

JINNY MARINE TRADERS, Unit-II 1310, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		PRODUCT SPECIFICATIONS FROZEN SKEWERS IQF (SQUID FILLET & PUD SHRIMPS)		Doc. No.: - JMT-1183/PS/SKW/01 Issue: - 01 Author: - D. S. Bisht Approval number: - 1183																																													
Creation date : 01/04/2012		Updated on : 01/08/2019		Update number : 07																																													
Page 1 of 2																																																	
1	Product name	FROZEN SKEWERS (3Pcs SQUID FILLET & 2Pcs PUD SHRIMPS) IQF																																															
2	Scientific name	<i>Uroteuthis duvaucelii, Metapenaeus affinis.</i>																																															
3	Ingredient list	Squid ,Shrimps, Bamboo stick , Water and Salt Antioxidant: E330 & E331.																																															
4	Origin	India, Caught from FAO zone – 51																																															
5	Method of catch	OTB ('con reti da traino')																																															
6	Processing plant	Processor: JINNY MARINE TRADERS 1310, GIDC Estate, Veraval Approval Number : 1183 Certification: - EIC, BRC A GRADE, IFS Food, ISO 22K, ISO 14001, SEDEX Ethical Exporter: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval																																															
7	Brief description of process	The raw material comes from fishing vessel (sea caught, FAO zone-51) once receive store in the chill room until to be processed, product will be washed and de-headed, then peeled by hand and size grade, soaked in Additives (Salt, E330 & E331) make the fillet from squid, arrange in wooden stick as per specification and freeze in IQF machine, glazed with automatic glazer, harden and packed in food grade plastic bags, after bagging pass through metal detector and in properly labeled corrugated master carton and store in the cold storage at -18°C																																															
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10	Glazing	20% +/-2% (Depending upon buyers requirement)		Extra glaNot compensated																																													
11	Brands	SASHA, SHANAYA																																															
12	End use	To be cooked before consumption																																															
13	Self life	24 month at storage temperature of -18°C or below																																															
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18	Allergens	Allergens category: Mollusca (Squid) & Crustaceans (Shrimps), may content trace of Sulphite & Fish.																																															

19	GMO	NO		
20	Typical Nutritional information (Amount per serving 3oz / 85 gm)	Calorie Information	Amounts Per Selected Serving	%DV
		Calories	134 (561 kJ)	7%
		From Carbohydrate	5.7 (23.9 kJ)	
		From Fat	10.7 (44.8 kJ)	
		From Protein	118 (494 kJ)	
		Carbohydrates		
		Total Carbohydrate	1.4g	0%
		Dietary Fiber	0.0g	0%
		Fats & Fatty Acids		
		Total Fat	1.2g	2%
		Saturated Fat	0.2g	1%
		Monounsaturated Fat	0.1g	
		Polyunsaturated Fat	0.2g	
		Total Omega-3 fatty acids	190mg	
		Total Omega-6 fatty acids	3.4mg	
		Cholesterol	190mg	63%
		Protein & Amino Acids		
		Protein	27.6g	55%
	Vitamins			
	Vitamin A	33.0IU	1%	
	Vitamin C	4.7mg	8%	
	Minerals			
	Calcium	153mg	5%	
	Potassium	541mg	15%	
	Sodium	632mg	26%	

Source: Nutrient data for this listing was provided by USDA SR-21.

Note- Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

21	Packing	Product is packaged following client instruction			
	Bag	Barcode	Supplied by Client		
		Dimensions	9 x 16 inch		
		Bag thickness	50 micron		
		Bag composition	Food grade LLDP & LDP		
		Dimension	15.5 x 12.5 x 6.75 inch		
		Master carton	5 ply corrugated paper		
		Master carton	Inner food grade plastic bags, outer corrugated master carton labeled as per importing country requirement.		

22	Date coding	e.g.- 9H05/ DNJ 15-8-2019, Munna Or As mutually agreed between buyers & seller	9- Year 2019 H- Month , August 05- Month Date D- Production Shift (Day) NJ- supplier code 15-8-2019- If re-pack, Re-packing date Munna- Packing Supervisor name
		This product has 20% protective glaze to maintain the product quality until consumption	

23	Traceability	As per EN 128 barcode		
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24	Shipment	Type of container	Refer
		Set temperature	-22°C



Elaborated by	Approved by
Name : D. S. Bisht	Name : Kenny Thomas
Position : Quality Control Manager	Position : Managing Partner
Date : 01.08.2019	Date : 01.08.2019