

Product Specification: Frozen Shell On Langoustine Tails – Single weight labels

Scientific Name: *Nephrops norvegicus*

Contact Details



Macduff Shellfish (Scotland) Ltd
Station Road
Mintlaw
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Product Information

| | |
|--------------------------|---|
| Product Name | Frozen Shell On Langoustine Tails |
| Scientific Name | <i>Nephrops norvegicus</i> |
| Vessel Catch Details | Caught Using Otter Twin Trawl |
| Processing Details | Langoustine Tails are size graded, frozen, passed through a fresh water glaze, packaged and metal detected at the Mintlaw processing facility |
| Ingredients | Langoustine Tails |
| Allergens | Shellfish (Crustacean) |
| Preparation Instructions | Cook fully prior to consumption. Do not refreeze thawed product. |
| Shelf Life | 24 Months |
| | |

Quality Control Standards

Defect Types

- **Food Safety Defect:** Any defects that may pose a risk to consumers of the product. These defects include objectionable material (metal, wood, plastic, etc) as well as shells.
- **Process Defect:** These defects are caused by the processing equipment. The Processing Facility can manage process defects by making adjustments to production settings, either equipment adjustments or production flow.

Spec Number: PRD_005c
Author: Kati Reisel

Revision Number: 002
Validator: Iona Cameron

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| Defect | Definition | Testing State | Maximum Defect Level per 1Kg |
|----------------------------|---|---------------|------------------------------|
| Food Safety Defects | | | |
| | | Frozen | |
| Objectionable Matter | Any object not associated with the product (metal, plastic, wood) | Frozen | 0 |

| Defect | Definition | Testing State | Maximum Defect Level per 1Kg |
|------------------------|-------------------------------|---------------|------------------------------|
| Process Defects | | | |
| Melanosis | Melanosis is not permitted | Fresh/Frozen | Absent |
| Berries / Eggs | Berries / eggs may be present | Fresh/Frozen | Acceptable |

| Control Point | Method | Testing State | Accept |
|--|---|----------------|----------------|
| Inspection & Testing Criteria | | | |
| Labelling | Visual: Sign off by Label Technician, QC, and Production Staff. Single weight labels used (700g Net weight printed on the bag labels, 7Kg Net weight printed on the case labels). | N/A | Compliant |
| Packaging | Visual | N/A | Compliant |
| Product Core Temperature | Regular Temperature Checks completed | Fresh & Frozen | <5°C <-18°C |
| Glaze | 30% – Glaze Checks completed | Frozen | Compliant |
| SO2 Residue | SO2 tests on all Intake Batches for raw material and weekly tests to External Lab | Fresh | Compliant |
| Weights | Weights checked regularly by QC/Production Staff | Fresh/Frozen | Compliant |

| Attribute | Testing State | Accept |
|---|---------------|---|
| Organoleptic Properties for Raw Material | | |
| Colour | Thawed/Cooked | Bright Shell, Pale pink to pink/orange-red. Meat white, clean |
| Odour | Thawed/Cooked | Mild shellfish smell. Marine, sea weedy |
| Flavour | Thawed/Cooked | Very/ intensely sweet. metallic |
| Texture | Thawed/Cooked | Flesh moist. Good bite to flesh, firm meat |

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| Test | |
|--|---------------------------|
| SO2 Analysis – Performed In House and External at Eurofins Grimsby Laboratory | |
| SO2 - External | Sampled Weekly - <10mg/Kg |

| Nutritional Information | Composition per 100g |
|---|----------------------|
| Nutritional Analysis – Performed at External at Eurofins Grimsby Laboratory – Tested August 2018 | |
| KJ/kcal | 286/67 |
| Protein | 15.4g |
| Carbohydrate | 1.4g |
| Of Which Sugars | <0.1g |
| Fat | <0.2g |
| Of which saturates | <0.1g |
| Fibre | <0.6g |
| Salt Equivalent | 0.85g |
| Of which Sodium | 0.34g |

| Test | Target | Unsatisfactory |
|-----------------------|------------------------|------------------------|
| TVC | <5.0 x 10 ⁴ | >5.0 x 10 ⁵ |
| Escherichia coli | < 10 | >100 |
| Staphylococcus aureus | < 50 | >100 |
| Salmonella | Not Detected | Present |

| Test | |
|--|------------------------------|
| Heavy Metal Tests – Performed Externally at Eurofins Wolverhampton Laboratory | |
| Lead | Sampled Annually – 0.50mg/Kg |
| Cadmium | Sampled Annually – 0.50mg/Kg |
| Mercury | Sampled Annually – 0.50mg/Kg |

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Allergen Information

| Allergens and Sensitive Questions: | | | |
|---|---------------------------|------------------------|---|
| Allergen Info | Present in Product | Present on Site | Source |
| 1 – Celery/Celeriac | X | X | |
| 2 – Egg/Egg Products | X | X | |
| 3 – Fish/Fish Products | X | ✓ | Scallop by-catch handled on site – segregation in place. |
| 4 – Wheat Gluten | X | X | |
| 5 – Rye Gluten | X | X | |
| 6 – Barley Gluten | X | X | |
| 7 – Oat Gluten | X | X | |
| 8 – Spelt Gluten | X | X | |
| 9 – Kamult Gluten | X | X | |
| 10 – Milk/Milk Products | X | X | |
| 11 – Mustard/Mustard Products | X | X | |
| 12 – Nuts/Nut Products | X | X | |
| 13 – Peanuts/Peanut Products | X | X | |
| 14 – Sesame Seed/Sesame Products | X | X | |
| 15 – Crustacea | ✓ | ✓ | Langoustines, Brown Crab and Velvet Crab Present on site – segregation in place |
| 16 – Molluscs | X | ✓ | Scallops and Whelks (seasonal) are on site – segregation in place |
| 17 – Soya/Soya Products | X | X | |
| 18 – Sulphites | X | ✓ | Sodium Metabisulphite used on site for Whole Langoustines |
| 19 – Lupin/Lupin Products | X | X | |
| 20 – Pine Nuts/Pine Kernels | X | X | |
| 21 – Coconut | X | X | |
| 22 – Yeast/Yeast Extract | | | |
| ADDITIVES | | | |
| 23 – Genetically Modified Ingredients | X | X | |
| 24 – Additives | X | X | |
| 25 – Preservatives | X | X | |
| 26 – Natural Colour(s) | X | X | |
| 27 – Artificial Colour(s) | X | X | |
| 28 – Natural Flavourings | X | X | |
| 29 – Artificial Flavouring(s) | X | X | |
| 30 – Antioxidants | X | X | |
| 31 – Artificial Sweeteners | X | X | |

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Packaging Information

Size Grade

| Grade |
|---------|
| 0 – 10 |
| 10 – 20 |
| 20 – 30 |
| 30 – 45 |

Pack Formats

| Units Per Box | Weight Per Unit | Master Weight |
|---------------|----------------------|----------------------|
| 10 | 1Kg | 10Kg |
| Glaze % | Weight (Net) per bag | Gross Weight per gab |
| 30 | 700g | 1Kg |

Packaging Details

| Attribute | Details |
|-----------------------------|---|
| Primary | 1Kg Plain Bag – 240mm x 345mm 1Kg Printed Bag – 340mm x 240mm |
| Secondary | Cardboard Outer Case – 400(l) x 290(w) x 221(h) mm |
| Pallet wrap | Hand held stretch film |
| Pallet Configuration | 64 Cases (8 layers on a pallet, 8 cases per layer) |
| Storage Conditions | Product must have a minimum core temperature of -18°C. In cold storage product must be stored in a minimum temperature of -18°C. Frozen product should remain packaged or covered during storage. |

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Shell On Langoustine Tails



Berries/Eggs



Shell On Langoustine Tails Defects

Melanosis



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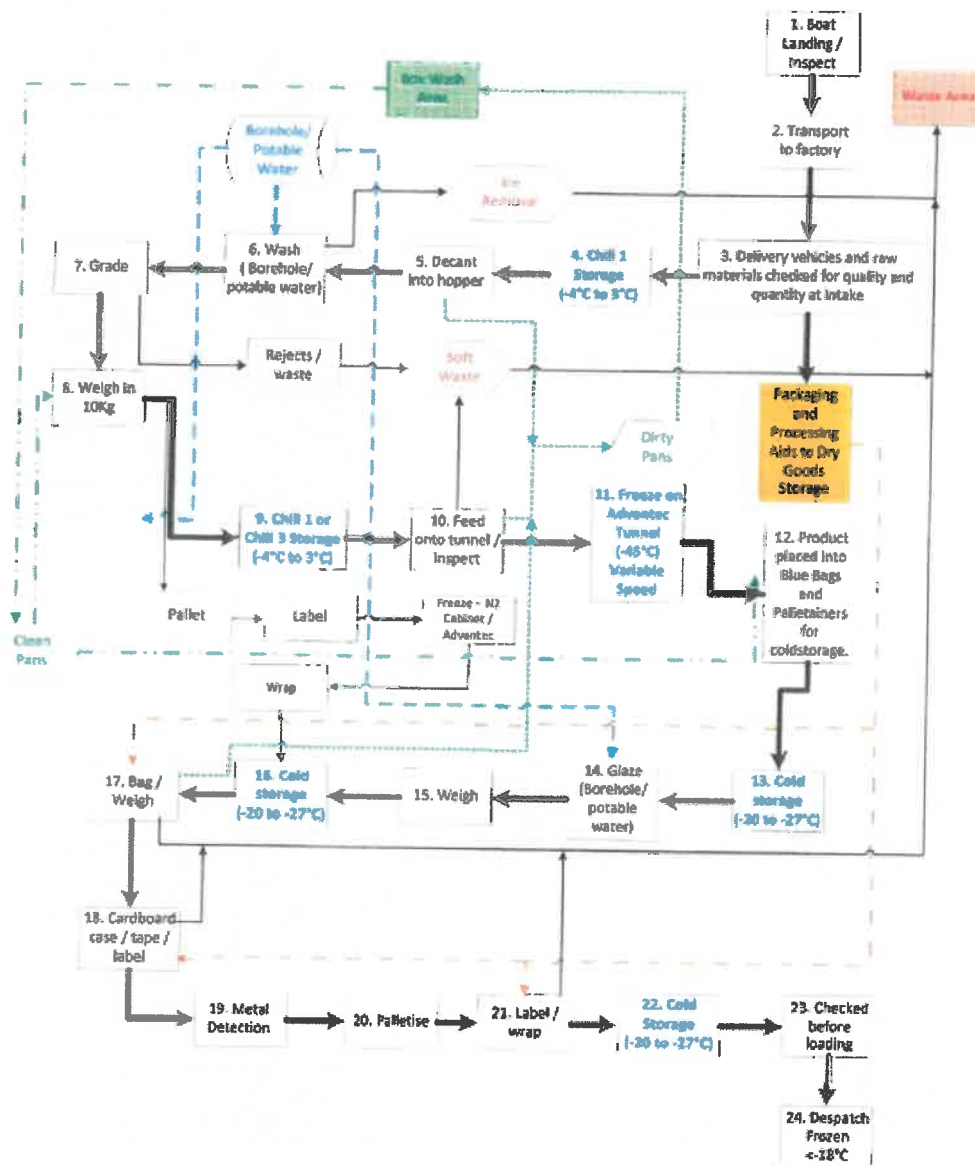
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Langoustine Tail Glazed Bag Process Flow Diagram



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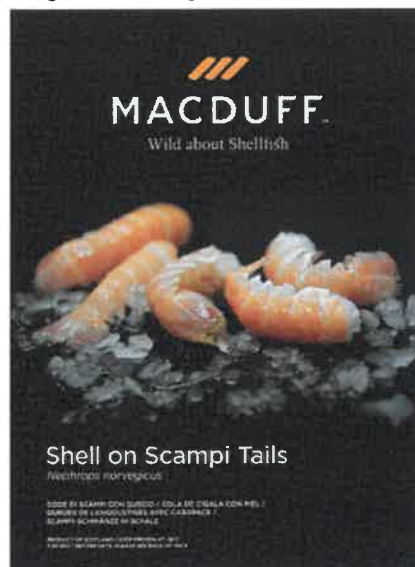
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Primary Packaging

1Kg Plain Bag – 240mm x 345mm



1Kg Printed Bag – 340mm x 240mm



Secondary Packaging

Cardboard Outer Case – 400(l) x 290(w) x 221(h) mm



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Revision Log

| Revision Number | Description of Edits | Editor | Approved By | Date |
|-----------------|--|-------------|--------------|------------|
| 001 | Specification Created | Kati Reisel | Iona Cameron | 28/11/2019 |
| 002 | Amended - Sodium metabisulphite removed as not used for this product | Kati Reisel | Iona Cameron | 20/03/2020 |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

Approval

| Name | Signature | Position | Date |
|--------------|---|-------------------------------|------------|
| Iona Cameron |  | Head Of Quality | 25-3-2020 |
| Duncan Watt |  | Head Of Operations | 26-3-20 |
| John Stott |  | Business Development Director | 24/03/2020 |

Specification Approved By Customer:

Sign:

Date:

Please return a signed copy of the specification by email or fax to i.cameron@macduffshellfish.co.uk

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