











PRODUCTSPECIFICATION: BLACK TIGER SHRIMPS – HEAD ON SHELL ON (HOSO)

Product	
Name	Black tiger shrimps
Scientific name	Penaeus monodon
Article number	GA.020.410.1XX
Taric code	03061792
Origin	Farmed in Bangladesh
Processed in	Bangladesh
Packed in	Bangladesh
	
Description of product	
Physical	<input type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input checked="" type="checkbox"/> Head on <input 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 type="checkbox"/> With added water <input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input type="checkbox"/> Deveined <input type="checkbox"/> Other:
Frozen	Single Technology Semi-IQF
Colour	Grey/blue Odour Neutral
Texture	Firm Taste Fine
Size	4-6 / 6-8 / 8-12 / 13-15 / 16-20 / 21-30 / 31-40 pc. per kg and Frozen Count
Coating	Water (Protective glaze) 20% (+/- 3%) <i>Percentage of protective ice layer can fluctuate due to the nature of the production process. If customer orders products with protective glaze <10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezerburn.</i>
Declaration	
Ingredients:	100% Shrimp (crustaceans). Ingredients refer to the net weight (without glaze).
Allergens	Crustaceans and products thereof
Intended use	
Heat this product well before consumption.	
Nutrition value / 100g	
Energy	84 Kcal / 357 kJ
Fat	0,7 g
Saturated fat	0,2 g
Carbohydrate	0 g
Of which sugars	0 g
Protein	19,5 g
Salt	0,25 g
Comment	Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.

Packaging	
Content	10 x 1000g = 10 kg
Net weight	10 x 800g = 8 kg
Sales volume / carton	10 kg/ctn
<p>This frozen fishery product is produced in a wet environment and contains 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 WELMEC 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 3%. In case you have any questions, please feel free to contact our office for more information.</p>	
Type	Primair packaging Carton
Construction	Carton
Dimension in mm	-
Weight empty package	40 g
	Secundair packaging Carton 380 x 280 x 245 mm 440 g
	EAN code
GA.020.410.102 06-08	8717591511632
GA.020.410.103 08-12	8717591511649
GA.020.410.104 13-15	8717591511656
GA.020.410.105 16-20	8717591511663
GA.020.410.107 21-30	8717591511670
GA.020.410.109 31-40	8718969324779
	EAN code
	8717591511731
	8717591511748
	8717591511755
	8717591511762
	8717591511779
	8718969324786
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 and has not been irradiated.</p> <p>Product is free of foreign materials such as metals.</p> <p>Product is fully traceable.</p> <p>The product is free from any physical and chemical contamination in accordance with EC 395/2005, EU 37/2010, EU 2019/1871 and other applicable legislation.</p> <p>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 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. 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>			



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Subscription

FOR SELLER

FOR BUYER

Company	Seafood connection B.V.	
Place	Urk, The Netherlands	
Name	Johannes Berkhout	
Position	Quality Assurance Coördinator	
Date	21-12-2023	
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