



## PRODUCT SPECIFICATION - IVC3140 (IVC314007)

<b>Scientific Name/s:</b>	Litopenaeus vannamei	<b>Description :</b> (Common Name)	IQF Raw, Peeled, De-veined King Prawns
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1. PRODUCT			
Catch Area & FAO No	Farmed in Sri Lanka	Ingredients	Prawns (CRUSTACEANS) (90%), Water, Salt, E451 & E452
Country of Origin	Sri Lanka	Unit	10x1kg (Gross)      10 x 700g (Net)
Country of Destination	UK/Ireland	Count per lb	31/40
Shelf life from D.O.P	24 months	Glaze	30%
Product Temperature	-18°C or Colder	Production Method	Peeled, deveined, frozen
Storage Temperature	-22°C or Colder	Catch/Harvest Method	Farmed

2. PACKAGING			
Inner Type	Coloured Poly Bag with Card	Colour	Coloured
Outer Type	Cardboard Carton	Weight per Outer	10kg

3. LABEL REQUIREMENTS/MARKINGS		
<p>NO Supplier information unless agreed with FASTNET FISH LTD beforehand</p> <p><i>All packaging shall be free from metal staples</i></p> <p>All labels/markings to be legible and printed in indelible ink</p>	<p><b>INNER PACKAGING</b></p> <p>1. Catch Area &amp; FAO No's/ Country of Origin</p> <p>2. Approval No.</p>	<p><b>OUTER PACKAGING</b></p> <p>1. Scientific Name/Common Name/Product Description/Production Method</p> <p>2. Production Date: day, month, year</p> <p>3. Lot No.</p> <p>4. Best Before Date:</p> <p>5. Nett Weight:</p> <p>6. Store at -18oC or Colder</p> <p>7. Catch Area &amp; FAO No's/Country of Origin</p> <p>8. EU Approval No.</p>
<p>Please Note : These requirements must conform to any current UK &amp; EC Legislation</p>		

4. PHYSICAL STANDARDS		
Analysis	Target	Reject
Count/lb	31/40	+' or '-' 10% of of declared frozen size
Appearance	White/Light Grey colour without yellowing or blackening.	If any yellowing or blackening found.
Bones	N/A	N/A
Vein	One incomplete vein per 250g	More than the target maximum
Black Marks	One of upto 3mm/sq per 250g	More than the target maximum
Skin	One segment of attached shell per 250g	More than the target maximum
Pink membrane	Upto 10% of total with pink membrane	More than the target maximum
Bloodspots	No evidence of	If any found
Parasites	No evidence of	If any found

5. PROCESSING STANDARDS, HYGIENE AND HANDLING
<p>Product destined for human consumption requires to be processed inline with all EC &amp; UK legislation and must be fit for its purpose.</p> <p>HACCP &amp; Good Manufacturing Practice must be operational and supplied.</p> <p>Product must be fully traceable. The final product must be free from any foreign material.</p> <p><b>THIS IS A RAW PRODUCT AND MUST BE FULLY COOKED PRIOR TO CONSUMPTION</b></p>

6. SENSORY ASSESSMENT OF FISH QUALITY			
Analysis	Frozen	Thawed	Cooked
Appearance	White/Light Grey	White/Light Grey	Good red/pink in colour, or

	membrane when raw	membrane when raw	characteristic of species.
Odour		Fresh sea odour	Fresh sea odour
Flavour			Sweet, fresh shrimp taste
Colour	White/Light Grey	White/Light Grey	Good red/pink in colour.

#### 7. MICROBIOLOGICAL & CHEMICAL STANDARDS

Analysis	Target	Reject	Frequency
TVC @ 30°C for 48 hours	<5 x 10 <sup>5</sup>	>1x10 <sup>6</sup>	On customer request only
Coliform	<100	>1x10 <sup>4</sup>	On customer request only
E.Coli	<100	>100	On customer request only
Staph Aureus	<100	>100	On customer request only

#### 8. Nutritional Information

	Typical Values g/100g		Typical Values g/100g
Energy KJ	255	Of which are Saturates	0.07
Energy Kcals	61	Of which are Monounsaturates	0
Protein	14.4	Of which are Polyunsaturates	0
Total Nitrogen	0	Cholesterol (mg)	0
Carbohydrate	0.4	Dietary Fibre	0
Total Sugars	0.01	Salt Equivalent (g)	0.4
Added Sugars	0	Sodium (mg)	160
Fat	1.5	Alcohol	N/A

#### 9. Transport and Storage

Product is to be transported and stored at a minimum of -18°C except for brief fluctuations up to -15°C during loading and unloading. Product must be transported and stored in clean and hygienic conditions/environment. Once defrosted store at 0 to 5°C and use within 8 hours. Must be fully cooked before consumption.

#### 10. Contaminants & Allergens

The information used in this section helps provide critical data regarding product ingredients. It is vitally important that this data is correct and that no unauthorised changes are made to the product ingredients.

CATEGORY	YES	NO	CATEGORY	YES	NO
Free from all additives		NO	Free from all pesticides/residues	YES	
Free from GMO organisms & ingredients	YES		Free from artificial preservatives	YES	
Free from artificial flavours/enhancers	YES		Free from heavy metal contamination	YES	
Free from anti oxidants	YES		Free from colours, natural/added	YES	
Free from sweeteners	YES		Free from all antibiotics/antimicrobials	YES	
Free from Celery				YES	
Free from Egg, Egg derivatives				YES	
Free from Cereals containing Gluten - Including Wheat (such as spelt, Khorasan), Rye, Barley & Oats				YES	
Free from Crustaceans - such as Prawns, Crabs, Lobsters					NO
Free from Fish, Fish derivatives				YES	
Free from Lupin				YES	
Free from Milk, Milk derivatives				YES	
Free from Molluscs - such as Mussels, Oysters, Squid				YES	
Free from Mustard				YES	
Free from tree nuts - Almonds, Hazelnuts, Walnuts, Brazil Nuts, Cashews, Pecans, Pistachios, Macadamia Nuts				YES	
Free from Peanuts				YES	
Free from Sesame Seeds				YES	
Free from Soybeans				YES	
Free from Sulphur Dioxide and Sulphites (more than 10ppm)				YES	

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Issue No. 02

Issued by C. Almasri

Authorised by G. Dixon

22/08/2023 Updated section 10 to include all the 14 allergens

Amended by J Wallace

22/08/2023 Update nutritional info

Please sign below confirming acceptance of the content of the specification:

Company:	
Sign:	
Position:	
Date	

(Failure to respond within 14 days will be taken as confirmation of acceptance)