









PRODUCTSPECIFICATION: BLACK TIGER SHRIMPS WITH ADDED WATER – HLSO EP

| Product | |
|---|--|
| Name | Black tiger shrimps |
| Scientific name | Penaeus monodon |
| Article number | GA.211.410.10X |
| Origin | Farmed in Bangladesh |
| Processed in | Bangladesh |
| Packed in | Bangladesh |
|  | |
| 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 checked="" type="checkbox"/> Shell on <input type="checkbox"/> Peeled <input type="checkbox"/> Whole cleaned <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 type="checkbox"/> Deveined <input checked="" type="checkbox"/> Other: Easy peel |
| Frozen | Single Technology IQF Colour Grey/blue Odour Neutral Texture Firm Taste Fine |
| Size | 6-8 / 8-12 / 13-15 / 16-20 Frozen Count |
| Coating | Water (Protective glaze) 20 % (+/-3%) <i>This frozen fishery product is produced in a wet environment and contains added water and a protective ice layer. Because of the nature of the product and its production process, the percentage of the protective ice layer and the net deglazed weight of a tested sample can occasionally fluctuate with a maximum allowed deviation of 3%. 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 at an accredited laboratory and the WELMEC method must be applied.</i> <i>In case customer orders a product with protective ice layer <10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezer burn. In case you have any questions, please feel free to contact our office for more information.</i> |
| Declaration | |
| Ingredients | 90% Black tiger shrimp (crustaceans), 8% water, salt, stabilizer E450, E451, E452 Ingredients refer to the net weight (without glaze). |
| Allergens | Crustaceans and products thereof |
| Intended use and preparation | |
| Heat this product well before consumption. | |



| Nutrition value / 100g | |
|------------------------|---|
| Energy | 72 Kcal / 304 kJ |
| Fat | 0,4 g |
| Saturated fat | 0,1 g |
| Carbohydrate | 0 g |
| Of which sugars | 0 g |
| Protein | 17 g |
| Salt | 1,1 g |
| Comment | Nutritional values of this product may vary due to treatment, season, gender, diet and age. |



| Packaging | |
|-----------------------|---|
| Net weight | 10 x 800g = 8 kg |
| Sales volume / carton | 10 bags/carton = 10 kg |
| Type | Primair packaging Full colour bag |
| Construction | PA/PE |
| Dimension in mm | 344 x 244 mm |
| Weight empty package | Ca. 19 g |
| 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. |
| | 1 day |
| | 1 week |
| | 1 month |
| | see best before date on packaging |
| 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>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 |

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- Post | |
| Position | QA Assistant | |
| Date | 16-11-2022 | |
| Signature | Seafood Connection B.V. Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)027 087007 | |