



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA	<b>PRODUCT SPECIFICATIONS</b> <b>FROZEN BUTTERFLY SHRIMPS IQF</b> (Product code – 0015211)	Doc. No.: - JMT-241/PS/SH/BF Issue : - 01 Author: - D. S. Bisht Approval no: - 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	<b>Frozen Butterfly Shrimps IQF (Product code – 0015211)</b>																																														
2	Scientific name	<b>Metapenaeus affinis</b>																																														
3	Ingredient list	Shrimps, Water and Salt Preservative:- E330 & E331																																														
4	Origin	India, Caught from FAO zone – 51																																														
5	Processing plant	<b>Processor:</b> JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval <b>Approval Number : 241</b> <b>Certification: - EIC, BRC A Grade, IFS Food, ISO 22K, ISO 14001, BSCI</b> <b>Exporter:</b> 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 make butterfly Tail on by hand and size grade, soaked in food additive (Salt, E330 & E331) and freeze in IQF machine, Glazed with automatic glazer, harden and packed in food grade plastic bags with header card, After bagging pass 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																																														
8	Product grading	<table border="1"> <thead> <tr> <th>Size / Grade</th> <th>Target</th> <th>Tolerance</th> </tr> </thead> <tbody> <tr> <td>20/30</td> <td>25-26 pcs / lbs.</td> <td>28 pcs / lbs.</td> </tr> <tr> <td>30/40</td> <td>35-36 pcs / lbs.</td> <td>38 pcs / lbs.</td> </tr> </tbody> </table>	Size / Grade	Target	Tolerance	20/30	25-26 pcs / lbs.	28 pcs / lbs.	30/40	35-36 pcs / lbs.	38 pcs / lbs.	<b>Note:-</b> These sizes / Grades are referential and may be modified at the request of customers																																				
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9	Packing	5 x 1Kg frozen weight / 5 x 800Gm deglaze net weight, Food grade Inner poly bag, outer Master carton																																														
10	Glazing	20% +/-2%	Extra glaze fully compensated																																													
11	Brands	SASHA 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: Crustacean (Shrimps), possible traces of sulphite, Mollusca (Cuttlefish/Squid) and Fishes																																														
19	GMO	No																																														





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**20 Irradiation treatment**

NO

**21 Typical Nutritional information {Amounts per Serving/100g}**

Nutrient Approximates	Amounts	%DV
Calories	106kcl / 444 kJ	5%
<b>Protein &amp; Amino Acids</b>		
Protein	20.3 g	41%
<b>Carbohydrates</b>		
Total Carbohydrate	0.9 g	0.0%
Dietary Fiber	0.0 g	0.0%
Sugar	0.0 g	
<b>Fats &amp; Fatty Acids</b>		
Total Fat	1.7 g	3.0%
Saturated Fat	0.3 g	2.0%
Monounsaturated Fat	0.3 g	
Polyunsaturated Fat	0.7 g	
Total trans fatty acids	~	
Total Omega-3 fatty acids	540 mg	
Total Omega-6 fatty acids	28.0 mg	
Cholesterol	152mg	51%
<b>Minerals</b>		
Sodium	148mg	6%
Calcium	52.0mg	5%
Iron	2.4mg	13%
<b>Vitamins</b>		
Vitamin A	180IU	4%
Vitamin D	152 IU	38%
Vitamin C	2.0mg	3%

**Note-** Percent Daily Values (%DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**Source:** Nutrient data for this listing was provided by USDA SR-21.-

**22 Packing & Labeling**

Product is packaged following client instruction

**Bag**

Barcode	As per EAN 128 barcode
Dimensions	9 x 16 Inch
Bag thickness	50-60 micron
Bag composition	Food grade Polyester & LLDPE, LDP
Master carton	5 Ply corrugated Paper
Dimension (L X W X H)	380 x260 x 155 Inch
Inner poly bag with header card or blue bag & master carton labeled as per importing country requirements.	

**Master carton**

**23 Date coding**

e.g.- 0H06/ DJ 15-8-2020, Dinesh

Or

As mutually agreed between buyers & seller

This product has 20% protective glaze to maintain the product quality until consumption

0- Year 2020  
H- Month , August  
01- Month Date  
D- Production Shift (Day)  
J- supplier code  
15-8-2020- If re-pack, Re-packing day  
Dinesh- Packing Supervisor name

**24 Traceability**

As per EAN 128 barcode

**25 Shipment**

Type of container

Reefer

Set temperature

-22 °c

**26 Product Photo**



**Elaborated by**

**Name : D. S. Bisht**

**Position : Quality Control Manager**

**Date : 01.08.2020**

**Approved by**

**Name : Kenny Thomas**

**Position : Managing Partner**

**Date : 01.08.2020**