








PRODUCTSPECIFICATION: BLACK TIGER SHRIMPS WITH ADDED WATER

Product	
Name	Black Tiger Shrimps (PND)
Scientific name	Penaeus monodon
Article no.	GA.001.410.1XX
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 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 checked="" 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 type="checkbox"/> Other:
Frozen	Single Technology IQF
Colour	Grey/blue Odour Neutral
Texture	Firm Taste Neutral
Size	6-8/8-12/13-15/16-20/21-25/26-30 31-40/41-50/51-60/61-70 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	80% Shrimps (crustaceans), water, salt, stabilizers E450, E451, E452. Ingredients refer to the net weight (without glazing)
Allergens	Crustaceans
Intended use and cooking instructions	
Heat this product well before consumption. To defrost: 1 hour at room temperature or put the shrimps in cold running water for about 2 minutes. Do not refreeze once defrosted. Fry in a frying pan with hot oil and finely Chopped garlic (1-3 minutes).	



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 (+/- 3%)	
Sales volume / carton	10 x 1 kg/carton	
Type	Primair packaging Full color bag (+ rider)	Secundair packaging Carton
Construction	Plastic	Carton
Dimension in mm	-	-
Weight empty package	15 gram	400 gram
	EAN Primair packaging	EAN Secundair packaging
GA.001.410.102	8717591511878	8717591511885
GA.001.410.103	8717591512028	8717591512127
GA.001.410.104	8717591512035	8717591512134
GA.001.410.105	8717591512042	8717591512141
GA.001.410.106	8717591512059	8717591512158
GA.001.410.108	8717591512066	8717591512165
GA.001.410.109	8717591512073	8717591512172
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	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



BAP



Quality standards

This product is suitable for human consumption in case it is stored, handled and prepared according to 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.

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.

For specific requirements not covered by this specification, we refer to the Codex Alimentarius for frozen seafood and fishery products.

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

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.

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. 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 Name	Seafood connection B.V.	
Place	Urk, The Netherlands	
Position	Johannes Berkhout	
Date	Quality Assurance Coordinator	
Signature	13-02-2026	
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