



Wild about Shellfish

Product Specification: Frozen Shell On Langoustine Tails – Single weight labels

Scientific Name: Nephrops norvegicus

Contact Details



Macduff Shellfish (Scotland) Ltd

Station Road Mintlaw Peterhead Aberdeenshire AB42 4LU

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Product Information

Product Name	Frozen Shell On Langoustine Tails
Scientific Name	Nephrops norvegicus
Vessel Catch Details	Caught Using Otter Twin Trawl
Processing	Langoustine Tails are size graded, frozen, passed through a fresh water glaze,
Details	packaged and metal detected at the Mintlaw processing facility
Ingredients	Langoustine Tails / Sodium Metabisulphate
Allergens	Shellfish (Crustacean) / SO2
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.

Spec Number: PRD_005c Revision Number: 001 Revision Date: 28th November, 2019

Author: Kati Reisel Validator: Iona Cameron Page: 1





Scientific Name: Nephrops norvegicus

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			
Berries / Eggs	Berries / eggs may be present	Fresh/Frozen	Acceptable

Control Point	Method	Testing State	Accept	
	Inspection & Testing Crite	eria		
	Visual: Sign off by Label Technician,			
	QC, and Production Staff. Single			
Labelling	weight labels used (700g Net weight	N/A	Compliant	
	printed on the bag labels, 7Kg Net			
	weight printed on the case labels).			
Packaging	Visual N/A Com		Compliant	
Product Core	Regular Temperature Checks	Fresh &	<5°C	
Temperature	completed	Frozen	<-18°C	
Glaze	30% – Glaze Checks completed	Frozen	Compliant	
SO2 Residue	SO2 tests on all Intake Batches and	Fresh	Compliant	
302 Residue	weekly tests to External Lab	riesii	Compliant	
Weights	Weights checked regularly by	Fresh/Frozen	Compliant	
vveignts	QC/Production Staff	Freshij Frozen	Compilant	

Attribute	Testing State	Accept
	Organo	leptic Properties for Raw Material
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	Flesh moist. Good bite to flesh, firm meat

Spec Number: PRD_005c Revision Number: 001 Revision Date: 28th November, 2019

Author: Kati Reisel Validator: Iona Cameron Page: 2





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Scientific Name: Nephrops norvegicus

Test			
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 at External at Eurofir	ns Grimsby Laboratory – Tested 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	Target	Unsatisfactory
TVC	<5.0 x 10^4	>5.0 x 10^5
Escherichia coli	< 10	>100
Staphylococcus aureus	< 50	>100
Salmonella	Not Detected	Present

Test	
Heavy Metal Tests – Perfor	med Externally at Eurofins Wolverhampton Laboratory
Lead	Sampled Annually – 0.50mg/Kg
Cadmium	Sampled Annually – 0.50mg/Kg
Mercury	Sampled Annually – 0.50mg/Kg

 Spec Number: PRD_005c
 Revision Number: 001
 Revision Date: 28th November, 2019

Author: Kati Reisel Validator: Iona Cameron Page: 3





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Scientific Name: Nephrops norvegicus

Allergen Information

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

Spec Number: PRD_005c Revision Number: 001 Revision Date: 28th November, 2019

Author: Kati Reisel Validator: Iona Cameron Page: 4





Scientific Name: Nephrops norvegicus

Packaging Information

Size Grade

Grade
0 – 10
10 – 20
20 – 30
30 – 45

Pack Formats

Units Per Box	Weight Per Unit	Master Weight
10	1Kg	10Kg
Glaze %	Weight (Net) per bag	Gross Weight per gab
30	700g	1Kg

Packaging Details

Attribute	Details	
Drimory	1Kg Plain Bag – 240mm x 345mm	
Primary	1Kg Printed Bag – 340mm x 240mm	
Secondary	Cardboard Outer Case – 400(I) x 290(w) x 221(h) mm	
Pallet wrap	Hand held stretch film	
Pallet Configuration	64 Cases (8 layers on a pallet, 8 cases per pallet)	
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.	

 Spec Number: PRD_005c
 Revision Number: 001
 Revision Date: 28th November, 2019

Author: Kati Reisel Validator: Iona Cameron Page: 5





Scientific Name: Nephrops norvegicus

Shell On Langoustine Tails





Berries/Eggs



Shell On Langoustine Tails Defects

Melanosis



Spec Number: PRD_005c
Author: Kati Reisel

Revision Number: 001 Validator: Iona Cameron Revision Date: 28th November, 2019

Page: 6

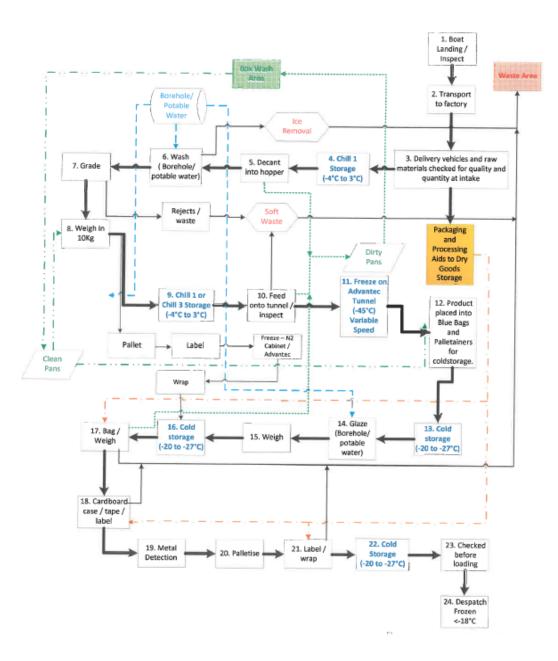




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Langoustine Tail Glazed Bag Process Flow Diagram



Spec Number: PRD_005c Revision Number: 001 Revision Date: 28th November, 2019

Author: Kati Reisel Validator: Iona Cameron Page: 7





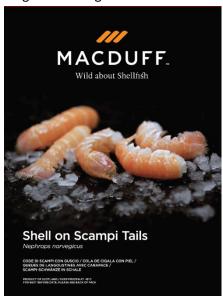
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Primary Packaging

1Kg Plain Bag – 240mm x 345mm



1Kg Printed Bag – 340mm x 240mm



Secondary Packaging

Cardboard Outer Case – 400(I) x 290(w) x 221(h) mm





Spec Number: PRD_005c
Author: Kati Reisel

Revision Number: 001 Validator: Iona Cameron Revision Date: 28th November, 2019

Page: 8





Scientific Name: Nephrops norvegicus

Revision Log

Revision Number	Description of Edits	Editor	Approved By	Date
001	Specification Created	Kati Reisel	Iona Cameron	28/11/2019

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 conv of the specification by email or fax to i cameron@macduffshellfish.co.					

Spec Number: PRD_005c Revision Number: 001 Revision Date: 28th November, 2019

Author: Kati Reisel Validator: Iona Cameron Page: 9