









Productspecification: Cocktail Shrimps – Cooked - PUD

Product	
Name	Cocktail Shrimps
Scientific name	Metapenaeus monoceros
Article number	GA.091.410.11X
Origin	Farmed in Bangladesh
Processed and Packed in	Bangladesh
	
Description of product	
Physical	<input type="checkbox"/> Filleted <input type="checkbox"/> Raw <input type="checkbox"/> Head on <input checked="" type="checkbox"/> Headless <input checked="" type="checkbox"/> Quick frozen <input checked="" 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 checked="" type="checkbox"/> Undeveined <input type="checkbox"/> With added water <input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input type="checkbox"/> Deveined <input type="checkbox"/> Other:
Frozen	Single Technology IQF
Colour	White/pink/orange Odour Neutral
Texture	Firm Taste Neutral
Size	91/120, 100/200, 200/300, 300/500 pieces per lb Frozen count
Coating	Water (Protective glaze) 20% (+/- 5%) <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:	95% Shrimps (crustaceans), water, salt, regulator E331. Ingredients refer to the net weight (without glaze).
Allergens	Crustaceans
Intended use	
Heat this product well before consumption.	
Nutrition value / 100g	
Energy	257 kJ 61 Kcal
Fat	0,5 g
Saturated fat	0,2 g
Carbohydrate	0 g
Of which sugars	0 g
Protein	14 g
Salt	0,9 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 (+/- 5%)										
Sales volume / carton	10 x 1kg										
	For verification of the net (drained) weight we refer to the WELMEC method.										
	<table border="0"> <tr> <td>Primair packaging</td> <td>Secundair packaging</td> </tr> <tr> <td>Type</td> <td>Carton</td> </tr> <tr> <td>Construction</td> <td>Carton</td> </tr> <tr> <td>Dimension in cm</td> <td>380 x 310 x 222 mm</td> </tr> <tr> <td>Weight</td> <td>440 g</td> </tr> </table>	Primair packaging	Secundair packaging	Type	Carton	Construction	Carton	Dimension in cm	380 x 310 x 222 mm	Weight	440 g
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Type	Carton										
Construction	Carton										
Dimension in cm	380 x 310 x 222 mm										
Weight	440 g										
EAN Code 91/120	8718969320238										
EAN Code 100/200	8718969320252										
EAN Code 200/300	8718969320276										
EAN Code 300/500	8717591511045										
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										
	<table border="0"> <tr> <td>1 day</td> </tr> <tr> <td>1 week</td> </tr> <tr> <td>1 month</td> </tr> <tr> <td>see best before date on packaging</td> </tr> </table>	1 day	1 week	1 month	see best before date on packaging						
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Sustainability											
	<input type="checkbox"/> MSC <input type="checkbox"/> ASC <input type="checkbox"/> BAP										
	  										
Quality standards											
	<p>Product is not genetically modified</p> <p>Product is free of strange materials (or metal)</p> <p>Product has not been irradiated</p> <p>Product is fully traceable</p> <p>Leve of histamine, heavy metals and residues of other substances which could contaminate the product must comply with EU regulations.</p> <p>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.</p>										

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. 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





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Seafood Connection B.V.

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Subscription		
	FOR SELLER	FOR BUYER
Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Sjoeriene Post	
Position	Supply Chain	
Date	03-10-2018	
Signature	Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)027 687067	