

TECHNICAL SHEET

PRODUCT

Name	IQF black Tiger shrimps HOSO
scientific name	penaeus monodon
characteristic	raw
description product	black Tiger shrimps head on, shell on
texture	fine
Colour	black/grey/white/light red
flavour	neutral
smell	neutral
size	6-8/8-12/13-15/16-20/ frozen weight
processteps	frozen,packed
deliveryperiod	march till june
fishinggrounds	Farm raised
Sub Area	
origin	Bangladesh
fishinggear	Trawls

INGREDIENTS

shrimp (**crustacean**)

ALLERGENS

Crustacean

PRESERVATION

Delivery temperature	≤ 18°C
storage temperature	≤ 18°C
shelflife	2 years after catchingdate/productiondate
catchingdate	see original label
productiondate	see original label
best before date	see original label

NUTRITIONAL VALUE

Average per 100 gr.	252,4kJ/60,30Kcal
Fat	0,21 g
of which saturated fat	0,6 g
carbohydrates	0 g
of which sugars	0 g
proteins	14,6 g
salt	1 g

PACKED IN 10x1kg

glaze	20%
drained netweight	10x1000gr
Units/carton	10x800 g
technology	iqf
Specifications mastercarton	case
specifications	carton
sizes	50x33x15cm
weight	0,50 kg
labels	productiondate/specifications
Number of cases /pallet	60
Number of cases / layer	6
Number of layers/pallet	10
Type of pallet	europallet
weight of pallet (only the pallet)	ca.25kg
height of pallet (only the pallet)	ca.150mm
weight of the pallet	ca. 625kg
height of the pallet	ca. 1.90 m.

MICROBIOLOGICAL CRITERIA (target values)

Fresh and frozen fish fillets, crustaceans-, shellfish and molluscs		
Parameter	At delivery	Expiry date
Total bacterial count	≤1.000.000 cfu/g	≤10.000.000 cfu/g
Enterobacteriaceae	≤1.000 cfu/g	≤10.000 cfu/g
S.aureus	≤1.000 cfu/g	≤1.000 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
E-coli	≤ 100 cfu/g	≤ 1.000 cfu/g
Prepared fish (cooked,smoked, baked etc.)		
Parameter	At delivery	Expiry date
Total bacterial count	≤100.000 cfu/g	≤1.000.000 cfu/g
Enterobacteriaceae	≤100 cfu/g	≤1.000 cfu/g
S.aureus	≤10 cfu/g	≤100 cfu/g
Salmonella	Absent in 25 gram	Absent in 25 gram
Listeria monocytogenes	Absent in 25 gram	≤100 cfu/g
E-coli	≤ 10 cfu/g	≤ 100 cfu/g

Instructions for the final user

Fish products of Ocean Fish B.V. are not suitable for direct consumption but should be heated above a core temperature of 75°C before consumption.
Limited shelf life after opening