


Product Specification

Product name	WHOLE QUEEN SCALLOP FROZEN
Product code	FZQS009iom
Common name	QUEEN SCALLOP
Latin name	AEQUIPECTEN SPP (CHLAMYS OPERCULARIS)
Country of origin	NORTH EAST ATLANTIC – ZONE FAO 27 – SUB AREA IRISH SEA



Glazing	NIL		
Unit Net weight	10KG	BARCODE EAN 13 5029189000415	
Number per case	N/A		
Grade	20/30 pieces per kg		
Case weight	10KG		
Primary Packaging	BLUE LINER BAG		
Secondary Packaging	CARD MASTER	dimensions 230 x 380 x 300 mm	weight 429 GR
Brand	 I ISLE OF MAN SEAFOOD PRODUCTS		
Date coding format	DD/MM/YY		
Shelf life	24 MONTHS		
Storage instructions	-20°C		
Delivery conditions	FROZEN -20°C		
Fishing zone/area	FAO 27, N.E. ATLANTIC, SUB AREA		
Fishing method	TRAWL		
Packer	ISLE OF MAN SEAFOOD PRODUCTS		
EU Approval code	IOM 009 FE		

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Description	WHOLE QUEEN SCALLOPS 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
SO2 - Sulphur Dioxide	NIL

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Ingredients & Dietary Information

Ingredients	
QUEEN SCALLOP MEAT ROE ON	
Allergens	
Shellfish – MOLUSC	
Suitable for/Free from	
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

Standard	
Packaging	Standard 10kg
Visual	ON DEFROSTING AND OPENING, MEAT SHOULD BE CREAMY WHITE WITH BRIGHT ORANGE/RED ROE EMPTY SHELLS AND OTHER DEBRIS IS KEPT TO A MINIMUM
Aroma	NO MAL ODOURS, AMMONIA OR TAINTS
Flavour	TASTE SHOULD BE SWEET, NO AMMONIA TASTE, SHOULD BE CHARACTERISTIC OF SPECIES WITH A QUALITY CONSISTENT TO THAT OF A FRESHLY PROCESSED QUEEN SCALLOP
Texture	FIRM, SPRINGY TEXTURE TO MEAT AND SMOOTH TEXTURE TO ROE
Monitoring	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 BLAST FROZEN IN SACKS OVERNIGHT TO -35°C. PRODUCT IS THEN HELD IN COLDSTORAGE AT -20°C UNTIL PACKED TO MEET CUSTOMER REQUIREMENTS

LABELLING

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

Quality Controller	Nick Pledger	Date	
		Signature	
Managing Director	Tim Croft	Date	
		Signature	
Customer Acceptance of Specification		Date	Signature
			Title

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