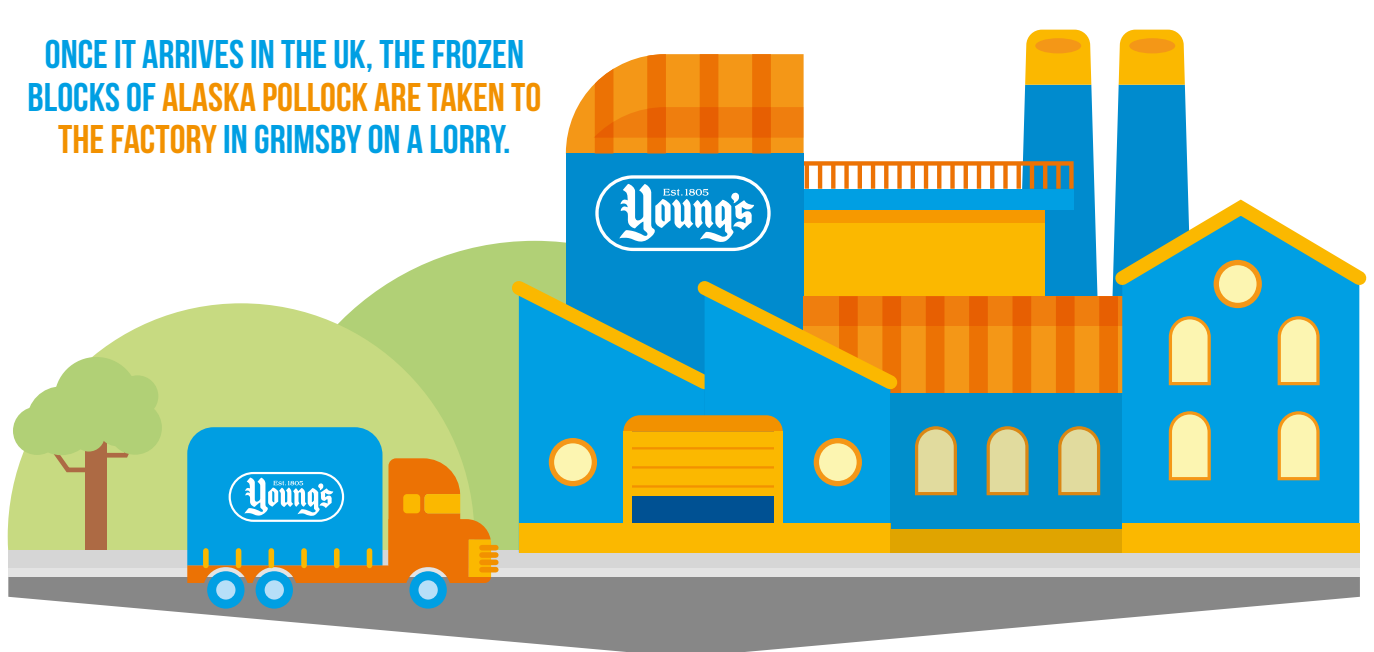


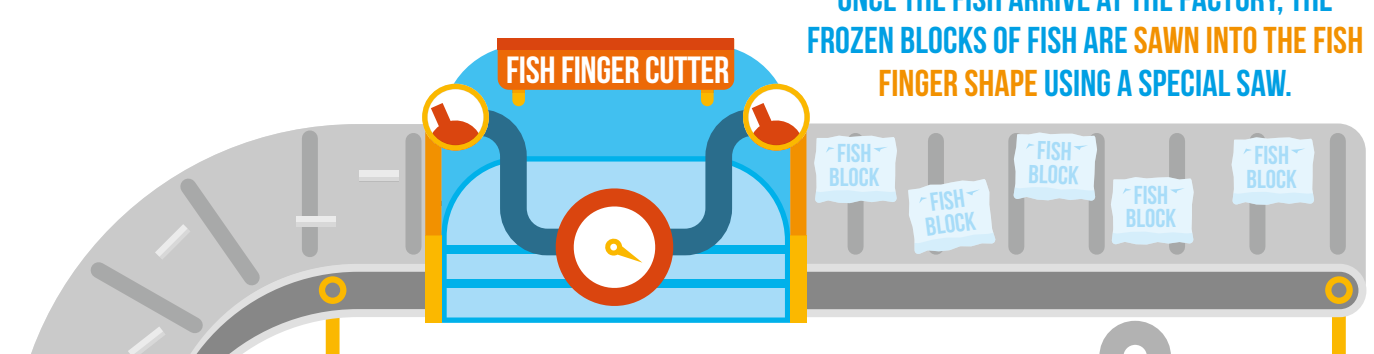
FISHY FACTS

FROM FISH TO FISH FINGER

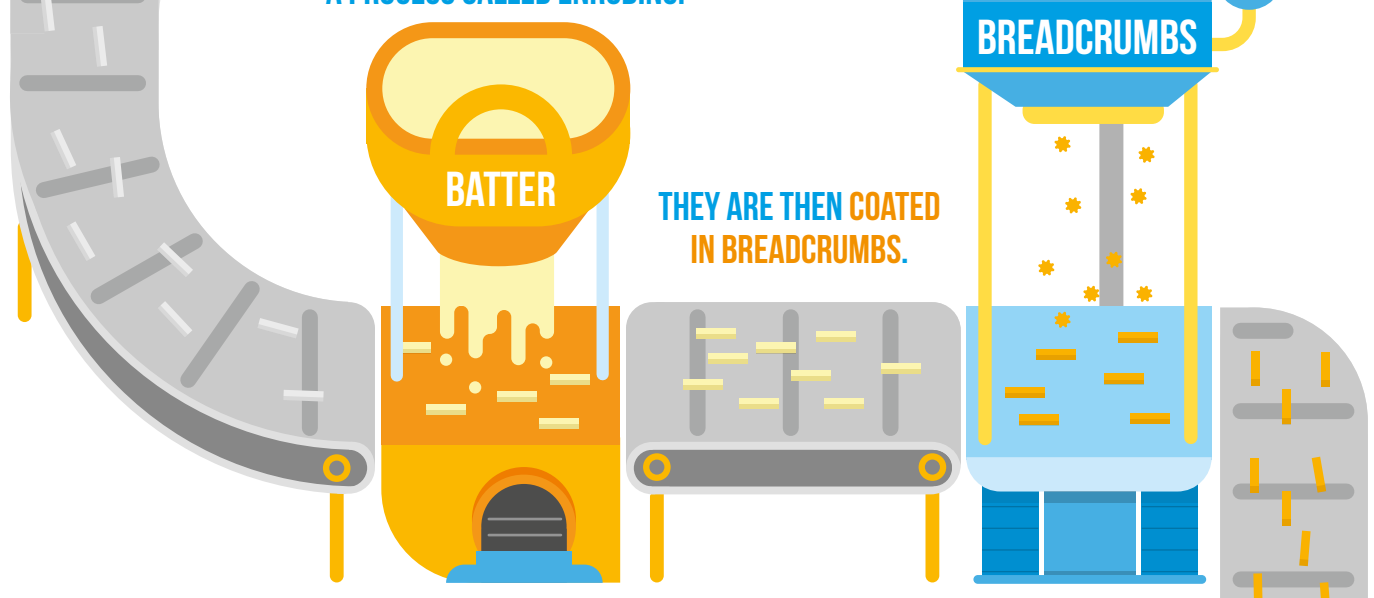
ONCE IT ARRIVES IN THE UK, THE FROZEN BLOCKS OF ALASKA POLLOCK ARE TAKEN TO THE FACTORY IN GRIMSBY ON A LORRY.



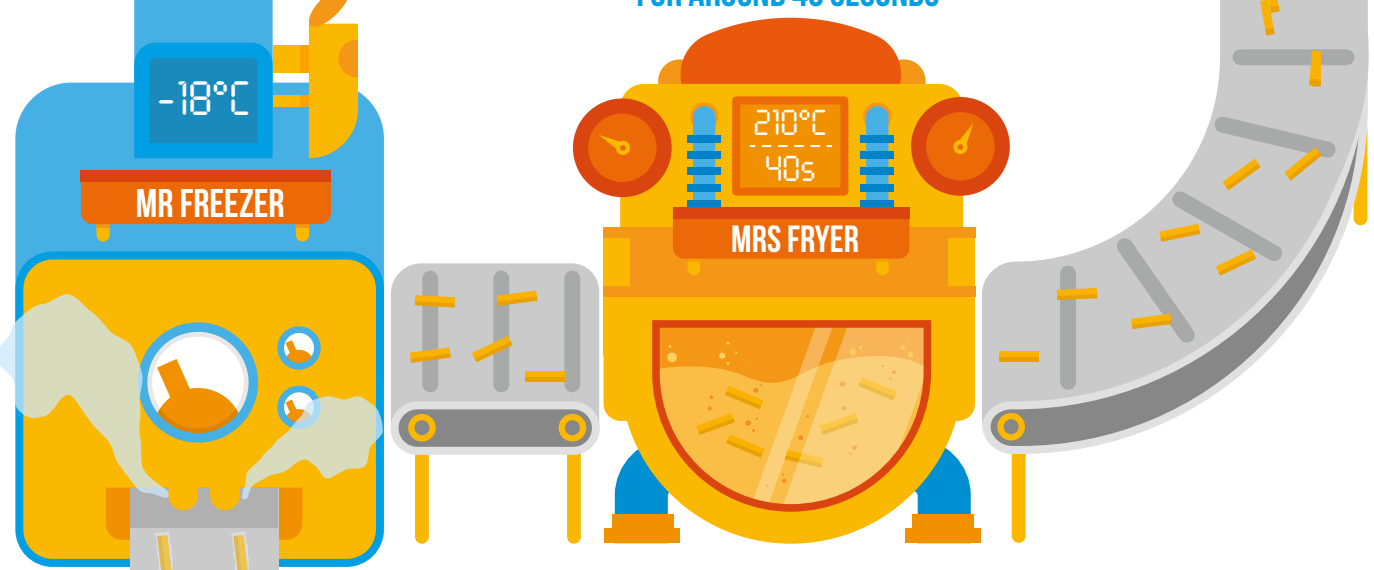
ONCE THE FISH ARRIVE AT THE FACTORY, THE FROZEN BLOCKS OF FISH ARE SAWN INTO THE FISH FINGER SHAPE USING A SPECIAL SAW.



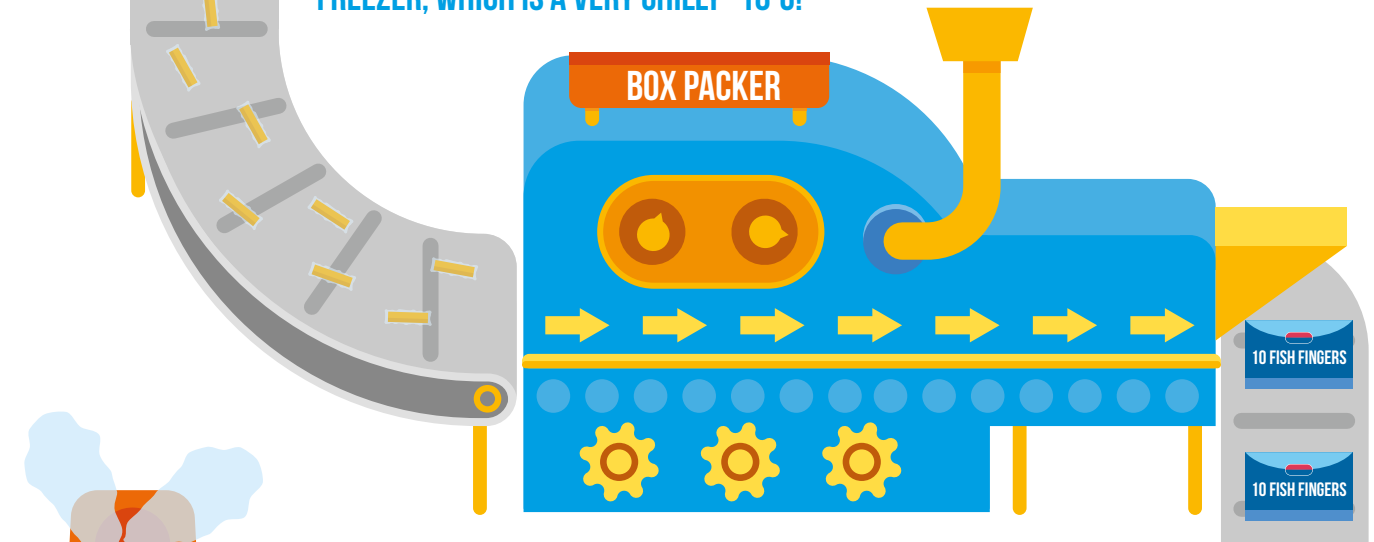
THE FINGERS ARE PASSED THROUGH A WATERFALL OF BATTER IN A PROCESS CALLED ENROBING.



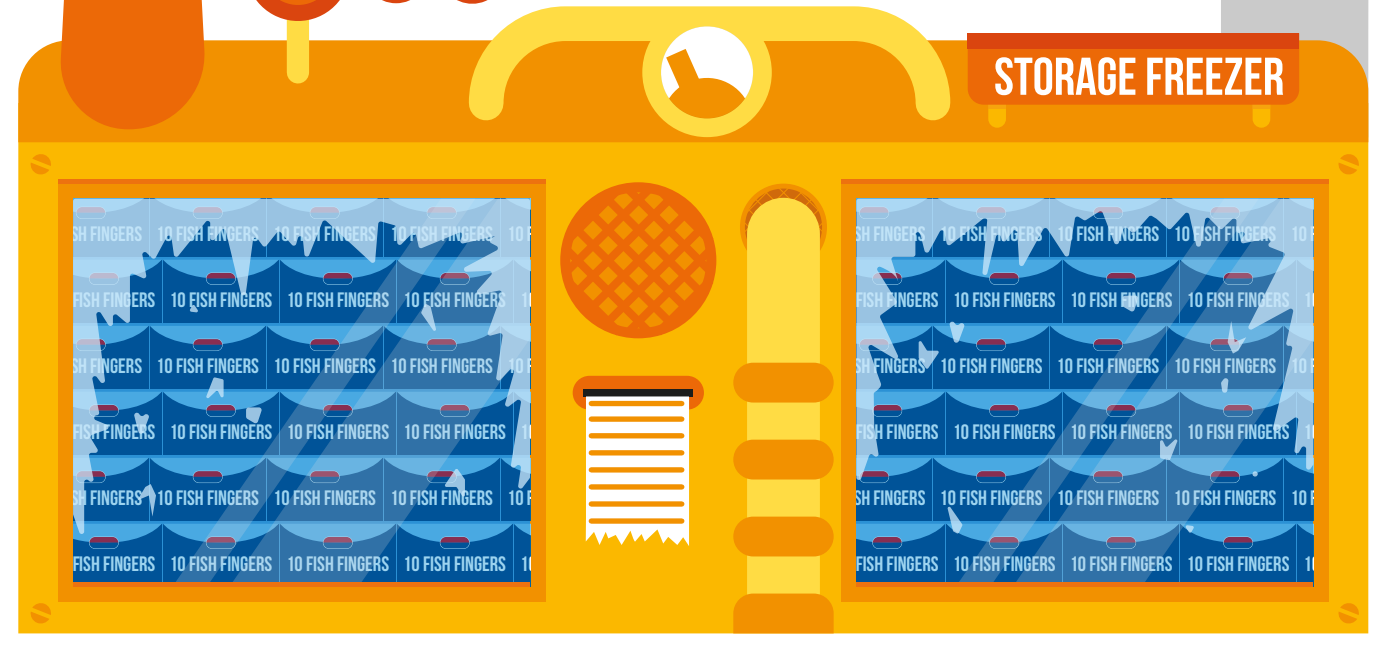
NEXT THE FISH FINGER ARE FRIED IN SUNFLOWER OIL AT A HIGH TEMPERATURE FOR AROUND 40 SECONDS



THEY ARE THEN FROZEN IN THIS SPECIAL FREEZER, WHICH IS A VERY CHILLY -18°C!



ONCE THEY ARE FROZEN, THE FISH FINGERS ARE PACKED INTO BOXES AND STORED IN A LARGE FREEZER.



THEY ARE THEN SENT TO THE SUPERMARKET, READY TO BE BOUGHT AND COOKED FOR YOUR TEA!!

