












## PRODUCTSPECIFICATION: WHITELEG SHRIMPS WITH ADDED WATER - PND

Product	
Name	Whiteleg shrimps
Scientific name	(Lito)penaeus vannamei
Article number	GA.002.410.XXX
Taric code	03061792
Origin	Farmed in India/Vietnam
Processed in	India/Vietnam
Packed in	India/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 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 checked="" type="checkbox"/> Deveined <input checked="" type="checkbox"/> Other: With protective ice layer
Frozen	Single      Technology   IQF
Colour	Grey/White      Odour   Neutral
Texture	Firm      Taste   Neutral
Size	08-12, 13-15, 16-20, 21-25, 26-30 31-40, 41-50, 51-60, 61-70 71-90, pc/lbs, Frozen Count
Coating	Water (Protective glaze)      20 % (+/- 2 %) <p><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 2%. 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 <a href="#">WELMEC</a> method must be applied.</i></p> <p><i>In case customer orders a product with protective ice layer &lt;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></p>
Declaration	
Ingredients	<b>Depending on the origin and supplier:</b> 80% Whiteleg shrimp ( <b>crustaceans</b> ), water, salt, stabilizer E451. 80% Whiteleg shrimp ( <b>crustaceans</b> ), water, salt, stabilizers E451, E452 80% Whiteleg shrimp ( <b>crustaceans</b> ), water, salt, stabilizers E450, E451, E452, 80% Whiteleg shrimp ( <b>crustaceans</b> ), water, salt, acidity regulator E339, stabilizers E451, E452 80% Whiteleg shrimp ( <b>crustaceans</b> ), water, salt, acidity regulators E330, E331
Allergens	Crustaceans <i>Ingredients can vary each lot/batch, because each supplier has his own treatment. Ingredients refer to the net weight (without glaze)</i>

	<b>Intended use</b>	
	Heat this raw product well before consumption.	
	<b>Nutrition value / 100g</b>	
Energy	241 kJ / 57 kcal	
Fat	0,3 g	
-of which saturates	0,1 g	
Carbohydrate	0 g	
-of which sugars	0 g	
Protein	13,5 g	
Salt	1,3 g	
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.	
	<b>Packaging</b>	
Content	10 kg	
Net weight	8 kg	
Sales volume / carton	10 x 1 kg/ctn	
Type	<b>Primair packaging</b> Multibag + rider	<b>Secundair packaging</b> Carton
Construction	Plastic	Carton
Dimension in mm	240 x 400 mm	390 x 255 x 270 mm
Weight empty package	-	-
	<b>EAN Code Primair packaging</b>	<b>EAN Code Secundair packaging</b>
GA.002.410.104 (13-15)	8717591515432	8717591515425
GA.002.410.105 (16-20)	8717591517733	8717591517726
GA.002.410.106 (21-25)	8717591517757	8717591517740
GA.002.410.108 (26-30)	8717591510291	8717591510284
GA.002.410.109 (31-40)	8717591510581	8717591510574
GA.002.410.110 (41-50)	8717591510604	8717591510598
GA.002.410.111 (51-60)	8717591510451	8717591510444
GA.002.410.112 (61-70)	8717591510475	8717591510468
GA.002.410.113 (71-90)	8717591510796	8718969321167
Brand	<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; shelf life</b>	
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			
	 MSC 	 ASC 	
Quality standards			
	<p>This product is suitable for human consumption in case it is stored, handled and prepared according the instructions as mentioned on the packaging or label. The product is not genetically modified, has not been irradiated and is free of foreign materials such as metals. The product is fully traceable and free from any physical and chemical contamination in accordance with EC 396/2005, EU 37/2010, EU 2019/1871 and other applicable legislation. The product is compliant with relevant levels for histamine and Commission Regulation (EC) No 2023/915 of 25 April 2023 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 EU regulations No. 1935/2004, 2023/2006 and 10/2011.</p> <p><i>For specific requirements not covered by this specification, we refer to the Codex Alimentarius for frozen seafood and fishery products.</i></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</p>		



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	Johannes Berkhout
Position	Quality Assurance Coordinator
Date	<b>20-10-2025</b>

Signature	<b>Seafood Connection B.V.</b> Postbus 73 8320 AB Urk - The Netherlands Tel.: 0031 (0)527 687066 Fax.: 0031 (0)027 087007
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