








PRODUCTSPECIFICATION: BLACK TIGER SHRIMPS WITH ADDED WATER

Product	
Name	Black Tiger Shrimps (PND)
Scientific name	Penaeus monodon
Article no.	GA.001.410.1XX
Taric code	03061792
Origin	Farmed in Bangladesh
Processed in	Bangladesh
Packed in	Bangladesh
	
Description of product	
Physical	<input type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input type="checkbox"/> Head on <input type="checkbox"/> Headless <input checked="" type="checkbox"/> Quick frozen <input type="checkbox"/> Cooked <input type="checkbox"/> Shell on <input checked="" type="checkbox"/> Peeled <input type="checkbox"/> Whole cleaned <input type="checkbox"/> Pinbone out <input type="checkbox"/> Tail on <input checked="" type="checkbox"/> Tail off <input type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeveined <input checked="" type="checkbox"/> With added water <input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input checked="" type="checkbox"/> Deveined <input type="checkbox"/> Other:
Frozen	Single Technology IQF
Colour	Grey/blue Odour Neutral
Texture	Firm Taste Neutral
Size	6-8/8-12/13-15/16-20/21-25/26-30 31-40/41-50/51-60/61-70 Frozen count
Coating	Water (Protective glaze) 20 % (+/- 3%) <i>This frozen fishery product is produced in a wet environment and contains added water and a protective ice layer. Because of the nature of the product and its production process, the percentage of the protective ice layer and the net deglazed weight of a tested sample can occasionally fluctuate with a maximum allowed deviation of 3%. The net weight of the product as declared on the label must be measured directly after removing the protective ice layer on a still completely frozen product. To determine the net weight, a minimal of 5 random taken samples should be tested at an accredited laboratory and the WELMEC method must be applied.</i> <i>In case customer orders a product with protective ice layer <10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezer burn. In case you have any questions, please feel free to contact our office for more information.</i>
Declaration	
Ingredients	80% Shrimps (crustaceans), water, salt, stabilizers E450, E451, E452. Ingredients refer to the net weight (without glazing)
Allergens	Crustaceans
Intended use and cooking instructions	
Heat this product well before consumption. To defrost: 1 hour at room temperature or put the shrimps in cold running water for about 2 minutes. Do not refreeze once defrosted. Fry in a frying pan with hot oil and finely Chopped garlic (1-3 minutes).	



Nutrition value / 100g	
Energy	234 kJ / 55 kcal
Fat	0,8 g
-of which saturates	0,2 g
Carbohydrate	0 g
-of which sugars	0 g
Protein	12 g
Salt	1,2 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.
Packaging	
Content	10 kg
Net weight	8 kg (+/- 3%)
Sales volume / carton	10 x 1 kg/carton
Type	Primair packaging Full color bag (+ rider)
Construction	Plastic
Dimension in mm	-
Weight empty package	15 gram
	Secundair packaging Carton Carton - 400 gram
	EAN Primair packaging GA.001.410.102 8717591511878 GA.001.410.103 8717591512028 GA.001.410.104 8717591512035 GA.001.410.105 8717591512042 GA.001.410.106 8717591512059 GA.001.410.108 8717591512066 GA.001.410.109 8717591512073
	EAN Secundair packaging 8717591511885 8717591512127 8717591512134 8717591512141 8717591512158 8717591512165 8717591512172
Brand	<input checked="" type="checkbox"/> Seacon <input type="checkbox"/> Blue planet <input type="checkbox"/> Sealight <input type="checkbox"/> Sushi <input type="checkbox"/> Blanco / Private
	   
Storage & shelf life	
Fridge	Max 7°C
Freezer	* -6°C
	** -12°C
	*** -18°C
Delivery temperature	*** -18°C
Shelf life	24 months after production date
Comment	Do not refreeze once defrosted
	1 day 1 week 1 month see best before date on packaging



Sustainability

MSC

ASC

BAP



Quality standards

Product is not genetically modified
 Product is free of strange materials (or metal)
 Product has not been irradiated
 Product is fully traceable
 Product is compliant with relevant levels for histamine and Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for contaminants in foodstuffs
 All used packing materials are suitable for food and meet relevant European direct food contact directives, as specified in internal document D14 Declaration of compliance for food contact products. Packaging material complies with EC regulations No. 1935/2004, 2023/2006 and 10/2011

Microbiological standards

Parameters	Target (m)	Critical (M)	Unit
Total plate count	< 500.000	1.000.000	Cfu/g
Enterobacteriaceae	< 1.000	10.000	Cfu/g
Coliforms	< 1.000	10.000	Cfu/g
Staphylococcus aureus	< 500	10.000	Cfu/g
Escherichia coli	< 10	100	Cfu/g
Listeria monocytogenes	Absent in 25g	100	Cfu/g
Salmonella	Absent in 25g	Absent in 25g	Cfu/g
Vibrio cholera	Absent in 25g	Absent in 25g	Cfu/g

All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery, as listed on the back of every invoice, mentioned on our website and filed at the Dutch Chamber of Commerce under no. 96/005. With regard to inspection of the goods, we refer to article 10 of these conditions and the following passage.

In accordance with Article 10 of the terms of delivery, the buyer must inspect the goods as soon as possible after delivery to check if there are any abnormalities or defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, Seafood Connection B.V. can no longer be held liable for defects and/or deviations.

Since raw (unprocessed, fresh or frozen) fish still have to undergo a preparation or heating step, there are no legal microbiological standards for these products, as mentioned in EU Regulation (No 2073/2005) of the European Commission. The microbiological values listed in the product specification only serve as indicators of the quality and cannot be used as a legal basis for rejection of the delivered products.

In case of deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples, delivered to an accredited laboratory in frozen condition. Value m represents the level which could be reached under optimum conditions for this product.

In case a sample will be taken for analysis by authorized authorities, the goods have to remain in the original packaging and the outcome of the analysis has to be awaited.



Pictures



Subscription

	FOR SELLER	FOR BUYER
Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Sjoeriene de Graaf- Post	
Position	Quality Assistant	
Date	25-04-2022	
Signature	Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)527 687067	