








PRODUCTSPECIFICATION: ASC WHITELEG SHRIMPS WITH ADDED WATER - PND

Product	
Name	Whiteleg shrimps
Scientific name	(Lito)penaeus vannamei
Article number	GA.003.410.1XX
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 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 cleanded <input type="checkbox"/> Pinbone out <input type="checkbox"/> Tail on <input type="checkbox"/> Tail off
	<input type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeveined <input checked="" 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: With protective ice layer
Frozen	Single
	Technology   IQF
Colour	Grey/White
Texture	Firm
	Odour   Neutral
	Taste   Neutral
Size	26-30, 41-50 and 71-90
Coating	Water (Protective glaze) 20 % (+/- 2 %) <i>Percentage of protective ice layer can fluctuate due to the nature of the production process.</i> <i>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>
Declaration	
Ingredient	80% Whiteleg shrimp ( <b>crustaceans</b> ), 18% water, salt, stabilizers E451, E452
Allergens	Crustaceans
	<i>Ingredients can vary each lot/batch , because each supplier has his own treatment.</i> <i>Ingredients refer to the net weight (without glaze)</i>
Intended use	
	Heat this raw product well before consumption.
Nutrition value / 100g	
Energy	234 kJ / 55 kcal
Fat	0,8 g
-of which saturates	0,2 g
Carbohydrate	0 g
-of which sugars	0 g
Protein	12 g
Salt	1,2 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	
Sales volume / carton	10 x 1 kg/ctn	
<p>This frozen fishery product is produced in a wet environment and contains added water and a protective ice layer. The net weight of the product as declared on the label must be measured directly after removing the protective ice layer on a still completely frozen product. To determine the net weight, a minimal of 5 random taken samples should be tested and the <a href="#">WELMEC</a> method must be applied. Because of the nature of the product and its production process, the net weight can fluctuate with a maximum deviation of 2%. In case you have any questions, please feel free to contact our office for more information.</p>		
Type	<b>Primair packaging</b>	<b>Secundair packaging</b>
Construction	Multibag + rider	Carton
Dimension in mm	Plastic	Carton
Weight empty package	240 x 400 mm	385 x 255 x 270 mm
	Ca. 25 g	Ca. 617 g
	<b>Barcode inner</b>	<b>Barcode MC</b>
GA.003.410.108	8717591510406	8717591510390
GA.003.410.110	8717591510949	8717591510932
GA.003.410.113	8717591510963	8717591510956
Brand	<div><input checked="" type="checkbox"/> Seacon<input type="checkbox"/> Blue planet<input type="checkbox"/> Sealight<input type="checkbox"/> Sushi<input type="checkbox"/> Blanco / Private</div> <div></div>	
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 checked="" type="checkbox"/> ASC
		

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>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	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
<p>Seafood Connection is IFS Broker certified. Whenever possible we work with suppliers which are certified against a GFSI accredited standard. The company shall ensure that its suppliers' product safety control system is a fully implemented, systematic and comprehensive risk management system. It shall take into account any legal requirements of the production and destination countries. For food manufacturers without any GFSI recognized certification, we require a HACCP or similar system, based upon Codex Alimentarius principles, which will be regularly evaluated. If no written agreements say otherwise, the buyer is accepting these conditions.</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  
Place  
Name  
Position  
Date  
Signature

Seafood connection B.V.  
Urk, The Netherlands  
Sjoeriene de Graaf- Post  
Supply Chain

**23-01-2023**

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