

PRODUCT SPECIFICATION

ANY DEVIATION FROM THE INFORMATION GIVEN IN THIS SPECIFICATION MUST BE APPROVED BY THE CORPORATE Q.A. DEPARTMENT

ITEM DESCRIPTION/BRAND: Scallops FAS IQF 20 - 30 ct

Product Code: 1053752

Pack Size: 1 kg Inner Bag 5 x 1 kg Master

Count: 20 - 30 ct

MSC: MSC – C - 50738

RAW MATERIAL DETAILS:

Approved Species: Sea Scallops (*Placopecten magellanicus*)

Note: The supplier must ensure that any other species or substances are not present in the finished product

Approved Source Countries: Canada FAO 21 North West Atlantic

Method of Catch: Wild – Dredge Caught

Country of Production: Canada

Country of Harvest: Canada – Frozen at Sea

PHYSICAL CHARACTERISTICS:

Odour: Natural to sweet, shellfish, seaweed odour.

Texture: Firm and rubbery to resilient, slightly tacky.

Color: Bright, shiny appearance.

Color range: White to creamy white with yellow, light orange or pink allowed.

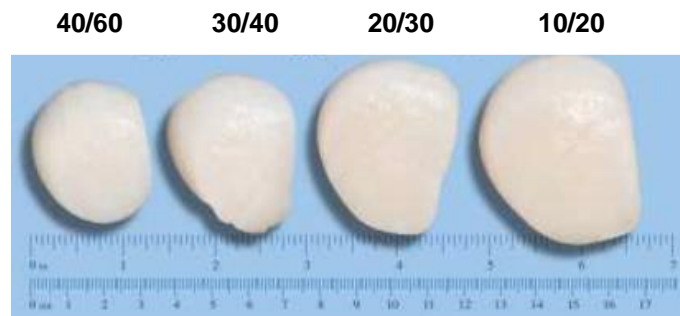
Colour Scale Frozen State: 95 % must fall within 1 - 3 on color scale; Gray or brown scallops are not permitted.



GRADING / SIZING:

| COUNT PER POUND | SIZE RANGE PER IECE | PIECES IN 1 Kg |
|-----------------|---------------------|----------------|
| U/10 | < 44 g | < 22 |
| 10 / 20 | 23 – 44 g | 22 – 44 |
| 20 / 30 | 15 – 22 g | 44 – 66 |
| 30 / 40 | 10 – 14 g | 70 – 90 |
| 40 / 60 | 7.5 – 11 g | 90 – 133 |

Range: **85 % within size range listed in table**
95 % within 2g + / - tolerance
100 % within 4g + / - tolerance



FREEZING/GLAZING:

Freezing Requirements: Finished Product Frozen Temperature: -18°C (0°F or Colder)

Glazing Requirements: 5 - 10 % glaze target range – **Canadian Glaze method used**

ADDITIONAL INFORMATION:

Metal Detection: As per co-packing plant standards

Line 1 – 3 mm Fe, 4.5 mm NFe, 3.5 mm SS

Line 2 – 3 mm Fe, 4.5 mm NFe, 5 mm SS

GMO: Product is GMO Free

Allergen: Scallops (Shellfish - Molluscs)

Ingredients: Scallops (Molluscs)

MICROBIOLOGICAL STANDARDS:

| <u>ANALYSIS</u> | <u>ACCEPT</u> | <u>ACTION</u> | <u>REJECT</u> |
|------------------------|----------------|---------------|-----------------|
| Standard Plate Count | <10/g | > 25000 / g | > 500000 / g |
| Total Colifom | <10/g | >2000 g | >5000 /g |
| E. Coli | <10 / g | >50/g | >100 / g |
| Staphylococcus aureus | <10 /g | > 50 / g | >100 g |
| Listeria monocytogenes | Absent in 25 g | | Present in 25 g |
| Salmonella | Absent in 25 g | | Present in 25 g |

PROCESSING CRITERIA:

| Attribute | Definition | Tolerance | Method |
|--------------------------------|---|---|----------------------|
| Shell | Natural shell from scallop – undesirable parts | 1 Piece < 10 mm | Visual |
| Viscera – excluding green tube | All internal Organs. The presence of a trace amount of membrane or a stain, due to viscera, roe, etc. is not a defect. | Zero Tolerance | Visual |
| Green Tube | Rear portion of the intestinal tract, the "green tube" | 2 incidents (30-40 / 40-50 ct) 1 incident (10-20 / 20-30 ct) | Visual |
| Seaweed | Habitat related foreign material | 1 incident ≤ 250 mm / 10 Kg | Visual |
| Grit or Sand | Scallops by weight containing grit | < 10 % (30-40 / 40-50 ct) < 5 % (10-20 / 20-30 ct) | Visual |
| Parasites | Organism living in scallop not naturally part of scallop | Pack weight > 1 kg - < 2 incidents Pack Weight < 1 kg - < 1 incident | Visual |
| Moisture Content | Content of water in scallop meat | < 81 % | Calculation |
| Clusters | Group of scallops frozen together | Zero Tolerance | Visual |
| Foreign Material | Presence of readily detectable material which has not been derived from scallops but does not pose a threat to human health Objectionable: paper, insect pieces etc Critical: metal, glass, hard plastics | Zero Tolerance | Visual |
| Dehydration | Freezer burn | < 10 % by weight | Visual |
| Pieces Broken | A scallop piece is defined as less than fifty percent (50%) of a scallop. Representing the highest count in the pack. A broken scallop is defined as a scallop between 50 – 75 % of a whole scallop. | < 5 % pieces or broken by weight | Visual / Scale |
| Colour | Colour must be within the colour scale supplied. | Colour 1 – 3 > 95 % Colour 4 < 5 % | Visual / Scale |
| Glaze | Determined as per CFIA guidelines Ch.14 section 7.2 of FIM. See Canadian glaze calculation below. | 5 – 10 % | Calculation |
| Uniformity ratio | Ratio of large to small scallops | 2 or less | Visual / Calculation |

*Tolerances are based on 1 Kg sample sizes. Unless otherwise stated.

* Canadian Glaze Calculation : $\frac{\{ GW - NW \}}{GW} \times 100$

* French Glaze Calculation: $\frac{\{ GW - NW \}}{NW} \times 100$

MINIMUM LABELLING REQUIREMENTS

- Product must be labeled in English: bilingual labels will be supplied if needed
- Product Code:
- Net Weight:
- Ingredients: in descending order if needed
- Lot Code: OCI system
- Product Description: species and common name
- Country of Origin: Canada
- BAR code: as described below
- MSC number
- Frozen on date: DD/MM/YY. This is the first day of fishing for the trip.
- Production date: DD/MM/YY.
- Best Before Date: DD/MM/YY .729 DAYS FROM FIRST FISHING DAY
- Plant registration #
- Storage requirements: Keep Frozen
- Product size – count
- Allergen: statement on master label
- Catch Method: Dredge
- Catch Area: FAO 21 North West Atlantic

PACK CODING FORMATS: DIFFERENT FORMATS USED

PRODUCTION DATE : DD/MM/YYYY

LOT CODE : OCI LOT CODE SEQUENCE - 18990010801

189 – Internal OCI plant id
9 – Year 2019
001 – Julian date
08 - vessel # 01 trip

B/T ADES – 01 – 2019- vessel name and trip number identifier
Printed in the space provided on the inner bag.

FROZEN ON: DD / MM / YYYY

THE DATE OF THE FIRST FREEZING OF THE PRODUCT – THIS IS ALWAYS THE FIRST FISHING DAY.

BEST BEFORE DATE CODING: DD / MM / YYYY

Product Best Before Date is to be identified as 24 months less one day from date of freezing.

Best Before date is always from 729 days from first fishing day of the trip.

MASTER LABEL:



0000026114000000011751398
Noix de Saint Jacques Sans Corail IQF, Surgelées Mer
(Plicopecten Magellanicus)

CT: 20-30 1053752
Poids Net: 5 kg (5 x 1kg)
MSC-C-50738
Surgelé le (DD/MM/YYYY): 04/08/2018
Date de conditionnement (DD/MM/YYYY): 27/08/2019
À consommer de préférence avant le: 02/08/2020
Batch: 0000621291 DD/MM/YYYY
B/T: ADES-10-2018

No. de lot: 189 9 248 08 10
Contient: Mollusques
Pêche en Atlantique Nord-Ouest (FAO 21)
Méthode de pêche: Dragage
No d'autorisation UE: 0405
Capturer à l'état sauvage
Produit du Canada

Garder congelé jusqu'à la date limite de consommation à -18°
Importé par:

Ocean Choice International
42A High Street
Theale, Reading, RG7 5AN
United Kingdom

Poipa Di Cappasanta Oceanica Senza Corallo Congelata
(Plicopecten Magellanicus)

Pezzi per lb: 20-30 1053752
Peso netto: 5 kg (5x1 Kg)
MSC-C-50738
Congelato il (DD/MM/YYYY): 04/08/2018
Data di confezionamento (DD/MM/YYYY): 27/08/2019
Da consumarsi preferibilmente entro: 02/08/2020
Batch: 0000621291 DD/MM/YYYY
B/T: ADES-10-2018
Lotto n. 189 9 248 08 10
Contiene: Crostacei
Pescato in oceano Atlantico Nord Ovest, Zona FAO 21

Metodo di pesca: Dragage
No. di stabilimento autorizza to UE: 0405
Pescato allo stato libero in oceano

Prodotto in Canada

Il prodotto va conservato a temperatura inferiore o uguale
a -18° C

Il prodotto una volta scongelato non deve essere ricongelato
va conservato in frigorifero e deve essere consumato entro
24 ore

Importato da:

Ocean Choice International
42A High Street
Theale, Reading, RG7 5AN
United Kingdom



0000026114000000011751398
Came de vieira sin coral IQF, congelada a bordo en alta mar
(Plicopecten Magellanicus)

Unidad por lb: 20-30 1053752
Peso neto escurrido: 5 kg (5 x 1kg)
MSC-C-50738
Fecha de congelación (DD/MM/YYYY): 04/08/2018
Fecha de producción (DD/MM/YYYY): 27/08/2019
Consumir preferentemente antes del fin de: 02/08/2020
Batch: 0000621291 DD/MM/YYYY
B/T: ADES-10-2018

Lote: 189 9 248 08 10
Contenido: Mollusco
Capturado en Atlántico Noroeste (FAO 21)
Método de captura: Dragas
Establecimiento autorizado n° UE: 0405
Captura salvaje
Producto de Canadá

Producto ultracongelado, mantener a -18° hasta fecha de caducidad
importado por:

Ocean Choice International
42A High Street
Theale, Reading, RG7 5AN
United Kingdom

***Label for demo only – MSC number is on label for each master box.**

INNER BAG LABEL:

Date de conditionnement 27/08/2019
Data di confezionamento DD/MM/YYYY
Fecha de producción DD/MM/YYYY

À consommer de
préférence avant le: 02/08/2020
Da consumarsi
preferibilmente entro: DD/MM/YYYY
Consumir preferentemente
antes del fin de:

No. de lot 0000621291 Calibre
Lotto n. 0000621291 Pezzatura 20-30
Lote 189 9255 08 10 Tamaño

Surgelé le 04/08/2018
Congelato il DD/MM/YYYY
Fecha de congelación



***Label for demo only**

PACKAGING CONFIGURATION:

| Packaging Type | Description | Size |
|------------------|-----------------------------|--------------------------|
| Master | 5 kg Plain Master | 13.78 x 10.63 x 7.87 in |
| Inner Box / Bag | Printed OCI File | 17.38 x 12.5 in |
| Label Master | Descriptive Date Code Label | 10.16 X 22.86 CM 4 x 9 " |
| Label Inner Info | Printed on bag | Ink Jet application |

MASTERING:

No. of Bags
Per Master: 5

Net Scallop 1 kg.
Weight Bag: (2.2 lb.)

Net Scallop 5 kg.
Weight Master: (11.02 lb.)

North American Pallet Formation: Ti x Hi – 10 x 10 = 100 cases
Scallops on Euro Pallets: Ti x Hi – 8 x 8 = 64 cases



Euro Pallet Formation: Demo subject to change if artwork changes



Master Case – short end with label



Master case - long end with label



1 Kg Retail Bag Artwork: Bag weight 11.5 g



Master Case Artwork: Box weight 287 g



CONTROLLED DOCUMENT
 REVISED: 10.15.2019
 REPLACES:
 APPROVAL: Emily Swain

PRODUCT CODE: 1053752



NUTRITIONAL INFORMATION: Values are for reference only as based on Canadian test standards.
Please note data may appear different on bag. Most current test results are added to the spec. Bagged product may have a different data set printed on it from past nutritional tests.

CONTROLLED DOCUMENT
REVISED: 10.15.2019
REPLACES:
APPROVAL: Emily Swain

PRODUCT CODE: 1053752



Nutrition Facts Valeur nutritive

Per 110 g / par 110 g

| Calories 90 | % Daily Value* |
|--|-----------------------|
| | % valeur quotidienne* |
| Fat / Lipides 0.4 g | 1 % |
| Saturated / saturés 0 g | 0 % |
| + Trans / trans 0 g | |
| Polyunsaturated / polyinsaturés 0.3 g | |
| Omega-6 / oméga-6 0 g | |
| Omega-3 / oméga-3 0.3 g | |
| Monounsaturated / monoinsaturés 0 g | |
| Carbohydrate / Glucides 3 g | |
| Fibre / Fibres 0 g | 0 % |
| Sugars / Sucres 0 g | 0 % |
| Protein / Protéines 19 g | |
| Cholesterol / Cholestérol 30 mg | 10 % |
| Sodium 210 mg | 9 % |
| Potassium 450 mg | 10 % |
| Calcium 10 mg | 1 % |
| Iron / Fer 0 mg | 0 % |
| Vitamin C / Vitamine C 0 mg | 0 % |
| Vitamin D / Vitamine D 0 µg | 0 % |

*5% or less is a little, 15% or more is a lot

*5% ou moins c'est peu, 15% ou plus c'est beaucoup

Simulated CDN Standard NFT 3.1B Format (other formats available)

Maxxam Client#: 29344

Maxxam Job#: B7B8144

Maxxam Sample#: ENF903

Maxxam Sample Desc: FAS SEA SCALLOPS 1000G DE

Serving Size: 110g

Ref Amount: 125g

BGI Ref#: N1718768606

Serving Size

Servings are described in terms of:

- household measures (e.g. 2 tbsp, 1/2 cup, etc)
- fraction of a package
- count of discrete items
- grams ("oddly shaped foods", e.g. whole ham)

Servings should be as described in Health Canada document "Table of Reference Amounts for Food".

[Click here for more info](#)

"Values Only"

Table Values are shown in the "Bilingual 3.1B Format". Many different formats are available, but the selection of permitted formats is limited by package "Available Display Surface" (ADS) and the "Selection Hierarchy" (outlined in B.01.454(3), B.01.455(3), B.01.455.1(3), B.01.456(3), B.01.457(3), B.01.458(3), B.01.459(3), etc.)

July.08, 2019

To Whom It May Concern:

Re: Sashimi scallops

Please be advised that the products supplied to your company by Ocean Choice International have been produced in a factory that complies with Canadian Fish Inspection Regulations and operates under a federally approved Preventative Control Program – Hazard Analysis Critical Control Point. Ocean Choice International (OCI) processing vessels have implemented Quality Management Programs that include GMPs (Prerequisite Programs), Sanitation Standard Operating Procedures and HACCP. These programs are approved and audited by the Canadian Food Inspection Agency (CFIA). Certificates of HACCP approval are available upon request.

We declare that the product in a neutral bag with cavalier in the OCEAN CHOICE brand attached here is the same product that we caught, processed and frozen on board of our company vessel ATLANTIC DESTINY (<https://oceanchoice.com/about-oci/fleet/>) that you know and that used for years and that we had to pack in different bags and with different terminologies from our usual white and blue packaging in order to fulfill the attached DU 14.11.2017 where the commercial name of the product changes from "Cappasanta americana" to "Cappasante oceanica" and this only for the Italian law while no change for the other European countries.

We also confirm that the product can be used for sashimi use, as always, with observance of consumption within 24 hours of thawing as indicated on the label.

If you have any questions or require more information please contact me at

709-782-5662 or lausum@oceanchoice.com.

Regards,



Lisa Ausum
Director, Quality Assurance & Technical Services
Ocean Choice International