



JESOLPESCA

JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA	PRODUCT SPECIFICATIONS FR. WHOLE CLEANED CUTTLEFISH IQF	Doc. No.: - JMT-241/PS/CF/CFWC Issue: - 01 Author: - D. S. Bisht Approval no.: - 241
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Creation date : 01/08/2006	Updated on : 01/08/2020	Update number : 14	Page 2 of 2
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1	Product name	Frozen Whole Cleaned Cuttlefish IQF																																														
2	Scientific name	<i>Sepia pharaonis</i>																																														
3	Ingredient list	Cuttlefish , Water and Salt Preservative:- Antioxidant E330, E331																																														
4	Origin	India, Caught from FAO zone – 51																																														
5	Processing plant	Processor: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval Approval Number : 241 Certification: - EIC, BRC A GRADE, IFS Food, ISO 22K, ISO 14001, BSCI Exporter: 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 peeled by hand, Soaked in additive (salt, E330 and E331), size grade then freeze in IQF/Blast freezer, after freezing glazed with automatic glazer, harden and packed in food grade plastic bags with header card, after bagging, bags are 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	<table border="1"> <thead> <tr> <th>Size / Grade</th> <th>Target</th> <th>Tolerance</th> </tr> </thead> <tbody> <tr> <td>13/20</td> <td>15-16pcs/Kg</td> <td>Up to 19pcs/kg</td> </tr> </tbody> </table>	Size / Grade	Target	Tolerance	13/20	15-16pcs/Kg	Up to 19pcs/kg	Note:- These sizes / Grades are referential and may be modified at the request of customers																																							
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9	Packing	6 x 1Kg frozen weight / 6 x 800gm net deglaze weight, pack in food grade Inner poly bag, outer corrugated master carton																																														
10	Glazing	20%±2%	Extra glaze fully compensated																																													
11	Brands	SASHA, SHANAYA or buyers brand																																														
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 (Cuttlefish), But plant also process Crustacean, may content trace of Crustacean & Fish.																																														
19	GMO	NO																																														
20	Irradiation treatment	NO																																														





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21	Typical Nutritional information (Amount per serving / 100gm)	Calorie Information		Amounts Per Selected Serving	%DV
		Calories			79kcl / 331kJ
		Carbohydrates			
		Total Carbohydrate	0.8g		0%
		Dietary Fiber	0.0g		0%
		Sugar	0.0g		
		Fats & Fatty Acids			
		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%
		Protein			
		Protein	16.2g		32%
		Vitamins			
		Vitamin A	375IU		7%
		Vitamin C	5.3 mg		9%
		Minerals			
		Calcium	90 mg		9%
		Potassium	354mg		10%
		Sodium	372 mg		15%

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.

22	Packing & Labeling Bag Master carton	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.	

23	Date coding	e.g.- 0H06/ DR 19-8-2020, Munna	0- Year 2020 H- Month , August 06- Month Date D- Production Shift (Day) R- supplier code 19-8-2010- If Repack, Re-packing Date Munna- Packing Supervisor name
		Or	
		As mutually agreed between buyers & seller This product has 20% protective glaze to maintain the product quality until consumption	

24	Traceability	As per EAN 128 barcode
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25	Shipment	Type of container	Reefer
		Set temperature	-22°c

26	Product photo	13/20	13/20
			

Elaborated by Name : D. S. Bisht Position : Quality Control Manager Date : 01/08/2020	Approved by Name : Kenny Thomas Position : Managing Partner Date : 01/08/2020
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