



JESOLPESCA

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| JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA | PRODUCT SPECIFICATIONS FROZEN SQUID RING & TENTACLES IQF (Product code – 0015203) | Doc. No.: - JMT-241/PS/SQ/RG&TN Issue: - 01 Author: - D. S. Bisht Approval number: - 241 |
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| Creation date : 01/08/2006 | Updated on : 01/08/2020 | Update number : 14 | Page 1 of 2 |
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| 1 | Product name | FROZEN SQUID RING & TENTACLES IQF (Product code – 0015203) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 2 | Scientific name | Uroteuthis duvaucelii | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 de-headed, then peeled by hand and size grade, soaked in Additives (Salt, E330 & E331) and cut by machine or hand hen freeze in IQF machine, Glazed, harden and packed in food grade plastic bags and finally pack in properly labeled corrugated master cartons, After packing cartons are passed through metal detector and store in the cold storage at -18°c | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | Method of catch | Mid Water Trawl | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | Product grading | <table border="1"> <thead> <tr> <th>Size / Grade</th> <th>Target</th> <th>Tolerance</th> </tr> </thead> <tbody> <tr> <td>U/10</td> <td>7-9 Count Squid</td> <td>Up to 10Count Squid</td> </tr> </tbody> </table> | Size / Grade | Target | Tolerance | U/10 | 7-9 Count Squid | Up to 10Count Squid | Note:- These sizes / Grades are referential and may be modified at the request of customers | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Size / Grade | Target | Tolerance | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| U/10 | 7-9 Count Squid | Up to 10Count Squid | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | Ratio of SQRG & SQTN | Squid Rings 70-75% and Squid tentacle 25-30pc | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Packing | 1 x 5Kg frozen weight / 1x4Kg deglaze net weight, pack in food grade Inner poly bag, outer corrugated master carton | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | Glazing | 20% +/-2% (Depending upon buyers requirement) | Extra glaze fully compensated | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | Brands | SASHA, SHANAYA or buyers brand | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | End use | To be cooked before consumption | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | Self-life | 24 month at storage temperature of -18°c or below | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | Quality parameter | <table border="1"> <thead> <tr> <th>Parameter</th> <th>Description</th> <th>Target</th> <th>Limit</th> </tr> </thead> <tbody> <tr> <td>Discoloration</td> <td>The colour of meat is change</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Deterioration</td> <td>Spoil pieces</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Dehydration</td> <td>Lack of water in the product surface</td> <td>Nil</td> <td>Nil</td> </tr> </tbody> </table> | Parameter | Description | Target | Limit | Discoloration | The colour of meat is change | Nil | Nil | Deterioration | Spoil pieces | Nil | Nil | Dehydration | Lack of water in the product surface | Nil | Nil | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Parameter | Description | Target | Limit | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Discoloration | The colour of meat is change | Nil | Nil | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Deterioration | Spoil pieces | Nil | Nil | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dehydration | Lack of water in the product surface | Nil | Nil | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 16 | Orgenoleptic parameter | <table border="1"> <thead> <tr> <th>Criteria</th> <th>Target</th> </tr> </thead> <tbody> <tr> <td>Odour</td> <td>Natural</td> </tr> <tr> <td>Texture</td> <td>Firm, not soft or gritty</td> </tr> <tr> <td>Smell</td> <td>Specific to frozen product</td> </tr> </tbody> </table> | Criteria | Target | Odour | Natural | Texture | Firm, not soft or gritty | Smell | Specific to frozen product | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Criteria | Target | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Odour | Natural | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Texture | Firm, not soft or gritty | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Smell | Specific to frozen product | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 17 | Microbiological parameter | <table border="1"> <thead> <tr> <th>Criteria</th> <th>Acceptance</th> <th>Maximum</th> <th>Test methods</th> </tr> </thead> <tbody> <tr> <td>Total plate count cfu/gram at {37°c}</td> <td>200000</td> <td>500000</td> <td>Chapter 3,USFDA BAM online 2001</td> </tr> <tr> <td>Total plate count cfu/gram at {30°c}</td> <td>500000</td> <td>1000000</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Coli forms (MPN cfu/gram at {37°c})</td> <td><20</td> <td>50</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Fecal coli forms cfu/gram at {37°c}</td> <td>Nil</td> <td>Nil</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>E. coli cfu/gram at {37°c}</td> <td><5</td> <td>10</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Staphylococcus cfu/gram at {37°c}</td> <td><25</td> <td>100</td> <td>Chapter 12,USFDA BAM online 2001</td> </tr> <tr> <td>Enterobactor aerogens cfu/gram at {37°c}</td> <td><20</td> <td>100</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Salmonella</td> <td colspan="2">Absent in 25 gram</td> <td>Chapter 5,USFDA BAM online 2006</td> </tr> <tr> <td>Vibrio cholera</td> <td colspan="2">Absent in 25 gram</td> <td>Chapter 9,USFDA BAM online 2001</td> </tr> <tr> <td>Vibrio parahaemolyticus</td> <td colspan="2">Absent in 25 gram</td> <td>Chapter 9,USFDA BAM online 2001</td> </tr> </tbody> </table> | Criteria | Acceptance | Maximum | Test methods | Total plate count cfu/gram at {37°c} | 200000 | 500000 | Chapter 3,USFDA BAM online 2001 | Total plate count cfu/gram at {30°c} | 500000 | 1000000 | Chapter 4,USFDA BAM online 2002 | Coli forms (MPN cfu/gram at {37°c}) | <20 | 50 | Chapter 4,USFDA BAM online 2002 | Fecal coli forms cfu/gram at {37°c} | Nil | Nil | Chapter 4,USFDA BAM online 2002 | E. coli cfu/gram at {37°c} | <5 | 10 | Chapter 4,USFDA BAM online 2002 | Staphylococcus cfu/gram at {37°c} | <25 | 100 | Chapter 12,USFDA BAM online 2001 | Enterobactor aerogens cfu/gram at {37°c} | <20 | 100 | Chapter 4,USFDA BAM online 2002 | Salmonella | Absent in 25 gram | | Chapter 5,USFDA BAM online 2006 | Vibrio cholera | Absent in 25 gram | | Chapter 9,USFDA BAM online 2001 | Vibrio parahaemolyticus | Absent in 25 gram | | Chapter 9,USFDA BAM online 2001 | | |
| Criteria | Acceptance | Maximum | Test methods | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total plate count cfu/gram at {37°c} | 200000 | 500000 | Chapter 3,USFDA BAM online 2001 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Fecal coli forms cfu/gram at {37°c} | Nil | Nil | Chapter 4,USFDA BAM online 2002 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| E. coli cfu/gram at {37°c} | <5 | 10 | Chapter 4,USFDA BAM online 2002 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Staphylococcus cfu/gram at {37°c} | <25 | 100 | Chapter 12,USFDA BAM online 2001 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Enterobactor aerogens cfu/gram at {37°c} | <20 | 100 | Chapter 4,USFDA BAM online 2002 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Salmonella | Absent in 25 gram | | Chapter 5,USFDA BAM online 2006 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vibrio cholera | Absent in 25 gram | | Chapter 9,USFDA BAM online 2001 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vibrio parahaemolyticus | Absent in 25 gram | | Chapter 9,USFDA BAM online 2001 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 18 | Chemical parameter | <table border="1"> <thead> <tr> <th>Criteria</th> <th>Acceptance</th> <th>Maximum</th> <th>Test methods</th> </tr> </thead> <tbody> <tr> <td>Salt</td> <td>< 1.0%</td> <td>1.5%</td> <td>AOAC</td> </tr> <tr> <td>Cadmium</td> <td>< 1.0ppm</td> <td>1.0ppm</td> <td>LC-MS/MS</td> </tr> <tr> <td>Mercury</td> <td>< 0.5ppm</td> <td>0.5ppm</td> <td>LC-MS/MS</td> </tr> <tr> <td>Lead</td> <td>< 0.3ppm</td> <td>0.3ppm</td> <td>LC-MS/MS</td> </tr> <tr> <td>T.M.A</td> <td>< 15mg/100g</td> <td>20mg/100g</td> <td rowspan="2">Manual of analytical method of fish & fishery product</td> </tr> <tr> <td>T.V.B.N</td> <td>< 25mg/100g</td> <td>30mg/100g</td> </tr> </tbody> </table> | Criteria | Acceptance | Maximum | Test methods | Salt | < 1.0% | 1.5% | AOAC | Cadmium | < 1.0ppm | 1.0ppm | LC-MS/MS | Mercury | < 0.5ppm | 0.5ppm | LC-MS/MS | Lead | < 0.3ppm | 0.3ppm | LC-MS/MS | T.M.A | < 15mg/100g | 20mg/100g | Manual of analytical method of fish & fishery product | T.V.B.N | < 25mg/100g | 30mg/100g | | | | | | | | | | | | | | | | | | | |
| Criteria | Acceptance | Maximum | Test methods | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Salt | < 1.0% | 1.5% | AOAC | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cadmium | < 1.0ppm | 1.0ppm | LC-MS/MS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Mercury | < 0.5ppm | 0.5ppm | LC-MS/MS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Lead | < 0.3ppm | 0.3ppm | LC-MS/MS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| T.M.A | < 15mg/100g | 20mg/100g | Manual of analytical method of fish & fishery product | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| T.V.B.N | < 25mg/100g | 30mg/100g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 19 | Allergens | Allergens category: Mollusca (Squid), But plant also process Crustacean, may content trace of Crustacean & Fish. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 20 | GMO | 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 | | 5% |
| | 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 | 20 x 26 inch | |
| | Bag thickness | 50-60 micron | |
| | Bag Composition | Food grade Blue colour LLDPE & LDP Bag | |
| | Dimension (L x W x H) | 380 x 260 x 150 mm | |
| | Master carton | 5 Ply corrugated Paper | |
| Inner food grade blue poly bag & corrugated master carton are labeled as per importing country requirement. | | | |

| | | |
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| 23 Date coding | e.g.- 0H02/ DR 12-8-2020, Munna <p style="text-align: center;">Or</p> As mutually agreed between buyers & seller | 0- Year 2020 H- Month , August 02- Month Date D- Production Shift (Day) R- supplier code 12-8-2010- If Repack, Re-packing Date Munna- Packing Supervisor name |
| This product has 20 % protective glaze to maintain the product quality good until consumption | | |

| | |
|------------------------|------------------------|
| 24 Traceability | As per EAN 128 barcode |
|------------------------|------------------------|

| | | |
|--------------------|-------------------|--------|
| 25 Shipment | Type of container | Reefer |
| | Set temperature | -22°c |

| | | |
|--|---|---|
| 26 Product photo  | U/10 | U/10 |
| |  |  |

| | |
|------------------------------------|-----------------------------|
| 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 |