



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		<b>PRODUCT SPECIFICATIONS</b> <b>FROZEN BUTTERFLY SHRIMPS IQF</b> (Product code – 0015211)			Doc. No.: - JMT-241/PS/SH/BF Issue : - 01 Author: - D. S. Bisht Approval no: - 241
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1	Product name	<b>Frozen Butterfly Shrimps IQF (Product code – 0015211)</b>			
2	Scientific name	<b>Metapenaeus affinis</b>			
3	Ingredient list	Shrimps, Water and Salt Preservative:- E330 & E331			
4	Origin	India, Caught from FAO zone – 51			
5	Processing plant	<b>Processor:</b> JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval <b>Approval Number : 241</b> <b>Certification: - EIC, BRC A Grade, IFS Food, ISO 22K, ISO 14001, BSCI</b> <b>Exporter:</b> JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval			
6	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 make butterfly Tail on by hand and size grade, soaked in food additive (Salt, E330 & E331) and freeze in IQF machine, Glazed with automatic glazer, harden and packed in plastic bags with header card, After packing pass through metal detector and finally packed in properly labeled corrugated master cartons and store in the cold storage at -18°C			
7	Method of catch	Mid Water Trawl			
8	Product grading	<b>Size / Grade</b>	<b>Target</b>	<b>Tolerance</b>	<b>Note:-</b> These sizes / Grades are referential and may be modified at the request of customers
		30/40	35-36 pcs / lbs.	38 pcs / lbs.	
9	Packing	5 x 1Kg frozen weight / 5 x 800Gm deglaze net weight, Food grade Inner poly bag, outer Master carton			
10	Glazing	20% +/-2%			Extra glaze fully compensated
11	Brands	SASHA brand			
12	End use	To be cooked before consumption			
13	Self-life	24 month at storage temperature of -18°C or below			
17	Quality parameter	<b>Parameter</b>	<b>Description</b>	<b>Target</b>	<b>Limit</b>
		Discoloration of shell or meat	The colour of meat is change	Nil	Nil
		Black spot on shell or meat	Black spot appear on shell/meat when expose to air	Nil	Nil
		Broken and damage pieces	Pieces with less then 4 segment	2%	5%
		Legs / vein / loose shells, soft shells / hanging meat	Broken shell pieces, un-deveined, throat meat	1%	2%
		Deterioration	Spoil pieces	Nil	Nil
		Dehydration	Lack of water in the product surface	Nil	Nil
15	Orgenoleptic parameter	<b>Criteria</b>	<b>Target</b>		
		Odour	Natural		
		Texture	Firm, not soft or gritty		
		Smell	Specific to frozen product		
16	Microbiological parameter	<b>Criteria</b>	<b>Acceptance</b>	<b>Maximum</b>	<b>Test methods</b>
		Total plate count, cfu/gram at {37°C}	200000	500000	Chapter 3,USFDA BAM online 2001
		Total plate count, cfu/gram at {30°C}	500000	1000000	Chapter 4,USFDA BAM online 2002
		Coli forms (MPN), cfu/gram at {37°C}	<25	100	Chapter 4,USFDA BAM online 2002
		Fecal coli forms, cfu/gram at {37°C}	Nil	Nil	Chapter 4,USFDA BAM online 2002
		E. coli, cfu/gram at {37°C}	<5	20	Chapter 4,USFDA BAM online 2002
		Staphylococcus, cfu/gram at {37°C}	<10	100	Chapter 12,USFDA BAM online 2001
		Enterobactoraerogens, cfu/gram at {37°C}	<25	100	Chapter 4,USFDA BAM online 2002
		Salmonella	Absent in 25 gram		Chapter 5,USFDA BAM online 2006
		Vibrio cholera	Absent in 25 gram		Chapter 9,USFDA BAM online 2001
17	Chemical parameter	<b>Criteria</b>	<b>Acceptance</b>	<b>Maximum</b>	<b>Test methods</b>
		Salt	< 1%	1.5%	AOAC
		T.M.A	< 10mg/100g	15mg/100g	Manual of analytical method of fish & fishery product
		T.V.B.N	< 30mg/100g	35mg/100g	
		Indole	< 10µg/100g	25µg/100g	
18	Allergens	Allergens category: Crustacean ( <b>Shrimps</b> ), possible traces of sulphite, Mollusca ( <b>Cuttlefish/Squid</b> ) and Fishes			
19	GMO	No			



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<b>20</b>	<b>Typical Nutritional information {Amounts per Serving/100g}</b>	<b>Nutrient Approximates</b>	<b>Amounts</b>	<b>%DV</b>	<b>Note-</b> Percent Daily Values (%DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.  <b>Source:</b> Nutrient data for this listing was provided by USDA SR-21.-
		Calories	84.1kcl / 352 kJ	4%	
		<b>Protein &amp; Amino Acids</b>			
		Protein	17.8 g	36%	
		<b>Carbohydrates</b>			
		Total Carbohydrate	0.9 g	0.0%	
		Dietary Fiber	0.0 g	0.0%	
		Sugar	0.0 g		
		<b>Fats &amp; Fatty Acids</b>			
		Total Fat	1.7 g	3.0%	
		Saturated Fat	0.3 g	2.0%	
		Monounsaturated Fat	0.2 g		
		Polyunsaturated Fat	0.4 g		
		Total trans fatty acids	~		
		Total Omega-3 fatty acids	295 mg		
		Total Omega-6 fatty acids	17.9 mg		
		Cholesterol	152mg	51%	
<b>Minerals</b>					
Sodium	148.0mg	6%			
Calcium	52.0mg	5%			
Iron	2.4mg	13%			
<b>Vitamins</b>					
Vitamin A	180IU	4%			
Vitamin D	152 IU	38%			
Vitamin C	2.0mg	3%			

<b>21</b>	<b>Packing &amp; Labeling</b>	Product is packaged following client instruction			
	<b>Bag</b>  <b>Master carton</b>	Barcode	As per EAN 128 barcode		
		Dimensions	9 x 16 Inch		
		Bag thickness	50-60 micron		
		Bag composition	Food grade Polyester & LLDPE, LDP		
		Master carton	5 Ply corrugated Paper		
		Dimension (L X W X H)	380 x260 x 155 Inch		
		Inner poly bag with header card or blue bag & master carton labeled as per importing country requirements.			

<b>22</b>	<b>Date coding</b>	<b>e.g.-</b> 9H01/ DJ 19-8-2019, Dinesh  Or  As mutually agreed between buyers & seller  This product has 20% protective glaze to maintain the product quality until consumption	9- Year 2019 H- Month , August 01- Month Date D- Production Shift (Day) R- supplier code 19-8-2018- If re-pack, Re-packing day Dinesh- Packing Supervisor name
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<b>23</b>	<b>Traceability</b>	As per EAN 128 barcode		
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<b>24</b>	<b>Shipment</b>	Type of container	Reefer
		Set temperature	-22 °c

<b>25</b>	<b>Product Photo</b>		
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<b>Elaborated by</b>	<b>Approved by</b>
<b>Name : D. S. Bisht</b>	<b>Name : Kenny Thomas</b>
<b>Position : Quality Control Manager</b>	<b>Position : Managing Partner</b>
<b>Date : 01.08.2019</b>	<b>Date : 01.08.2019</b>