


# Product Specification

<b>Product name</b>	QUEEN SCALLOP MEAT, ROE ON, SOAKED
<b>Product code</b>	FZQS005iom
<b>Common name</b>	QUEEN SCALLOP
<b>Latin name</b>	AEQUIPECTEN SPP (CHLAMYS OPERCULARIS)
<b>Country of origin</b>	NORTH EAST ATLANTIC – ZONE FAO 27 – SUB AREA IRISH SEA



<b>Glazing</b>	20%
<b>Unit Net weight</b>	800 GR <b>BARCODE EAN 5029189000217</b>
<b>Number per case</b>	10 X 800 GR <b>BARCODE EAN 5029189000224</b>
<b>Grade</b>	40/60 pieces per pound
<b>Case weight</b>	8KG    10 x 800gr
<b>Primary Packaging</b>	Plastic bag, adhesive paper label
<b>Secondary Packaging</b>	Cardboard Carton    dimensions 230 x 380 x 300 mm    weight 429 GR
<b>Brand</b>	 ISLE OF MAN SEAFOOD PRODUCTS
<b>Date coding format</b>	DD/MM/YY
<b>Shelf life</b>	24 MONTHS
<b>Storage instructions</b>	-20°C
<b>Delivery conditions</b>	FROZEN -20°C
<b>Fishing zone/area</b>	FAO 27, N.E. ATLANTIC, SUB AREA
<b>Fishing method</b>	Trawl & Dredge
<b>Packer</b>	ISLE OF MAN SEAFOOD PRODUCTS    OR OUT OF HOUSE AT      PIPER SEAFOODS
<b>EU Approval code</b>	IOM 009 FE      IF FINAL PACKING OUT OF HOUSE      AA 108 EC
<b>Description</b>	SOAKED QUEEN SCALLOP MEAT, ROE ON, RAW, INDIVIDUALLY FROZEN

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### Microbiological Standards

Organism	Units	Target	Accept	Unacceptable	TEST Frequency
Total viable count @ 30°C for 48 hrs	CFU/g	<100,000	Between	<1,000,000	monthly
Presumptive <i>Enterobacteriaceae</i>	CFU/g	<1000	Between	<10,000	monthly
<i>Escherichia coli</i>	CFU/g	<10	Between	<1000	monthly
<i>Staphylococcus aureus</i>	CFU/g	<10	Between	<200	monthly
<i>Salmonella</i>	In 25g	Nil	Nil	Present	monthly
<i>Listeria spp</i>	In 25g	Nil	Nil	Present	monthly
<i>Listeria monocytogenes</i>	In 25g	Nil	Nil	Present	monthly

### Nutritional Standards

*(Typical values, will vary through season. Source McCance and Widows on version 6)*

Nutrient	Per 100g
Energy (kJ)	105
Energy (kcal)	105
Protein	23.2g
Total carbohydrate	Trace
- Of which sugars	0g
Fat	1.4g
- Of which saturated	0.4g
- Of which mono-unsaturated	0.36g
- Of which poly-unsaturated	0.48g
Fibre	0g
Starch	
Sodium Phosphate	270mg
Salt	.45g
SO <sub>2</sub> - Sulphur Dioxide	NIL

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## Ingredients & Dietary Information

<b>Ingredients</b>	
QUEEN SCALLOP MEAT, ROE ON SHUCKED FROM THE SHELL	
<b>Allergens</b>	
Shellfish – MOLUSCS	
<b>Suitable for/Free from</b>	
Lactose intolerant	yes
Coeliac	yes
Vegetarian	yes
Vegan	no
Kosher	no
Halal	no
Artificial ingredients	no
Additives	no
Preservatives	no
Colours - Natural	no
Colours - Artificial	no

## Quality Standards

<b>Standard</b>	
<b>Packaging</b>	Standard 10 x 800gr net. with the ability to pack to customer requirements
<b>Visual</b>	INTACT CREAMY WHITE MEAT WITH BRIGHT ORANGE/RED ROE NO BLACK OR DISCOLOURED PIECES ATTACHED TO MEAT NO BROKEN PIECES, MEAT SHOULD BE INTACT ROE MAY CHANGE COLOUR FROM RED TO ORANGE ACCORDING TO TIME OF YEAR
<b>Aroma</b>	NO MAL ODOURS, AMMONIA OR TAINTS
<b>Flavour</b>	TASTE SHOULD BE SWEET, NO AMMONIA TASTE, SHOULD BE CHARACTERISTIC OF SPECIES
<b>Texture</b>	FIRM, TEXTURE TO MEAT AND SMOOTH TEXTURE TO ROE
<b>Monitoring</b>	QUALITY IS MONITORED DURING PROCESSING FOR SIZE, TEMPERATURE, APPEARANCE AND ODOUR

## Processing outline

QUEEN SCALLOPS ARE RECEIVED FROM BOATS LANDED DAILY. PRODUCT IS CHECKED FOR FRESHNESS AND CHILLED TO 0-5°C. SHELLS ARE OPENED MANUALLY AND THE MEAT AND ROE IS REMOVED. MEAT IS WASHED IN CLEAN POTABLE WATER TO REMOVE SAND AND MUD AND THEN SOAKED IN POTABLE WATER OVERNIGHT. THE FOLLOWING MORNING IT IS BLAST FROZEN TO -35°C. THE PRODUCT IS THEN HELD IN COLDSTORAGE AT -20°C. PRODUCT IS THEN GLAZED AND PACKED TO SALES SPECIFICATION.

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## LABELLING

<b>Primary</b>	PRODUCT, LATIN, SIZE, NET WEIGHT FISHING AREA, SUB AREA, FISHING METHOD LOT NUMBER, PRODUCTION DATE, BEST BEFORE STORAGE INSTRUCTIONS, ALLERGENS, FACTORY EU NUMBER
<b>Secondary</b>	PRODUCT, LATIN, SIZE, NET WEIGHT FISHING AREA, SUB AREA, FISHING METHOD LOT NUMBER, PRODUCTION DATE, BEST BEFORE STORAGE INSTRUCTIONS, ALLERGENS, FACTORY EU NUMBER

## SPECIFICATIONS APPROVED FOR ISLAND SEAFARE LIMITED

<b>Quality Controller</b>	Nick Pledger	<b>Date</b>	
		<b>Signature</b>	
<b>Managing Director</b>	Tim Croft	<b>Date</b>	
		<b>Signature</b>	
<b>Customer Acceptance of Specification</b>		<b>Date</b>	<b>Signature</b>  <b>Title</b>

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