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| JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA | PRODUCT SPECIFICATIONS FR. WHOLE CLEANED CUTTLEFISH IQF (Product code – 0010041) | Doc. No.: - JMT-241/PS/CF/CFWC 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 2 of 2 |
|----------------------------|-------------------------|--------------------|-------------|

| 1 | Product name | Frozen Whole Cleaned Cuttlefish IQF (Product code – 0010041) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--------------------------------------|---|---|-------------|-----------|--------------|--------------------------------------|------------------------------|--|---------------------------------|--------------------------------------|--------------|---------|---------------------------------|-------------------------------------|--------------------------------------|--------|---------------------------------|-------------------------------------|-------------|--------|---------------------------------|----------------------------|-------------|-----------|---|-----------------------------------|-------------|-----------|----------------------------------|--|-----|-----|---------------------------------|------------|-------------------|--|---------------------------------|----------------|-------------------|--|---------------------------------|-------------------------|-------------------|--|---------------------------------|--|--|
| 2 | Scientific name | <i>Sepia pharaonis</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | Ingredient list | Cuttlefish , 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, Soaked in additive (salt, E330 and E331), size grade then freeze in IQF freezer, after freezing glazed, harden and packed in food grade plastic bags with header card, after bagging, bags are 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>8/12</td> <td>9-10pcs/Kg</td> <td>Up to 11pcs/kg</td> </tr> </tbody> </table> | Size / Grade | Target | Tolerance | 8/12 | 9-10pcs/Kg | Up to 11pcs/kg | Note:- These sizes / Grades are referential and may be modified at the request of customers | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Size / Grade | Target | Tolerance | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8/12 | 9-10pcs/Kg | Up to 11pcs/kg | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | Packing | 6 x 1Kg frozen weight / 6 x 800gm net deglaze weight, pack in food grade poly bag, outer corrugated master carton | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Glazing | 20%±2% | Extra glaze fully compensated | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | 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> <tr> <td>Broken</td> <td>Head broken</td> <td>1 %</td> <td>Max 3%</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 | Broken | Head broken | 1 % | Max 3% | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Broken | Head broken | 1 % | Max 3% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | Organoleptic 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 16 | 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total plate count cfu/gram at {30°c} | 500000 | 1000000 | Chapter 4,USFDA BAM online 2002 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 17 | 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>< 10mg/100g</td> <td>15mg/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 | < 10mg/100g | 15mg/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 | < 10mg/100g | 15mg/100g | Manual of analytical method of fish & fishery product | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| T.V.B.N | < 25mg/100g | 30mg/100g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 18 | Allergens | Allergens category: Mollusca (Cuttlefish), But plant also process Crustacean, may content trace of Crustacean & Fish. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 19 | GMO | NO | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 20 | Irradiation treatment | NO | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |





JINNY MARINE TRADERS
 1306/1311, G I D C ESTATE,
 VERAVAL – 362 269
 GUJARAT, INDIA

PRODUCT SPECIFICATIONS
FR. WHOLE CLEANED CUTTLEFISH
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 Issue: - 01
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| | | | | |
|--|-------------------------------|-------------------------------------|------------|---|
| 21 Typical Nutritional information (Amount per serving / 100gm) | Calorie Information | Amounts Per Selected Serving | %DV | <p>Source: Nutrient data for this listing was provided by USDA SR-21..</p> <p>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.</p> |
| | Calories | 79 kcl / 331 kJ | 4% | |
| | Carbohydrates | | | |
| | Total Carbohydrate | 0.8g | 0% | |
| | Dietary Fiber | 0.0g | 0% | |
| | Sugar | 0.0g | | |
| | Fats & Fatty Acids | | | |
| | Total Fat | 0.7g | 1% | |
| | Saturated Fat | 0.1g | 1% | |
| | Monounsaturated Fat | 0.1g | | |
| | Polyunsaturated Fat | 0.1g | | |
| | Total Omega-3 fatty acids | 112mg | | |
| | Total Omega-6 fatty acids | 2.0mg | | |
| | Cholesterol | 112mg | 37% | |
| | Protein | | | |
| | Protein | 16.2g | 32% | |
| Vitamins | | | | |
| Vitamin A | 375 IU | 7% | | |
| Vitamin C | 5.3 mg | 9% | | |
| Minerals | | | | |
| Calcium | 90.0 mg | 9% | | |
| Potassium | 354 mg | 10% | | |
| Sodium | 372 mg | 15% | | |

| | | | |
|----------------------------------|-------------------------------|---|-------------------------------------|
| 22 Packing & Labeling | Packing & Labeling | Product is packaged following client instruction | |
| | Bag | Barcode | Supplied by Client |
| | | Dimensions | 9 x 16 inch |
| | | Bag thickness | 50-60 micron |
| | | Bag composition | Food grade blue colour LLDPE or LDP |
| | | Master carton | 5 Ply corrugated Paper |
| | | Dimension (L x W x H) | 400 x 250 x 180mm |
| | | Inner food grade blue poly bag & outer corrugated master carton labeled as per importing country requirement. | |
| Master carton | | | |

| | | |
|-----------------------|---|---|
| 23 Date coding | e.g.- 0H06/ DR 19-8-2020, Munna | 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 |
| | Or | |
| | As mutually agreed between buyers & seller This product has 20% protective glaze to maintain the product quality until consumption | |

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

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

| | | |
|-------------------------|---|---|
| 26 Product photo | 8/12 | 8/12 |
| |  |  |

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