



| <b>JINNY MARINE TRADERS</b><br>1306/1311, G I D C ESTATE,<br>VERAVAL – 362 269<br>GUJARAT, INDIA |                                      | <b>PRODUCT SPECIFICATIONS</b><br><b>FR. WHOLE CLEANED CUTTLEFISH</b><br><b>IQF (Product code – 0010076)</b>   |   | Doc. No.: - JMT-241/PS/CF/CFWC<br>Issue: - 01<br>Author: - D. S. Bisht<br>Approval no.: - 241 |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
|--|--------------------------------------|---|---|---|-----------|--------------|--------------------------------------|------------------------------|--|---------------------------------|--------------------------------------|--------------|---------|---------------------------------|-------------------------------------|--------------------------------------|--------|---------------------------------|-------------------------------------|-------------|--------|---------------------------------|----------------------------|-------------|-----------|---|-----------------------------------|-------------|-----------|----------------------------------|--|-----|-----|---------------------------------|------------|-------------------|--|---------------------------------|----------------|-------------------|--|---------------------------------|-------------------------|-------------------|--|---------------------------------|--|--|--|
| <b>Creation date : 01/08/2006</b>  |                                      | <b>Updated on : 01/08/2019</b>  |   | <b>Update number : 13</b>   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>Page 2 of 2</b>   |                                      |   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>1</b>   | <b>Product name</b>                  | <b>Frozen Cuttlefish Whole Cleaned IQF (Product code – 0010076)</b>   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>2</b>   | <b>Scientific name</b>               | <b><i>Sepia pharaonis</i></b>   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>3</b>   | <b>Ingredient list</b>               | Cuttlefish , Water and Salt<br>Preservative:- Antioxidant E330, E331  |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>4</b>   | <b>Origin</b>                        | India, Caught from FAO zone – 51  |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>5</b>   | <b>Processing plant</b>              | <b>Processor:</b> JINNY MARINE TRADERS<br>1306/1311, GIDC Estate, Veraval<br><b>Approval Number : 241</b><br><b>Certification: - EIC, BRC A Grade, IFS Food, ISO 22K, ISO 14001, BSCI</b><br><b>Exporter:</b> JINNY MARINE TRADERS<br>1306/1311, GIDC Estate, Veraval   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>6</b>   | <b>Brief description of process</b>  | 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 peeled by hand, Soaked in additive (salt, E330 and E331), size grade then freeze in IQF/Blast freezer, after freezing glazed, harden and packed in blue colour plastic bag and pass through metal detector and finally packed in properly labeled corrugated master cartons and store in the cold storage at -18°C  |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>7</b>   | <b>Method of catch</b>               | Mid Water Trawl   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>8</b>   | <b>Product grading</b>               | <table border="1"> <thead> <tr> <th>Size / Grade</th> <th>Target</th> <th>Tolerance</th> </tr> </thead> <tbody> <tr> <td>20/40</td> <td>28-34 pcs/Kg</td> <td>Up to 48pcs/kg</td> </tr> </tbody> </table>   | Size / Grade  | Target  | Tolerance | 20/40        | 28-34 pcs/Kg                         | Up to 48pcs/kg               | <b>Note:-</b> These sizes / Grades are referential and may be modified at the request of customers |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Size / Grade   | Target                               | Tolerance   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| 20/40  | 28-34 pcs/Kg                         | Up to 48pcs/kg  |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>9</b>   | <b>Packing</b>                       | 6 x 1Kg frozen weight / 6 x 800gm net deglaze weight, pack in food grade Inner poly bag, outer corrugated master carton   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>10</b>  | <b>Glazing</b>                       | 20%±2%  | Extra glaze fully compensated                         |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>11</b>  | <b>Brands</b>                        | SASHA, SHANAYA or buyers brand  |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>12</b>  | <b>End use</b>                       | To be cooked before consumption   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>13</b>  | <b>Self-life</b>                     | 24 month at storage temperature of -18°C or below   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>14</b>  | <b>Quality parameter</b>             | <table border="1"> <thead> <tr> <th>Parameter</th> <th>Description</th> <th>Target</th> <th>Limit</th> </tr> </thead> <tbody> <tr> <td>Discoloration</td> <td>The colour of meat is change</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Deterioration</td> <td>Spoil pieces</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Dehydration</td> <td>Lack of water in the product surface</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Broken</td> <td>Head broken</td> <td>1 %</td> <td>Max 3%</td> </tr> </tbody> </table>  | Parameter   | Description   | Target    | Limit        | Discoloration                        | The colour of meat is change | Nil  | Nil                             | Deterioration                        | Spoil pieces | Nil     | Nil                             | Dehydration                         | Lack of water in the product surface | Nil    | Nil                             | Broken                              | Head broken | 1 %    | Max 3%                          |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Parameter  | Description                          | Target  | Limit   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Discoloration  | The colour of meat is change         | Nil   | Nil   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Deterioration  | Spoil pieces                         | Nil   | Nil   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Dehydration  | Lack of water in the product surface | Nil   | Nil   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Broken   | Head broken                          | 1 %   | Max 3%  |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>15</b>  | <b>Organoleptic parameter</b>        | <table border="1"> <thead> <tr> <th>Criteria</th> <th>Target</th> </tr> </thead> <tbody> <tr> <td>Odour</td> <td>Natural</td> </tr> <tr> <td>Texture</td> <td>Firm, not soft or gritty</td> </tr> <tr> <td>Smell</td> <td>Specific to frozen product</td> </tr> </tbody> </table>   | Criteria  | Target  | Odour     | Natural      | Texture                              | Firm, not soft or gritty     | Smell  | Specific to frozen product      |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Criteria   | Target                               |   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Odour  | Natural                              |   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Texture  | Firm, not soft or gritty             |   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Smell  | Specific to frozen product           |   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>16</b>  | <b>Microbiological parameter</b>     | <table border="1"> <thead> <tr> <th>Criteria</th> <th>Acceptance</th> <th>Maximum</th> <th>Test Methods</th> </tr> </thead> <tbody> <tr> <td>Total plate count cfu/gram at {37°C}</td> <td>200000</td> <td>500000</td> <td>Chapter 3,USFDA BAM online 2001</td> </tr> <tr> <td>Total plate count cfu/gram at {30°C}</td> <td>500000</td> <td>1000000</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Coli forms (MPN cfu/gram at {37°C})</td> <td>&lt;20</td> <td>50</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Fecal coli forms cfu/gram at {37°C}</td> <td>Nil</td> <td>Nil</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>E. coli cfu/gram at {37°C}</td> <td>&lt;5</td> <td>10</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Staphylococcus cfu/gram at {37°C}</td> <td>&lt;25</td> <td>100</td> <td>Chapter 12,USFDA BAM online 2001</td> </tr> <tr> <td>Enterobactor aerogens cfu/gram at {37°C}</td> <td>&lt;20</td> <td>100</td> <td>Chapter 4,USFDA BAM online 2002</td> </tr> <tr> <td>Salmonella</td> <td colspan="2">Absent in 25 gram</td> <td>Chapter 5,USFDA BAM online 2006</td> </tr> <tr> <td>Vibrio cholera</td> <td colspan="2">Absent in 25 gram</td> <td>Chapter 9,USFDA BAM online 2001</td> </tr> <tr> <td>Vibrio parahaemolyticus</td> <td colspan="2">Absent in 25 gram</td> <td>Chapter 9,USFDA BAM online 2001</td> </tr> </tbody> </table> | Criteria  | Acceptance  | Maximum   | Test Methods | 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}) | <20                                  | 50     | 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          | 10        | Chapter 4,USFDA BAM online 2002                       | Staphylococcus cfu/gram at {37°C} | <25         | 100       | Chapter 12,USFDA BAM online 2001 | Enterobactor aerogens cfu/gram at {37°C} | <20 | 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 | Vibrio parahaemolyticus | Absent in 25 gram |  | Chapter 9,USFDA BAM online 2001 |  |  |  |
| Criteria   | Acceptance                           | Maximum   | Test Methods  |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| 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})  | <20                                  | 50  | 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                                   | 10  | Chapter 4,USFDA BAM online 2002                       |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Staphylococcus cfu/gram at {37°C}  | <25                                  | 100   | Chapter 12,USFDA BAM online 2001                      |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Enterobactor aerogens cfu/gram at {37°C}   | <20                                  | 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                       |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Vibrio parahaemolyticus  | Absent in 25 gram                    |   | Chapter 9,USFDA BAM online 2001                       |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>17</b>  | <b>Chemical parameter</b>            | <table border="1"> <thead> <tr> <th>Criteria</th> <th>Acceptance</th> <th>Maximum</th> <th>Test methods</th> </tr> </thead> <tbody> <tr> <td>Salt</td> <td>&lt; 1.0%</td> <td>1.5%</td> <td>AOAC</td> </tr> <tr> <td>Cadmium</td> <td>&lt; 1.0ppm</td> <td>1.0ppm</td> <td>LC-MS/MS</td> </tr> <tr> <td>Mercury</td> <td>&lt; 0.5ppm</td> <td>0.5ppm</td> <td>LC-MS/MS</td> </tr> <tr> <td>Lead</td> <td>&lt; 0.3ppm</td> <td>0.3ppm</td> <td>LC-MS/MS</td> </tr> <tr> <td>T.M.A</td> <td>&lt; 15mg/100g</td> <td>20mg/100g</td> <td rowspan="2">Manual of analytical method of fish &amp; fishery product</td> </tr> <tr> <td>T.V.B.N</td> <td>&lt; 25mg/100g</td> <td>30mg/100g</td> </tr> </tbody> </table>  | Criteria  | Acceptance  | Maximum   | Test methods | Salt                                 | < 1.0%                       | 1.5%   | AOAC                            | Cadmium                              | < 1.0ppm     | 1.0ppm  | LC-MS/MS                        | Mercury                             | < 0.5ppm                             | 0.5ppm | LC-MS/MS                        | Lead                                | < 0.3ppm    | 0.3ppm | LC-MS/MS                        | T.M.A                      | < 15mg/100g | 20mg/100g | Manual of analytical method of fish & fishery product | T.V.B.N                           | < 25mg/100g | 30mg/100g |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Criteria   | Acceptance                           | Maximum   | Test methods  |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Salt   | < 1.0%                               | 1.5%  | AOAC  |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Cadmium  | < 1.0ppm                             | 1.0ppm  | LC-MS/MS  |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Mercury  | < 0.5ppm                             | 0.5ppm  | LC-MS/MS  |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| Lead   | < 0.3ppm                             | 0.3ppm  | LC-MS/MS  |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| T.M.A  | < 15mg/100g                          | 20mg/100g   | Manual of analytical method of fish & fishery product |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| T.V.B.N  | < 25mg/100g                          | 30mg/100g   |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>18</b>  | <b>Allergens</b>                     | Allergens category: Mollusca ( <b>Cuttlefish</b> ), But plant also process <b>Crustacean</b> , may content trace of <b>Crustacean &amp; Fish</b> .  |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |
| <b>19</b>  | <b>GMO</b>                           | NO  |   |   |           |              |                                      |                              |  |                                 |                                      |              |         |                                 |                                     |                                      |        |                                 |                                     |             |        |                                 |                            |             |           |   |                                   |             |           |                                  |  |     |     |                                 |            |                   |  |                                 |                |                   |  |                                 |                         |                   |  |                                 |  |  |  |



**JINNY MARINE TRADERS**  
 1306/1311, G I D C ESTATE,  
 VERAVAL – 362 269  
 GUJARAT, INDIA

**PRODUCT SPECIFICATIONS**  
**FR. WHOLE CLEANED CUTTLEFISH**  
**IQF (Product code – 0010076)**

**Doc. No.:** - JMT-241/PS/CF/CFWC  
**Issue:** - 01  
**Author:** - D. S. Bisht  
**Approval no.:** - 241

**Creation date :** 01/08/2006      **Updated on :** 01/08/2019      **Update number :** 13      **Page 2 of 2**

|                 |   |                               |                                     |            |   |
|-----------------|---|-------------------------------|-------------------------------------|------------|---|
| <b>20</b>       | <b>Typical Nutritional information (Amount per serving / 100gm)</b> | <b>Calorie Information</b>    | <b>Amounts Per Selected Serving</b> | <b>%DV</b> | <p><b>Source:</b> Nutrient data for this listing was provided by USDA SR-21..</p> <p><b>Note-</b> Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</p> |
|                 |   | Calories                      | 79 kcl / 331 kJ                     | 4%         |   |
|                 |   | <b>Carbohydrates</b>          |                                     |            |   |
|                 |   | Total Carbohydrate            | 1.4g                                | 0%         |   |
|                 |   | Dietary Fiber                 | 0.0g                                | 0%         |   |
|                 |   | Sugar                         | ~                                   |            |   |
|                 |   | <b>Fats &amp; Fatty Acids</b> |                                     |            |   |
|                 |   | Total Fat                     | 0.7g                                | 1%         |   |
|                 |   | Saturated Fat                 | 0.1g                                | 1%         |   |
|                 |   | Monounsaturated Fat           | 0.1g                                |            |   |
|                 |   | Polyunsaturated Fat           | 0.1g                                |            |   |
|                 |   | Total Omega-3 fatty acids     | 112mg                               |            |   |
|                 |   | Total Omega-6 fatty acids     | 2.0mg                               |            |   |
|                 |   | Cholesterol                   | 112mg                               | 37%        |   |
|                 |   | <b>Protein</b>                |                                     |            |   |
|                 |   | Protein                       | 16.2g                               | 32%        |   |
| <b>Vitamins</b> |   |                               |                                     |            |   |
| Vitamin A       | 574IU   | 7%                            |                                     |            |   |
| Vitamin C       | 5.3 mg  | 9%                            |                                     |            |   |
| <b>Minerals</b> |   |                               |                                     |            |   |
| Calcium         | 90 mg   | 9%                            |                                     |            |   |
| Potassium       | 354mg   | 10%                           |                                     |            |   |
| Sodium          | 372 mg  | 15%                           |                                     |            |   |

|           |                               |   |                                     |
|-----------|-------------------------------|---|-------------------------------------|
| <b>21</b> | <b>Packing &amp; Labeling</b> | Product is packaged following client instruction  |                                     |
|           |                               | Barcode   | Supplied by Client                  |
|           |                               | Dimensions  | 9 x 16 inch                         |
|           |                               | Bag thickness   | 50-60 micron                        |
|           |                               | Bag composition   | Food grade blue colour LLDPE or LDP |
|           |                               | Master carton   | 5 Ply corrugated Paper              |
|           |                               | Dimension (L x W x H)   | 400 x 250 x 180mm                   |
|           |                               | Inner food grade blue poly bag & outer corrugated master carton labeled as per importing country requirement. |                                     |

|           |                    |   |   |
|-----------|--------------------|---|---|
| <b>22</b> | <b>Date coding</b> | <b>e.g.-</b> 9H04/ DR 15-8-2019, Munna  | 9- Year 2019<br>H- Month , August<br>04- Month Date<br>D- Production Shift (Day)<br>R- supplier code<br>15-8-2019- If Repack, Packing Day<br>Munna- Packing Supervisor name |
|           |                    | Or  |   |
|           |                    | As mutually agreed between buyers & seller<br>This product has 20% protective glaze to maintain the product quality until consumption |   |

|           |                     |                        |
|-----------|---------------------|------------------------|
| <b>23</b> | <b>Traceability</b> | As per EAN 128 barcode |
|-----------|---------------------|------------------------|

|           |                 |                   |        |
|-----------|-----------------|-------------------|--------|
| <b>24</b> | <b>Shipment</b> | Type of container | Reefer |
|           |                 | Set temperature   | -22°C  |



|   |                                    |
|---|------------------------------------|
| <b>Elaborated by</b>                      | <b>Approved by</b>                 |
| <b>Name :</b> D. S. Bisht                 | <b>Name :</b> Kenny Thomas         |
| <b>Position :</b> Quality Control Manager | <b>Position :</b> Managing Partner |
| <b>Date :</b> 01/08/2019                  | <b>Date :</b> 01/08/2019           |