
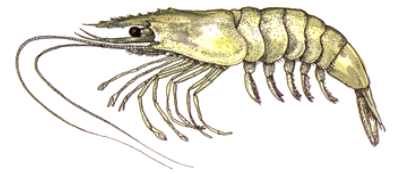







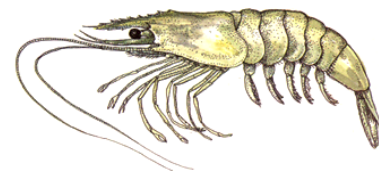


PRODUCTSPECIFICATION: BREADED BUTTERFLY SHRIMP - SEACON

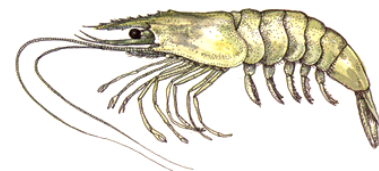
Product	
Name	Breaded butterfly shrimp
Scientific name	Penaeus vannamei
Article number	GA.091.810.108
Taric code	16052190
Origin	Farmed in Vietnam
Processed in	Vietnam
Packed in	Vietnam
	
Description of product	
Physical	<input type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input type="checkbox"/> Head on <input checked="" 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 checked="" type="checkbox"/> Tail on <input type="checkbox"/> Tail off <input type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeined <input type="checkbox"/> With added water <input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input checked="" type="checkbox"/> Deveined <input checked="" type="checkbox"/> Other: Breaded (in crunchy layer)
Frozen	Single Technology IQF
Colour	White, light yellow Odour Neutral
Texture	Firm Taste Neutral
Size	26-30
Coating	40% shrimps, 60% coating <i>Percentage of protective ice layer can fluctuate due to the nature of the production process. If customer orders products with protective glaze <10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>
Declaration	
Ingredients:	40% Shrimp (shrimp (CRUSTACEANS), WHEAT flour, water, modified tapioca starch, sugar, corn starch, palm oil (non-hydrogenated and fully hydrogenated), salt, palm fat (fully hydrogenated), yeast, flavour enhancer: E621, emulsifier: E471, antioxidant: E300, thickener: E412, raising agents: E341, E450, E500), firming agent: E516, anti-caking agent: E170, acidity regulators: E330, E331, alpha amylase.
Allergens:	Crustaceans, wheat
Intended use and preparation	
Heat this product well before consumption. Deep-fry the shrimps 3-4 minutes in frying pan and serve with chili sauce.	
Nutrition value / 100g	
Energy	139 Kcal / 590 kJ
Fat	1,1 g
Of which saturated	0,8 g
Carbohydrate	25 g
Of which sugars	1,8 g
Protein	7,3 g
Salt	0,95 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.



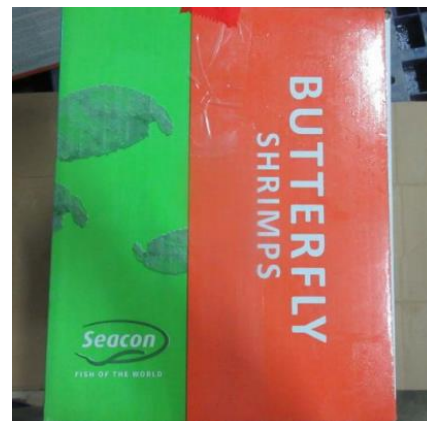
Packaging			
Content	10 kg		
Net weight	10 kg		
Sales volume / carton	10 x 1 kg/mastercarton		
Type	Primair packaging	Secundair packaging	
Construction	Retail inner carton	Master Carton	
Dimension in mm	Carton	Carton	
	240 x 185 x 58 mm	395 x 255 x 325 mm	
Brand	<input checked="" type="checkbox"/> Seacon <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	1 day	
Freezer	* -6°C	1 week	
	** -12°C	1 month	
	*** -18°C	see best before date on packaging	
Delivery temperature	*** -18°C		
Shelf life	24 months after production date		
Comment	Do not refreeze once defrosted.		
Sustainability			
	<input type="checkbox"/> MSC	<input type="checkbox"/> ASC	<input checked="" type="checkbox"/> 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	Standard (m)	Critical value (M)	Unit
Total plate count	< 500.000	< 1.000.000	Cfu/g
Enterobacteriaeae	< 1.000	10.000	Cfu/g
Coli forms	< 1.000	10.000	Cfu/g
Staphylococcus aureus	< 500	10.000	Cfu/g
Escherichia coli	< 10	100	Cfu/g



<p>Listeria monocytogenes Salmonella spp.</p>	<p>Absent in 25g Absent in 25g</p>	<p>100 Absent in 25g</p>	<p>Cfu/g Cfu/g</p>
<p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>			



Pictures



Subscription

FOR SELLER

FOR BUYER

Company Seafood connection B.V.
Place Urk, The Netherlands
Name Sjoerine de Graaf
Position Supply Chain
Date **24-08-2022**

Signature **Seafood Connection B.V.**
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