



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		PRODUCT SPECIFICATIONS FROZEN WHOLE CLEANED SQUID BLOCK (Product code – 0015206)		Doc. No.: - JMT-241/PS/SQ/SQWC Issue: - 01 Author: - D. S. Bisht Approval number: - 241																																													
Creation date : 01/08/2006		Updated on : 01/08/2020		Update number : 14																																													
				Page 1 of 2																																													
1	Product name	Frozen Squid Whole Cleaned Block (Product code – 0015206)																																															
2	Scientific name	<i>Uroteuthis duvaucelii</i>																																															
3	Ingredient list	Squid, Water and Salt Preservative:- Antioxidant E330 & E331																																															
4	Origin	India, Caught from FAO zone – 51																																															
5	Processing plant	Processor: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval Approval Number : 241 Certification: - EIC, BRC A GRADE, IFS Food, ISO 22K, ISO 14001, BSCI Exporter: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval																																															
6	Brief description of process	The raw material comes from fishing vessel (sea caught, FAO zone-51) once receive store in the chill room until to be processed, product will be washed and peeled by hand and size grade, soaked in Additives (Salt, E330 & E331) and setting in tray then freeze in blast freezer, Glazed and packed plastic bags, After packing passed through metal detector and finally packed in properly labeled corrugated master cartons and store in the cold storage at -18°C																																															
7	Method of catch	Mid Water Trawl																																															
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9	Packing	6 x 2 Kg frozen weight / 6 x 1.4Kg Net weight, pack in food grade Inner poly bag, outer Master carton																																															
10	Glazing	30%																																															
11	Brands	SASHA, SHANAYA or buyers brand																																															
12	End use	To be cooked before consumption																																															
13	Self-life	24 month at storage temperature of -18°C or below																																															
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18	Allergens	Allergens category: Mollusca (Squid), But plant also process Crustacean, may content trace of Crustacean & Fish.																																															
19	GMO	NO																																															
20	Irradiation treatment	NO																																															





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21	Typical Nutritional information (Amount per serving 100gm)	Calorie Information	Amounts Per Selected Serving	%DV	Source: Nutrient data for this listing was provided by USDA SR-21. Note- Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		
		Calories	92kcl / 385kJ			4%	
		Carbohydrates					
		Total Carbohydrate	3.1 g			1%	
		Dietary Fiber	0.0 g			0%	
		Sugar	0.0 g				
		Fats & Fatty Acids					
		Total Fat	1.4g			2%	
		Saturated Fat	0.4g			2%	
		Monounsaturated Fat	0.1g				
		Polyunsaturated Fat	0.5g				
		Total Omega-3 fatty acids	496mg				
		Total Omega-6 fatty acids	2.0mg				
		Cholesterol	233mg			78%	
		Protein & Amino Acids					
		Protein	15.6g			31%	
		Vitamins					
		Vitamin A	33.0IU			1%	
Vitamin C	4.7mg		8%				
Minerals							
Calcium	32.0mg		3%				
Iron	0.7mg		3%				
Sodium	44.0mg		2%				
Magnesium	33.0mg		8%				

22	Packing & Labeling Bag Master carton	Product is packaged following client instruction		
		Barcode	Supplied by Client	
		Dimensions	10 x 18 inch	
		Bag thickness	50 - 60 Micron	
		Bag composition	Food grade LLDP & LDP	
		Dimension (L x W x H)	16 x 11.75 x 7.5 inch	
		Master carton	5 Ply Corrugated Paper	
		Inner food grade plastic bags with water proof label, outer master carton labeled as per importing country requirement		

23	Date coding	e.g.- 0H06/ DR 19-8-2020, Munna <div style="text-align: center;">Or</div>	0- Year 2020 H- Month , August 06- Month Date D- Production Shift (Day) R- supplier code 19-8-2010- If Repack, Re-packing Date Munna- Packing Supervisor name
		As mutually agreed between buyers & seller	
		This product has 30% protective glaze to maintain the product quality until consumption	

24	Traceability	As per EAN 128 barcode
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25	Shipment	Type of container	Reefer
		Set temperature	-22°c

26	Product photo 	U/5	U/5
			

Elaborated by	Approved by
Name : D. S. Bisht	Name : Kenny Thomas
Position : Quality Control Manager	Position : Managing Partner
Date : 01.08.2020	Date : 01.08.2020