

	PRODUCT TECHNICAL SHEET	DATE: 01/03/2019 EDITION: 1

PRODUCT	GAMBERO ROSA 300-380 SGUSCIATO CRUDO SURGELATO FAO37.3.1
PACKAGING	10 kg polyethylene bags, paper cartons

TO BE KEPT AT ≤ - 18°C	PRODUCT LIFE 2 years	LOT NR.	HOW TO SHOW IT
	HOW TO SHOW IT		Example: 4321010, where 43th week, 2nd day of the week, 10th month, year 2010
	PACKING POSITION		
PROCESSING	PRODUCTION PROCESS	Addition of antioxidants in fishing vessels ↓ Receiving from fishing vessels ↓ Grading – Hand peeling ↓ Treatment with citrates ↓ Freezing ↓ Packing	
CRITICAL CONTROL POINTS AND CRITICAL LIMITS		CCP: Addition of sulfites. Critical limit: ≤150 ppm	
LABELLING	INGREDIENTS LIST	Pink shrimp , sodium metabisulphite , salt, sodium citrate	
KEEPING AND COLDSTORAGE		≤ - 18°C	

INGREDIENTS	SPECIES	CATCHING AREA / AQUACULTURE / ORIGIN
Pink shrimp	Parapenaeus longirostris	FAO ZONE No 37.3.1
sodium metabisulphite		

salt		
sodium citrate		

PHYSICOCHEMICAL PARAMETERS		
Parameter	VALUE	TOLERANCE
NET WEIGHT (g)	10 kg	± 50 g
SIZE (pcs /kg)	300-380	
GLAZING (%)	-	
SO2 (ppm)	≤ 150	

MICROBIOLOGICAL PARAMETERS			
Parameter	Value	Tolerance	Analysis Method
Total Enterobacteries / g	<500		ISO 21528-2
Total aerobic count / g	<10 ⁶		ISO 4833-1:2013
<i>Salmonella</i> spp. / 25g	Absence		ISO 6579
<i>Staphylococcus aureus</i> enterotoxigenic/ g	<100		ISO 6888
Total coliforms /g	<500		ISO 4832/1991
NUTRITIONAL CHARACTERISTICS	<u>DETERMINANTS</u>	<u>NOMINAL VALUE (per 100 g of product)</u>	
	ENERGY (Kcal/L/kJ)	80/340	
	PROTEINS (g)	20	
	CARBOHYDRATE (g)	0	
	From which sugars (g)	0	
	FATS (g)	0	
	From which saturated (g)	0	
	SALT (g)	0.69	

ALLERGIES		
ALLERGENS	Present as an ingredient	Present as a contaminant
Cereals with gluten (wheat, rye, barley, oats)	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans and by-products	X	<input type="checkbox"/>
Eggs and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Fish and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Soyabean and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Milk and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Almonds	<input type="checkbox"/>	<input type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input type="checkbox"/>
Cashew nuts	<input type="checkbox"/>	<input type="checkbox"/>
Pecan nuts	<input type="checkbox"/>	<input type="checkbox"/>
Brazil nuts	<input type="checkbox"/>	<input type="checkbox"/>
Pistachio	<input type="checkbox"/>	<input type="checkbox"/>
Macadamia nuts	<input type="checkbox"/>	<input type="checkbox"/>
Celery and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Sesame beans and by-products	<input type="checkbox"/>	<input type="checkbox"/>
Anhydride sulphurous and sulphites (concentration over 10 mg/kg)	X	<input type="checkbox"/>
Lupins	<input type="checkbox"/>	<input type="checkbox"/>
Mollusc and by-products	<input type="checkbox"/>	<input type="checkbox"/>
It does not contain any of the allergies mentioned above.	<input type="checkbox"/>	X

It's our policy to comply with all the following laws and current regulations:

	CURRENT LEGISLATION
Regulation (EC)	2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
Regulation (EC)	420/2011 of 29 April 2011 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs
Regulation (EC)	No 488/2014 of 12 May 2014 amending regulation (EC) No 1881/2006 as regards maximum levels of cadmium in foodstuffs
Regulation (EC)	No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers
Regulation (EC)	1379/2013 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 11 December 2013 on the common organization of the markets in fishery and aquaculture products