

Product specification

Coldwater Prawns Cooked, Peeled and Frozen
Size 150-275

Date: 20.02.2020
Version: 01/2020
Prepared by: LEL



Product: Cooked, peeled coldwater prawns, IQF (single frozen, double frozen), "Ready to eat"
Latin name: Pandalus borealis
Catch area: North West Atlantic FAO 21. North East Atlantic FAO 27, wild caught with otter trawl
Ingredients: Prawns, salt (in protective ice glaze)
Storage/Shelf life: -18 °C min. 12 months. 2-5 °C for 24 hours. Once defrosted do not refreeze

Packing format:
Retail: 2250 g (net weight). Packing material: Film (OPA/PE), (PETP/PE), food approved

Quality:	Target:	Method:
Count	150-275/lb	Counting: Number of prawns per 454 g.
Glaze	10% ± 2	Codex Alimentarius
Bits	≤ 5% (≤ 1.5 cm.)	Counting
Unpeeled (shell, legs, guts, etc.)	≤ 3%	Counting
Yellow	≤ 5%	Visual check
Salt	1.5% ± 0.2	Analysis: Amount of sodium chloride in prawns

Microbiology:	Target:	Accepted:	Max:	Method:
Bacteria:				
TVC	10,000	50,000	100,000	NMKL 86/184
Enterococcus	<50	100	1,000	NMKL 68
Staph. Aureus	<20	100	1,000	NMKL 66
Thermo coliform	<10	<10	10	NMKL 125
Enterobacteriaceae	<10	10	100	NMKL 144
Listeria	Neg. in 25 g.	Neg. in 25 g.	Neg.	Rapid L'Mono
Salmonella	Neg. in 25 g.	Neg. in 25 g.	Neg.	NMKL 71

GMO status: Free from genetically modified ingredients and/or raw material
Allergen status: Crustaceans
Accreditation: BRC grade AA+, MSC
Metal detection: All products are metal detected

Nutritional information per. 100 g.

Energy kJ/kcal	319/75
Fat	1.0 g
of which saturates	0.2 g
Carbohydrate	0 g
of which sugars	0 g
Protein	16 g
Salt	1.3 g



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