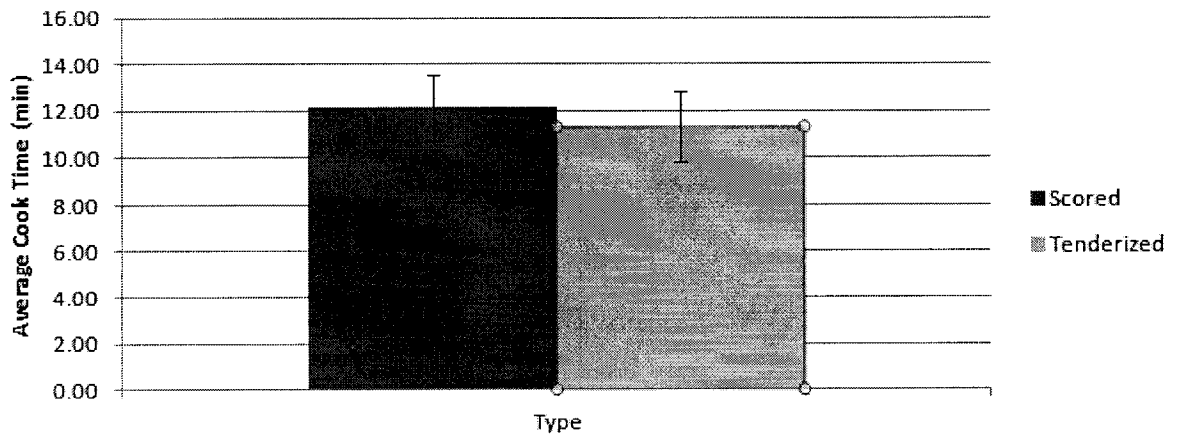


FIG. 4

### Comparison of Coating

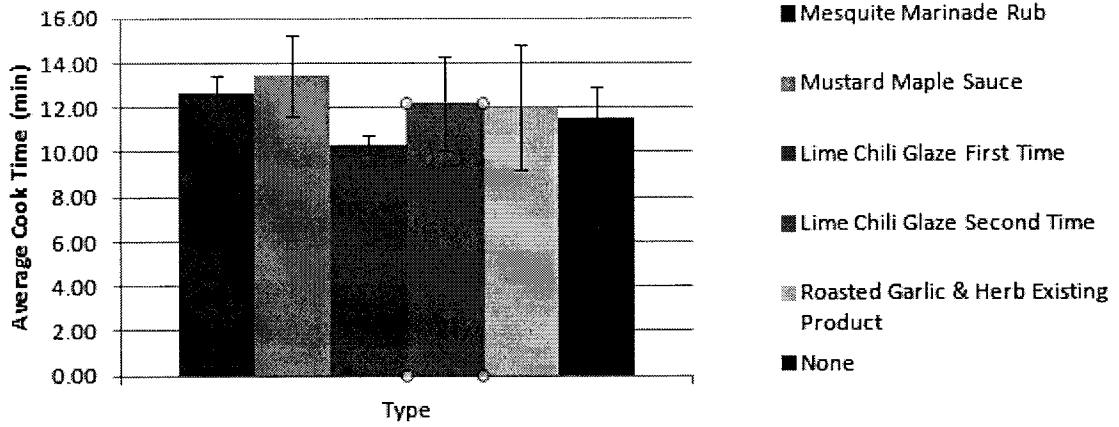


FIG. 5

### Cook Time Relative to Water per Fish

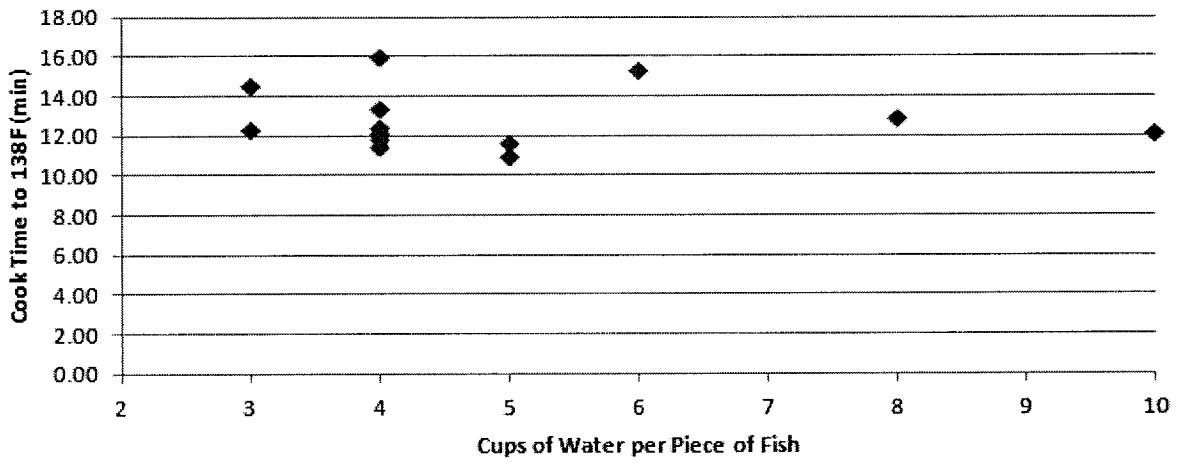


FIG. 6

Description of Trial	Trial #	Thickness of Piece 1 (mm)	Time (min)	Time (min)	Time (s)
22mm, Poly bag, 145F	D27	21.67	14.5333333	14	32
	D28	21.41	12.3666667	12	22
	D29	21.04	12.25	12	15
	D30	20.46	12.55	12	33
	D31	20.60	10.1666667	10	10
Average		21.04	12.37		
22mm, Poly bag, 145F, Thin glaze	D32	20.2	10.8333333	10	50
	D33	22.4	11.8333333	11	50
	D34	21	11.6666667	11	40
	D35	21.97	10.8333333	10	50
	D36	20.5	11.6166667	11	37
Average		21.21	11.36		

**Time Required to Reach 145F Relative to Thickness of Salmon**

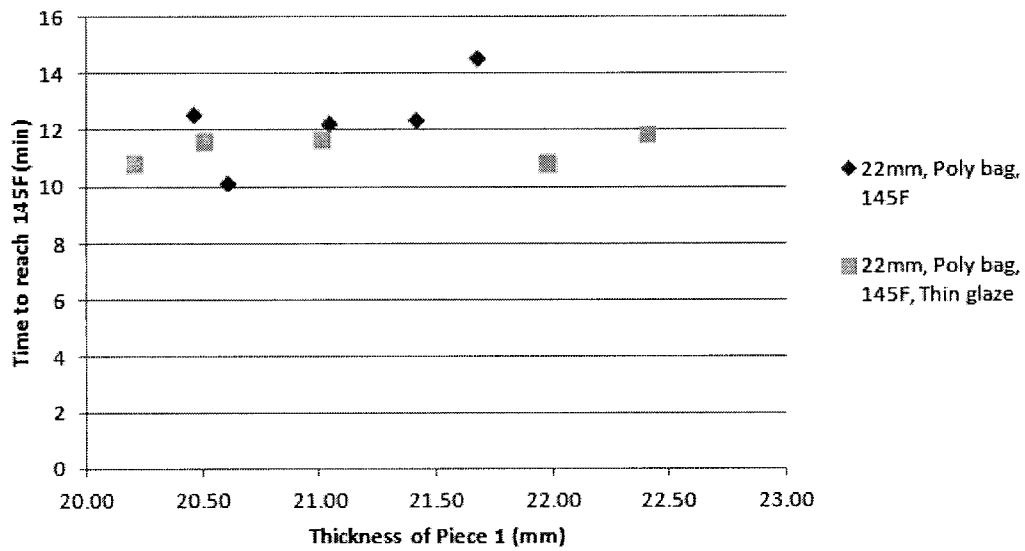


FIG. 7

## INTERNATIONAL SEARCH REPORT

International application No.

**PCT/CA2017/000122**

A. CLASSIFICATION OF SUBJECT MATTER  
 IPC: *A23L 17/00* (2016.01), *A23B 4/08* (2006.01), *A23L 5/10* (2016.01)

According to International Patent Classification (IPC) or to both national classification and IPC

## B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)  
 IPC: *A23L 17/00* (2016.01), *A23B 4/08* (2006.01), *A23L 5/10* (2016.01)

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic database(s) consulted during the international search (name of database(s) and, where practicable, search terms used)  
 Canadian Patent Database, QUESTEL-ORBIT, Google (Keywords: fish, vacuum, bag, container, boil)

## C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	FR 2730908 A1 (ZINCK) 30 August 1996 (30-08-1996) *whole document*	1-13
X	JPS 602155 A (KAKIKAWA) 08 January 1985 (08-01-1985) *whole document*	1-13
X	HOBBS et al., "An evaluation of the botulism hazard in vacuum packed smoked fish", <i>J.Fd. Technol.</i> (1969), <b>4</b> , 185-191.	1-13

Further documents are listed in the continuation of Box C.

See patent family annex.

* Special categories of cited documents:	"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention
"A" document defining the general state of the art which is not considered to be of particular relevance	"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone
"E" earlier application or patent but published on or after the international filing date	"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art
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"O" document referring to an oral disclosure, use, exhibition or other means	
"P" document published prior to the international filing date but later than the priority date claimed	

Date of the actual completion of the international search  
 29 August 2017 (29-08-2017)

Date of mailing of the international search report  
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 Canadian Intellectual Property Office  
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 Facsimile No.: 819-953-2476

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**INTERNATIONAL SEARCH REPORT**  
Information on patent family members

International application No.  
**PCT/CA2017/000122**

Patent Document Cited in Search Report	Publication Date	Patent Family Member(s)	Publication Date
FR2730908A1	30 August 1996 (30-08-1996)	FR2730908A1 FR2730908B1	30 August 1996 (30-08-1996) 16 May 1997 (16-05-1997)
JPS602155	08 January 1985 (08-01-1985)	None	