
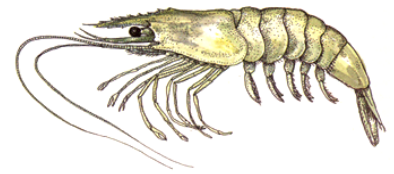






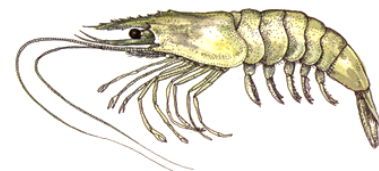


**PRODUCTSPECIFICATION: BREADED TORPEDO SHRIMP - SEACON**

Packaging	
Name	Breaded Torpedo shrimp
Scientific name	Penaeus vannamei
Taric code	16052190
Article number	GA.099.810.108
Origin	Farmed in Vietnam
Processed and in Packed	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"/> Undeveined <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: White shrimps with tailpiece wrapped in crunchy layer
Frozen	Single
Colour	White
Texture	Firm
Size	26-30 pcs/lb    58 – 66 pcs / kg
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 &lt;10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>
Technology   IQF	
Odour   Neutral	
Taste   Neutral	
Declaration	
Ingredients:	40% Shrimp (shrimp ( <b>CRUSTACEANS</b> ), <b>WHEAT</b> 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	125 Kcal / 530 kJ
Fat	0,9 g
Of which saturated	0,7 g
Carbohydrate	22 g
Of which sugars	1,8 g
Protein	7,2 g
Salt	1,1 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.



Content	10 kg	
Net weight	10 kg	
Sales volume / carton	10 x 1 kg/ctn	
Type	<b>Primair packaging</b>	<b>Secundair packaging</b>
Construction	Inner carton	Master Carton
Dimension in mm	Carton	Carton
Barcode	240 x 185 x 62 mm	395 x 255 x 340 mm
Brand	8718969321471	8718969321488
	<input checked="" type="checkbox"/> Seacon <input type="checkbox"/> Blue planet <input type="checkbox"/> Sealight <input type="checkbox"/> Sushi <input type="checkbox"/> Blanco / Private	
	   	
<b>Storage &amp; 450kgshelf life</b>		
Fridge	Max 7°C	1 day
Freezer	* -6°C	1 week
	** -12°	1 month
Delivery temperature	*** -18°C	see best before date on packaging
Shelf life	*** -18°C	
Comment	24 months after production date	
	Do not refreeze once defrosted.	
<b>Sustainability</b>		
	<input type="checkbox"/> MSC <input type="checkbox"/> ASC	
	 	
<b>Quality standards</b>		
	<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>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</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. Packaging material complies with EC regulations No. 1935/2004, 2023/2006 and 10/2011.</p>	



Microbiological standards			
Parameters	Standard (m)	Critical value (M)	Unit
Total plate count	< 500.000	< 1.000.000	Cfu/g
Enterobacteriaceae	< 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
Listeria monocytogenes	Absent in 25g	100	Cfu/g
Salmonella spp.	Absent in 25g	Absent in 25g	Cfu/g

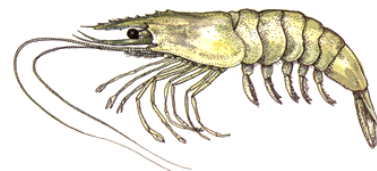
All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery, as listed on the back of every invoice, mentioned on our website and filed at the Dutch Chamber of Commerce under no. 96/005. With regard to inspection of the goods, 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 Sjoerine de Graaf- Post  
Position QA Assistant  
Date **20-10-2022**

Signature



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Quality Assistant  
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Tel: +31 (0) 527 748 645

