



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA	PRODUCT SPECIFICATIONS FR. WHOLE CLEANED CUTTLEFISH IQF (Product code – 0010075)	Doc. No.: - JMT-241/PS/CF/CFWC Issue: - 01 Author: - D. S. Bisht Approval no.: - 241
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1	Product name	Frozen Cuttlefish Whole Cleaned IQF (Product code – 0010075)		
2	Scientific name	<i>Sepia pharaonis/Sepia aculeata/Sepiella inermis</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/Blast freezer, after freezing glazed, harden and packed in food grade plastic bags with header card, after bagging, bags are 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		
8	Product grading	Size / Grade	Target	Tolerance
		40/60	42-45 pcs/Kg	Up to 47pcs/kg
9	Packing	6 x 1Kg frozen weight / 6 x 800gm net deglaze weight , pack in food grade Inner 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	Parameter	Description	Target
		Discoloration	The colour of meat is change	Nil
		Deterioration	Spoil pieces	Nil
		Dehydration	Lack of water in the product surface	Nil
		Broken	Head broken	1 %
				Max 3%
15	Organoleptic parameter	Criteria	Target	
		Odour	Natural	
		Texture	Firm, not soft or gritty	
		Smell	Specific to frozen product	
16	Microbiological parameter	Criteria	Acceptance	Maximum
		Total plate count cfu/gram at {37°c}	200000	500000
		Total plate count cfu/gram at {30°c}	500000	1000000
		Coli forms (MPN cfu/gram at {37°c})	<20	50
		Fecal coli forms cfu/gram at {37°c}	Nil	Nil
		E. coli cfu/gram at {37°c}	<5	10
		Staphylococcus cfu/gram at {37°c}	<25	100
		Enterobactor aerogens cfu/gram at {37°c}	<20	100
		Salmonella	Absent in 25 gram	
		Vibrio cholera	Absent in 25 gram	
		Vibrio parahaemolyticus	Absent in 25 gram	
17	Chemical parameter	Criteria	Acceptance	Maximum
		Salt	< 1.0%	1.5%
		Cadmium	< 1.0ppm	1.0ppm
		Mercury	< 0.5ppm	0.5ppm
		Lead	< 0.3ppm	0.3ppm
		T.M.A	< 15mg/100g	20mg/100g
		T.V.B.N	< 25mg/100g	30mg/100g
				AOAC
				LC-MS/MS
				LC-MS/MS
				LC-MS/MS
				Manual of analytical method of fish & fishery product
18	Allergens	Allergens category: Mollusca (Cuttlefish), 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	<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	79kcl / 331kJ	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	375IU	7%			
Vitamin C	5.3 mg	9%			
Minerals					
Calcium	90.0 mg	9%			
Potassium	354 mg	10%			
Sodium	372 mg	15%			

22	Packing & Labeling	Product is packaged following client instruction	
		Barcode	Supplied by Client
		Dimensions	9 x 16 inch
		Bag	
		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.	

23	Date coding	e.g.- 0H04/ DR 15-8-2020, Munna	0- Year 2020 H- Month , August 04- Month Date D- Production Shift (Day) R- supplier code 15-8-2020- 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
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25	Shipment	Type of container	Reefer
		Set temperature	-22°c

26	Product photo	40/60	40/60
			

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