



Scientific Name: Nephrops norvegicus

#### **Contact Details**



#### Macduff Shellfish (Scotland) Ltd

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#### **Product Information**

Product Name	Frozen Shell Off Langoustine Tails
Scientific Name	Nephrops norvegicus
Vessel Catch Details	Caught Using Otter Twin Trawl
Processing	Langoustine Tails are size graded, peeled, frozen, passed through a fresh water
Details	glaze, packaged and metal detected at the Mintlaw processing facility
Ingredients	Langoustine Tails / Water / Phosphates (E451)
Origin of Product	Scotland
Catch Area	FAO 27 – North Sea and West of Scotland
Allergens	Shellfish (Crustacean)
Preparation Instructions	Cook fully prior to consumption. Do not refreeze thawed product.
Shelf Life	24 Months
Product Code	231020, 231066, 231067, 231068, 231069,

### **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.

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Defect	Defect Definition		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
Green Sack	Green Sac may be present	Fresh/Frozen	Acceptable
Veins	Veins – visible	Fresh/Frozen	5% Visible Vein permitted

Control Point	Method	Testing State	Accept		
	Inspection & Testing Criteria				
Labelling	Visual: Sign off by Label Technician, QC, and Production Staff. Single weight labels used (600g Net weight printed on the bag labels, 6Kg Net weight printed on the case labels).	N/A	Compliant		
Packaging	Visual	N/A	Compliant		
Product Core	Regular Temperature Checks Fresh &		<5°C		
Temperature	completed	Frozen	<-18°C		
Glaze	40% – Glaze Checks completed	Frozen	Compliant		
SO2 tests on all Intake Batches for raw material (Shell On Tails) and weekly tests to External Lab		Fresh	Compliant		
Weights	Weights checked regularly by QC/Production Staff	Fresh/Frozen	Compliant		

Recipe Information		
Ingredient	Supplier Information	
Langoustine Tails	Macduff Approved Vessels	
3% Phosphate solution	Fibrisol Service limited (Curaphos SP Phosphate E451) – Scottish Water (Water)	

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Attribute	Testing State	Accept
	Organol	eptic 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	Hard Shell, flesh moist. Good bite to flesh, firm meat

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

Nutritional Information	Composition per 100g
Nutritional Analysis – Performed at External at Eur	ofins Grimsby Laboratory – Tested May 2018
KJ/kcal	172/41
Protein	9.7g
Carbohydrate	<1.0g
Of Which Sugars	<0.1g
Fat	0.2g
Of which saturates	0.1g
Fibre	<0.6g
Salt Equivalent	1.1g
Of which Sodium	0.44g

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

Test	Target	Unsatisfactory
Te	ests completed for all Intake lot c	odes
TVC	<5.0 x 10^4	>5.0 x 10^5
Escherichia coli	< 10	>100
Staphylococcus aureus	< 50	>100
Salmonella	Not Detected	Present

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**Product Specification:** Frozen Shell Off Langoustine Tails

**Scientific Name:** Nephrops norvegicus

## **Allergen Information**

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

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## **Packaging Information**

#### Size Grade

Gross Grade	Finished Piece Weight Range	
10 – 20 p/lbs	24g – 36g	
20 – 30 p/lbs	14g – 24g	
30 – 45 p/lbs	10g – 14g	
45 – 60 p/lbs	08g – 10g	

### **Pack Formats**

Units Per Box	Weight Per Unit	Master Weight
10	1Kg	10Kg
Glaze %	Weight (Net) per unit	Gross Weight per unit
40%	600g	10Kg

### **Packaging Details**

Attribute	<b>Details</b>		
Primary	1Kg Plain Bag – 240mm x 345mm		
	1Kg Printed Bag – 340mm x 240mm		
Secondary	Cardboard Outer Case – 400(I) x 290(w) x 221(h) mm		
Pallet wrap	Hand Held Stretch Film		
Pallet Configuration	(10 x 1Kg) 64 Cases – 8 cases on a layer x 8 layers high		
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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**Product Specification:** Frozen Shell Off Langoustine Tails **Scientific Name:** *Nephrops norvegicus* 

# **Shell Off Langoustine Tails**

Veins-visible - Outside of the flesh, as flesh cannot be broken to remove veins





**Shell Off Tails** 



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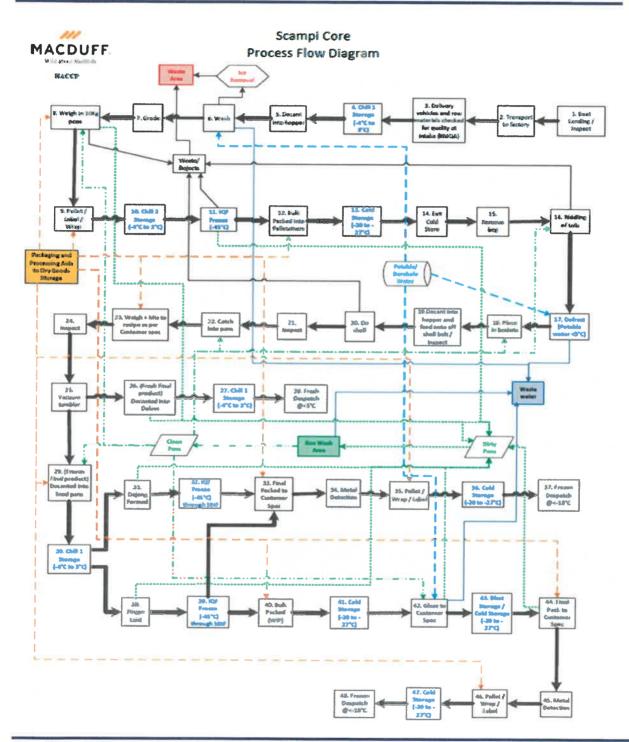




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**Product Specification:** Frozen Shell Off Langoustine Tails

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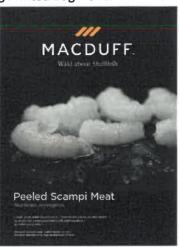
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### **Primary Packaging**

1Kg Plain Bag - 240mm x 345mm



1Kg Printed Bag - 340mm x 240mm



### **Secondary Packaging**

Cardboard Outer Case - 400(I) 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	19/03/2020
	and the second second			

## **Approval**

Name	Signature	Position	Date	
Iona Cameron	pun h	Head Of Quality	20-03-2020	
Duncan Watt	that	Head Of Operations	20.3.20	
John Stott	E S	Business Development Director	19/03/2020	

**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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