

PRODUCT:	Prawns (Nephrops Norvegicus), Sea frozen, Valid for all sizes
1. Ingredients	Frozen Whole Prawns, Sodium Metabisulphite E223
2. Preservation Factors (pH, a _w , time temp etc)	Keep at -18°C for 24 months,(0°C – 4°C Fresh Conditions) Sodium Metabisulphite (E223) Sodium Metabisulphite (E223) is a widely used preservative in the food industry. In use with prawns the main intended effect is to prevent the blackening of the heads, known as melanosis. An additional effect is the inhibition of the growth of yeasts moulds and aerobic bacteria. European Parliament and Council Directive No. 95/2/EC establishes the maximum level in edible parts of fresh, frozen crustaceans is expressed in SO ₂ , as 150mg/kg.
3. Packaging (Type, labelling, consumer information)	Packaging 3 kilo waxed carton – 3 x 3 master carton – 60 boxes per pallet Primary packaging is food grade polyethylene Label Details Labels display on each carton; best before date, production date, storage conditions, sanitary number, area of fishing, batch number, company name, address, store at -18°C and do not refreeze.
4. Storage Conditions (Conditions Shelf-Life)	Keep at -18°C for maximum of 18 months. Once defrosted do not refreeze, once defrosted use within 24 hours. 0°C – 4°C Fresh Conditions
5. Consumer Use/Abuse	Intended Use: Mainly for export to Europe and sold in supermarkets or to other wholesalers. Consumer Abuse: Temperature controls must be maintained at all times. Cross contamination with other products in refrigerator. Using after best before date
6. Freezing	Blast frozen at -32°C to -35°C Blast frozen for 4.30hrs-6hrs Minimum core temperature -18°C
7. Packaging	Carton: 1. Grade 2. Net Weight 3. Packaging Date 4. Best Before Date 5. Instructions for use Cardboard Outer: : 1. Grade 2. Net Weight 3. Packaging Date 4. Best Before Date 5. Instructions for use 6 Sanitary No Pallet Dimensions: 1200mm x 800mm, Height: 1900mm Carton : 9 Kilo=0.5g 3 Kilo=0.3g x 3 =0.9g Total: 1.4g Weight of pallet: 25 kilo

