





| | Product | | | | | |
|--------------------|---|---|--------------------------|-------------------|-------------------|--|
| Name | Breaded butterfly shrimp | | | | | |
| Sscientific name | Penaeus vannamei | | P | | C. Carrier | |
| Article number | GA.091.810.108 | | | | | |
| Taric code | 16052190 | | | 1 | 100 | |
| Origin | Farmed in Vietnam | | | | | |
| Processed in | Vietnam | | | | , | |
| Packed in | Vietnam | | | | | |
| | Description of produ | uct | | | | |
| Physical | ☐ Filleted | ☑ Raw | ☐ Head on | ✓ Headles | SS | |
| | Quick frozen | \square Cooked | ☐ Shell on | ▼ Peeled | | |
| | \square Whole cleaned | \square Pinbone out | ▼ Tail on | ☐ Tail off | | |
| | ☐ Skinless | ☐ Boneless | \square Undeveined | \square With ad | ded water | |
| | Skin on | ☐ Pinbone in | Deveined | Other: | Breaded | |
| Frozen | Single | | Technology | IQF | (in crunchy layer | |
| Colour | White, light yellow | | Odour | Neutral | | |
| Texture | Firm | | Taste | Neutral | | |
| Size | 26-30 | | Taste | Neatrai | | |
| 3126 | 20-30 | | | | | |
| Coating | 10% shrimps 60% of | nating | | 1 | | |
| Coating | 40% shrimps, 60% coating Percentage of protective ice layer can fluctuate due to the nature of the production process. | | | | | |
| | | • | ilaze <10%, Seafood Coni | - | • | |
| | · | • | ehydration and/or freeze | | | |
| | Declaration | , 3 | | | | |
| Ingredients: | 40% Shrimp (shrimp (CRUSTACEANS), WHEAT flour, water, modified tapioca starch, sugar, | | | | | |
| S | 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: | | | | | |
| | • | cors: E330, E331, alph | | | 0.01 | |
| | | , | , | | | |
| 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 / 10 | | 01 | | | |
| Energy | |) 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. | | | | |
| | | | | | | |

IFS BROKER MANUAL | PART D DOCUMENTS; D9.1 | PRODUCT SPECIFICATION | RAW









| | Packaging | | | | |
|---|--|--|--|--|--|
| Content | 10 kg | | | | |
| Net weight | 10 kg | | | | |
| Sales volume / carton | 10 x 1 kg/mastercarton | | | | |
| | | | I | | |
| _ | Primair packaging | | Secundair packa | ging | |
| Туре | Retail inner carton | | Master Carton | | |
| Construction | Carton | | Carton | | |
| Dimension in mm | 240 x 185 x 58 mm | | 395 x 255 x 325 r | mm | |
| Drand | | _ | | _ | |
| Brand | ✓ Seacon ☐ Blue plan | net 🗌 Sealig | ght 🗌 Sushi | ☐ Blanco / Private | |
| | Dluc | | | | |
| | Seacon) Plane | | Seacon | | |
| | | SEALIGH | Sushi | | |
| | | | | | |
| | Storage & shelf life | | | | |
| Fridge | Max 7°C | | 1 day | | |
| Freezer | * -6°C | | 1 week | | |
| | ** -12°C | | 1 month | | |
| | *** -18°C | | see best before d | late on packaging | |
| Delivery temperature | *** -18°C | | | | |
| Shelf life | 24 months after production of | | | | |
| Comment | Do not refreeze once defrosted. | | | | |
| | | | | | |
| | Sustainability | | | | |
| | · · · · · · · · · · · · · · · · · · · | ASC | ⊮ BAP | | |
| | □ MSC □ | | ▼ BAP | | |
| | MSC CERTIFIED SUSTAINABLE | ARMED ESPONSIBLY | ⊠ BAP | | |
| | MSC CERTIFIED SUSTAINABLE SEAFOOD | | ▼ BAP | | |
| | CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org | ARMED SPONSIBLY A | ▼ BAP | | |
| | CERTIFIED SUSTAINABLE SEAFOOD MSC WWW.msc.org | ARMED ESPONSIBLY COCAGUA.ORG | ▼ BAP | | |
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IFS BROKER MANUAL | PART D DOCUMENTS; D9.1 | PRODUCT SPECIFICATION | RAW

SEAFOOD Postbus 73 info@seafoodconnection.nl Tel: +31 (0) 527 687 066 K.v.K. Lelystad nr. 39090057 CONNECTION BV 8320 AB Urk www.seafoodconnection.nl Fax:+31 (0) 527 687 067 V.A.T. nr. NL 8145.47.813.B01







Listeria monocytogenes Salmonella spp.

Absent in 25g Absent in 25g

100 Absent in 25g Cfu/g 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 | |
| Position | Supply Chain | |
| Date | 24-08-2022 | |
| Signature | Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)827 887087 | |

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