

# Product Specification

<b>Product name</b>	<b>QUEEN SCALLOP HALF SHELL, ROE ON 40/60</b>
<b>Product code</b>	FZQS011iom
<b>Common name</b>	QUEEN SCALLOP HALF SHELL
<b>Latin name</b>	AEQUIPECTEN SPP (AEQUIPECTEN OPERCULARIS)
<b>Country of origin</b>	NORTH EAST ATLANTIC – ZONE FAO 27 – SUB AREA IRISH SEA



<b>Glazing</b>	<b>20%</b>
<b>Unit Net weight</b>	<b>800 gr</b> <b>BAR CODE EAN 13 5029189000286</b>
<b>Number per case</b>	<b>10 x 800 gr</b> <b>BAR CODE EAN 13 5029189000293</b>
<b>Grade</b>	<b>40/60 pieces per kilo</b>
<b>Case weight</b>	8 KG
<b>Primary Packaging</b>	Plastic Bag
<b>Secondary Packaging</b>	Cardboard Carton - dimensions 230 x 380 x 300 mm    weight 429 GR
<b>Date coding format</b>	DD/MM/YY
<b>Shelf life</b>	<b>24 MONTHS</b>
<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 IRISH SEA
<b>Fishing method</b>	Dredge or Trawl
<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>	HALF SHELL QUEEN SCALLOPS WITH ROE. PROCESSED ALLOWING THE MEAT TO REMAIN ON THE FLATTER PART OF THE SHELL

### Microbiological Standards

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## Product Specification

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 attached to half shell	
Allergens	
Shellfish – <b>MOLUSCS</b>	
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	
<b>Packaging</b>	Standard 10 x 1kg ( 800 gr ), with the ability to pack and glaze 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 TO HALF SHELL 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, SPRINGY TEXTURE TO MEAT AND SMOOTH MOIST 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 PRODUCT CUT TO LEAVE MEAT AND ROE ATTACHED TO THE HALF SHELL. THE PRODUCT IS WASHED IN CLEAN, POTABLE WATER. PRODUCT IS BLAST FROZEN TO -35°C. THE PRODUCT IS HELD IN COLDSTORAGE AT -20°C. PRODUCT IS GLAZED AND PACKED TO CUSTOMER 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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