

Contact Details



Macduff Shellfish (Scotland) Ltd

Station Road
Mintlaw
Peterhead
Aberdeenshire
AB42 4LU
Ph. 01771 624000
Fax 01771 624111

Product Information

| | |
|---------------------------------|--|
| Product Name | Frozen Whole Langoustines |
| Scientific Name | <i>Nephrops norvegicus</i> |
| Vessel Catch Details | Caught Using Otter Twin Trawl |
| Processing Details | Langoustines are size graded, packed into trays, passed through a fresh water glaze, frozen, labelled, metal detected and packed into boxes at the Mintlaw processing facility |
| Ingredients | Whole Langoustines/ Sodium Metabisulphate |
| Allergens | Shellfish (Crustacean) / SO ₂ |
| Preparation Instructions | Cook fully prior to consumption. Do not refreeze thawed product. |
| Shelf Life | 24 Months |

Quality Control Standards

Defect Types

- **Food Safety Defect:** Any defects that may pose a risk to consumers of the product. These defects include objectionable material (metal, wood, plastic, etc) as well as shells.
- **Process Defect:** These defects are caused by the processing equipment. The Processing Facility can manage process defects by making adjustments to production settings, either equipment adjustments or production flow.

| Defect | Definition | Testing State | Maximum Defect Level per 1Kg |
|----------------------------|---|---------------|------------------------------|
| Food Safety Defects | | | |
| | | Frozen | |
| Objectionable Matter | Any object not associated with the product (metal, plastic, wood) | Frozen | 0 |

| Defect | Definition | Testing State | Maximum Defect Level per 1Kg |
|------------------------|-------------------------------|---------------|------------------------------|
| Process Defects | | | |
| Melanosis | Melanosis is not permitted | Fresh/Frozen | Absent |
| Green Sack | Green Sac may be present | Fresh/Frozen | Acceptable |
| Berries / Eggs | Berries / Eggs may be present | Fresh/Frozen | Acceptable |
| Broken Heads | No Broken Heads Permitted | Fresh/Frozen | 2 Permitted |

| Control Point | Method | Testing State | Accept |
|--|--|----------------|----------------|
| Inspection & Testing Criteria | | | |
| Labelling | Visual: Sign off by Label Technician, QC, and Production Staff. Single weight labels used (750g Net weight printed on the tray labels, 4.5Kg Net weight printed on the case labels). | N/A | Compliant |
| Packaging | Visual | N/A | Compliant |
| Product Core Temperature | Regular Temperature Checks completed | Fresh & Frozen | <5°C <-18°C |
| Glaze | 25% - Glaze Checks completed | Frozen | Compliant |
| SO2 Residue | SO2 tests on all Intake Batches and weekly tests to External Lab | Fresh | Compliant |
| Weights | Weights checked regularly by QC/Production Staff | Fresh/Frozen | Compliant |

| Attribute | Testing State | Accept |
|--------------------------------|---------------|---|
| Organoleptic Properties | | |
| Colour | Thawed/Cooked | Bright Shell, Pale pink to pink/orange-red. Meat white, clean |
| Odour | Thawed/Cooked | Mild shellfish smell. Marine, sea weedy |
| Flavour | Thawed/Cooked | Very/ intensely sweet. metallic |
| Texture | Thawed/Cooked | Hard Shell, flesh moist. Good bite to flesh, firm meat |

| Test |
|------|
|------|

Spec Number: PRD_030c
Author: Kati Reisel

Revision Number: 003
Validator: Iona Cameron

Revision Date: 21st November, 2019
Page: 2

This Specification is a controlled document. Copies of this document are considered uncontrolled. Verify the current revision of this document against the master copy register.

| SO2 Analysis – Performed In House and External at Eurofins Grimsby Laboratory | |
|---|--------------------------|
| SO2 - Internal | Sampled Daily - <150ppm |
| SO2 - External | Sampled Weekly - <150ppm |

| Nutritional Information | Composition per 100g |
|--|----------------------|
| Nutritional Analysis – Performed Externally at Eurofins Grimsby Laboratory – August 2018 | |
| KJ/kcal | 286/67 |
| Protein | 15.4g |
| Carbohydrate | 1.4g |
| Of Which Sugars | <0.1g |
| Fat | <0.2g |
| Of which saturates | <0.1g |
| Fibre | <0.6g |
| Salt Equivalent | 0.85g |
| Of which Sodium | 0.34g |

| Test | |
|---|------------------------------|
| Heavy Metal Tests – Performed Externally at Eurofins Wolverhampton Laboratory | |
| Lead | Sampled Annually – 0.50mg/Kg |
| Cadmium | Sampled Annually – 0.50mg/Kg |
| Mercury | Sampled Annually – 0.50mg/Kg |

| Test | Target | Unsatisfactory |
|-----------------------|--------------------|--------------------|
| TVC | $<5.0 \times 10^4$ | $>5.0 \times 10^5$ |
| Escherichia coli | < 10 | >100 |
| Staphylococcus aureus | < 50 | >100 |
| Salmonella | Not Detected | Present |

Allergen Information

Packaging Information

| Allergens and Sensitive Questions: | | | |
|---|---------------------------|------------------------|---|
| Allergen Info | Present in Product | Present on Site | Source |
| 1 – Celery/Celериac | X | X | |
| 2 – Egg/Egg Products | X | X | |
| 3 – Fish/Fish Products | X | ✓ | King Scallop by catch handled on site |
| 4 – Wheat Gluten | X | X | |
| 5 – Rye Gluten | X | X | |
| 6 – Barley Gluten | X | X | |
| 7 – Oat Gluten | X | X | |
| 8 – Spelt Gluten | X | X | |
| 9 – Kamult Gluten | X | X | |
| 10 – Milk/Milk Products | X | X | |
| 11 – Mustard/Mustard Products | X | X | |
| 12 – Nuts/Nut Products | X | X | |
| 13 – Peanuts/Peanut Products | X | X | |
| 14 – Sesame Seed/Sesame Products | X | X | |
| 15 – Crustacea | ✓ | ✓ | Langoustines, Brown Crab and Velvet Crab Present on site – segregation in place |
| 16 – Molluscs | X | ✓ | Scallops and Whelks (seasonal) are on site – segregation in place |
| 17 – Soya/Soya Products | X | X | |
| 18 – Sulphites | ✓ | ✓ | Sodium Metabisulphite used on site for Prawns |
| 19 – Lupin/Lupin Products | X | X | |
| 20 – Pine Nuts/Pine Kernels | X | X | |
| 21 – Coconut | X | X | |
| 22 – Yeast/Yeast Extract | | | |
| ADDITIVES | | | |
| 23 – Genetically Modified Ingredients | X | X | |
| 24 – Additives | X | X | |
| 25 – Preservatives | X | X | |
| 26 – Natural Colour(s) | X | X | |
| 27 – Artificial Colour(s) | X | X | |
| 28 – Natural Flavourings | X | X | |
| 29 – Artificial Flavouring(s) | X | X | |
| 30 – Antioxidants | X | X | |
| 31 – Artificial Sweeteners | X | X | |

Size Grade

| Grade Per Kg Net | Pieces per tray |
|------------------|-----------------|
| 8 - 10 | 4 - 7 |
| 8 - 10 | 4 - 8 |
| 10 - 12 | 6 - 9 |
| 12 - 15 | 8 - 12 |
| 16 - 20 | 13 - 16 |
| 21 - 30 | 17 - 20 |
| 31 - 40 | 21 - 30 |
| 40+ | 31 - 40 |

Pack Formats

| Units Per Box | Weight Per Unit | Master Weight |
|---------------|-----------------------|--------------------------------|
| 6 | 1Kg | 6Kg |
| Glaze % | Weight (Net) per Tray | Glazed product Weight per Tray |
| 25% | 750g | 1Kg |

Packaging Details

| Attribute | Details |
|-----------------------------|---|
| Primary | Black 1Kg Tray (APET/RPET) – 315 x 151 x 65mm |
| Secondary | Cardboard Outer Case – 450(l) x 314(w) x 124(h) mm |
| Film | K-SEAL Top Seal film |
| Pallet Configuration | 84 cases (14 layers, 6 cases on a layer) / 90 cases (15 layers, 6 cases on a layer). |
| Storage Conditions | Product must have a minimum core temperature of -18°C. In cold storage product must be stored in a minimum temperature of -18°C. Frozen product should remain packaged or covered during storage. |

Langoustine Color Guide – Frozen

Green Sac



Green Sack Chart – Heavier months May to September

| | January | February | March | April | May | June | July | August | September | October | November | December |
|--------------------------------|---------|----------|--------|--------|-----|-------|-------|--------|-----------|---------|----------|----------|
| Availability | Orange | Orange | Orange | Orange | Red | Green | Green | Green | Green | Orange | Orange | Red |
| Soft shell/green sack presence | | | | | | | | | | | | |
| (3) High | 1 | 1 | 2 | 2 | 3 | 3 | 3 | 3 | 3 | 2 | 1 | 1 |
| (2) Medium | | | | | | | | | | | | |
| (1) Low | | | | | | | | | | | | |

Eggs/Berries

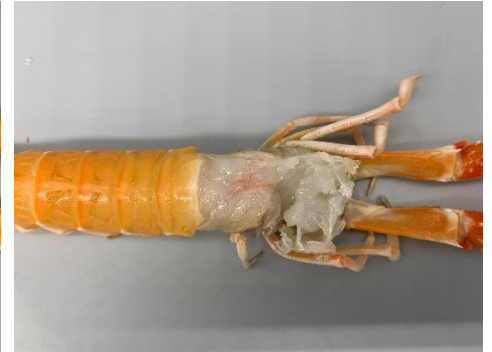


Langoustine Defects

Melanosis

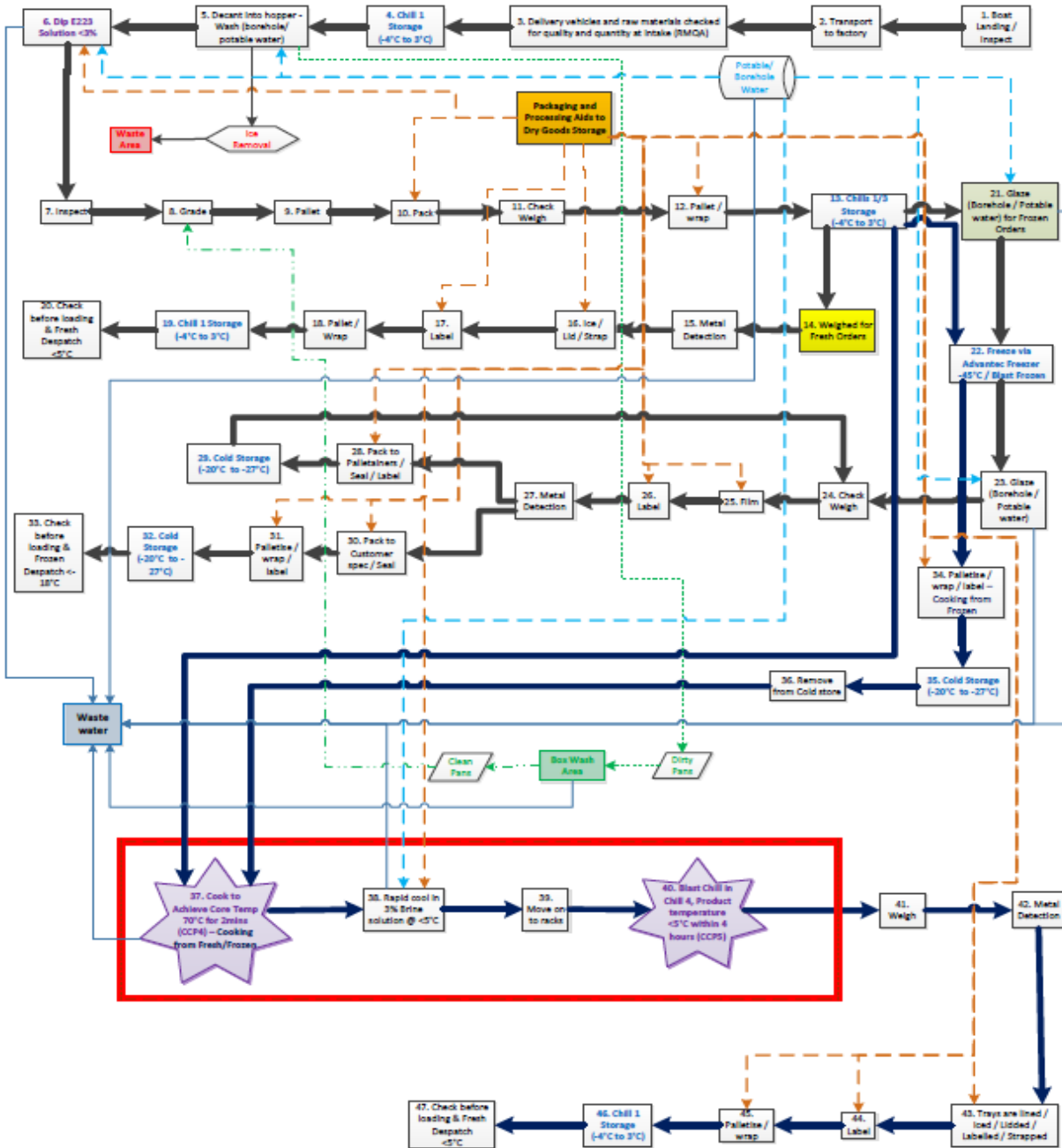


Broken Heads





Whole Langoustine Process Flow Diagram



Primary Packaging

Spec Number: PRD_030c
Author: Kati Reisel

Revision Number: 003
Validator: Iona Cameron

Revision Date: 21st November, 2019
Page: 9

This Specification is a controlled document. Copies of this document are considered uncontrolled. Verify the current revision of this document against the master copy register.

Black 1Kg Tray (APET/RPET) – 315 x 151 x 65mm



Secondary Packaging

Cardboard – 450(l) x 314(w) x 124(h)mm Outer Carton



Revision Log

| Revision Number | Description of Edits | Editor | Approved By | Date |
|--|---|--------|-------------|--|
| Spec Number: PRD_030c Author: Kati Reisel | Revision Number: 003 Validator: Iona Cameron | | | Revision Date: 21 st November, 2019 Page: 10 |

This Specification is a controlled document. Copies of this document are considered uncontrolled. Verify the current revision of this document against the master copy register.

| | | | | |
|-----|--|-------------|--------------|------------|
| 001 | Specification Created | Kati Reisel | Iona Cameron | 30/05/2019 |
| 002 | Amended – Flow diagram, new product photos, heavy metal limits added | Kati Reisel | Iona Cameron | 27/08/2019 |
| 003 | Amended – Labelling info, single weight labels used | Kati Reisel | Iona Cameron | 21/11/2019 |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

Approval

| Name | Signature | Position | Date |
|--------------|-----------|-------------------------------|------|
| Iona Cameron | | Head Of Quality | |
| Duncan Watt | | Head Of Operations | |
| John Stott | | Business Development Director | |

Specification Approved By Customer:

Sign:

Date:

Please return a signed copy of the specification by email or fax to i.cameron@macduffshellfish.co.uk