



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		PRODUCT SPECIFICATIONS FROZEN SQUID TENTACLES BLANCHED IQF		Doc. No.: - JMT-241/PS/SQ/SQTN Issue: - 01 Author: - D. S. Bisht Approval number: - 241	
Creation date : 01/08/2006		Updated on : 01/08/2019		Update number : 13	
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1	Product name	FROZEN SQUID TENTACLES BLANCHED IQF			
2	Scientific name	Uroteuthis duvaucelii			
3	Ingredient list	Squid , Water and Salt Preservative:- Antioxidant E330 & E331			
4	Origin	India, Caught from FAO zone – 51			
5	Fishing gear	Trawl			
6	Processing plant	Processor: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval Approval Number : 241 Certification: - EIC, BRC A GRADE, IFS, ISO 22K, ISO 14001, BSCI 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 gutted and cleaned by hand , size grade, and cut by hand as per specification, soaked in Additives (Salt, E330 & E331) than freeze in IQF machine, glazed with automatic glazer, harden and packed in food grade plastic bags and passed through metal detector and finally pack in properly labeled corrugated master carton and store in the cold storage at -18°c of below			
8	Blanching temperature	Blanched at water temperature of 65-70°c for 5-10 second depending upon size.			
9	Product grading	Size / Grade	Target	Tolerance	Note:- These sizes / Grades are referential and may be modified at the request of customers
		20/40	45-50 pcs/Lbs	Up to 60 pcs/Lbs	
10	Packing	1 x 5 KG or depending upon buyers requirement, Food grade Inner poly bag, outer Master carton			
11	Glazing	20% +/-2% or depending upon buyers requirement		Extra glaze compensated	
12	Brands	SASHA, SHANAYA or buyers requirement			
13	End use	To be cooked before consumption			
17	Self-life	24 month at storage temperature of -18°c or below			
15	Quality parameter	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
16	Orgenoleptic parameter	Criteria		Target	
		Odour		Natural	
		Texture		Firm, not soft or gritty	
		Smell		Specific to frozen product	
17	Microbiological parameter	Criteria	Limit m (Lower)	Limit M (Superior)	Test methods
		Total plate count cfu/gm at {37°c}	200000	500000	Chapter 3,USFDA BAM online 2001
		Total plate count cfu/gm at {30°c}	500000	1000000	Chapter 4,USFDA BAM online 2002
		Coli forms (MPN) cfu/gm at {37°c})	<20	50	Chapter 4,USFDA BAM online 2002
		Fecal coli forms cfu/gm at {37°c}	Nil	Nil	Chapter 4,USFDA BAM online 2002
		E. coli / gm	<5	10	Chapter 4,USFDA BAM online 2002
		Staphylococcus cfu/gm at {37°c}	<25	100	Chapter 12,USFDA BAM online 2001
		Enterobactor aerogens cfu/gm 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
		Listeria monocytogens	Absent in 25 gram		Chapter 10,USFDA BAM online 2001
18	Chemical parameter	Criteria	Acceptance	Maximum	Test methods
		Salt	< 0.5%	1.0%	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	< 10mg/100g	15mg/100g	Manual of analytical method of fish & fishery product
T.V.B.N	< 25mg/100g	30mg/100g			
19	Allergens	Allergens category: Mollusca (Squid), But plant also process Shrimps, may content trace of Shrimps & Fish			



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20	GMO	NO			
21	Typical Nutritional information (Amount per serving / 100gm)	Calorie Information	Amounts Per Selected Serving	%DV	
Calories		92.0(385 kJ)	5%		
From Carbohydrate)		13.0(54.4 kJ)			
From Fat		12.5(51.9 kJ)			
From Protein		66.5(278 kJ)			
Carbohydrates					
Total Carbohydrate		3.1 g	1%		
Dietary Fiber		0.0 g	0%		
Sugar		0.0 g			
Fats & Fatty Acids					
Total Fat		1.4g	2%		
Saturated Fat		0.4g	2%		
Monounsaturated Fat		0.1g			
Polyunsaturated Fat		0.5g			
Total Omega-3 fatty acids		496mg			
Total Omega-6 fatty acids		2.0mg			
Cholesterol		233mg	78%		
Protein & Amino Acids					
Protein		15.6g	31%		
Vitamins					
Vitamin A		33.0IU	1%		
Vitamin C		4.7mg	8%		
Minerals					
Calcium		32.0mg	3%		
Iron		0.7mg	3%		
Sodium		44.0mg	2%		
Magnesium		33.0mg	8%		

Source: Nutrient data for this listing was provided by USDA SR-21. Each "-" indicates a missing or incomplete value.

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	Product is packaged following client instruction		
	Bag	Barcode	Supplied by Client	
		Dimensions	26 x 28 inch	
		Bag thickness	50 micron	
		Bag Composition	Food grade LLDP & LDP blue poly bag	
		Dimension	400 x 260 x 240 mm	
		Master carton	5 Ply corrugated Paper	
		Master carton	Inner Food grade blue poly bat and outer master carton labeled as per importing country requirement.	

23	Date coding	e.g. - 9H10 / DN / 15.09.2019/ Munna Or As mutually agreed between buyers & seller	9- Year 2019 H- Month, August 10- Month Date D – Day Production Shift N – Supplier code 15.08.2019 – If re pack, Re-packing date Munna – Packing Supervisor
		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	20/40	20/40
			

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