



JESOLPESCA

JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		PRODUCT SPECIFICATIONS FROZEN SEAFOOD MIX IQF (Squid + Shrimps+ CF)		Doc. No.: - JMT-241/PS/SFM/SSC Issue: - 01 Author: - D. S. Bisht Approval number: - 241	
Creation date : 01/08/2006		Updated on : 01/08/2020		Update number : 14	
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1	Product name	FR.SEAFOOD MIX IQF (Squid + Shrimps + CF)			
2	Scientific name	<i>Solenocera crassicornis, Uroteuthis duvaucelii, Sepia aculeata</i>			
3	Ingredient list	Shrimps, Squid, Cuttlefish, Water and Salt Preservative:- Antioxidant E330 & E331			
4	Origin	India, Caught from FAO zone – 51			
5	Processing plant	Processor: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval Approval Number : 241 Certification: - EIC, BRC A GRADE, IFS Food, ISO 22K, ISO 14001, BSCI Exporter: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval			
6	Brief description of process	The raw material comes from fishing vessel (sea caught, FAO zone-51) once receive store in the chill room until to be processed, product will be washed and de-headed, then peeled by hand and size grade, soaked in Additives Salt, E330 & E331 then freeze in IQF machine, Glazed harden & packed as per specification in food grade plastic bags, after bagging, pass through metal detector and finally pack in properly labeled corrugated master cartons and store in the cold storage at -18°c			
7	Method of catch	Mid Water Trawl			
8	Product grading	Size / Grade	Target	Tolerance	Note:- These sizes / Grades are referential and may be modified at the request of customers
		Assorted	SQRG/SQTN 50% + PUD Shrimps 30% + Cleaned Cuttlefish 20%	+/-2%	
9	Packing	3 x 2kg frozen weight / 3 x 1.6kg deglaze net weight , Pack in grade Inner poly bag, outer master carton labeled as per importing country requirement.			
10	Glazing	20% +/-2%		Extra glaze fully compensated	
11	Brands	SHASA of Buyers brand			
12	Self-life	24 month at storage at -18°c or below			
13	End use	To be cooked before consumption			
14	Quality parameter	Parameter	Description	Target	Limit
		Discoloration	The colour of meat is change	Nil	Nil
		Deterioration	Spoil pieces	Nil	Nil
		Dehydration	Lack of water in the product surface	Nil	Nil
		Melanosis	Black Spot in Shrimp Meat	Nil	Nil
15	Organoleptic parameter	Criteria		Target	
		Odour		Natural	
		Texture		Firm, not soft or gritty	
		Smell		Specific to frozen product	
16	Microbiological parameter	Criteria	Acceptance	Maximum	Test Methods
		Total plate count cfu/gram at {37°c}	200000	500000	Chapter 3,USFDA BAM online 2001
		Total plate count cfu/gram at {30°c}	500000	1000000	Chapter 4,USFDA BAM online 2002
		Coli forms (MPN cfu/gram at {37°c})	<20	50	Chapter 4,USFDA BAM online 2002
		Fecal coli forms cfu/gram at {37°c}	Nil	Nil	Chapter 4,USFDA BAM online 2002
		E. coli cfu/gram at {37°c}	<5	10	Chapter 4,USFDA BAM online 2002
		Staphylococcus cfu/gram at {37°c}	<25	100	Chapter 12,USFDA BAM online 2001
		Enterobactor aerogens cfu/gram at {37°c}	<20	100	Chapter 4,USFDA BAM online 2002
		Salmonella	Absent in 25 gram		Chapter 5,USFDA BAM online 2006
		Vibrio cholera	Absent in 25 gram		Chapter 9,USFDA BAM online 2001
Vibrio parahaemolyticus	Absent in 25 gram		Chapter 9,USFDA BAM online 2001		
17	Chemical parameter	Criteria	Acceptance	Maximum	Test Methods
		Salt	< 1.0%	1.0%	AOAC
		Cadmium	< 1.0ppm	1.0ppm	LC-MS/MS
		Mercury	< 0.5ppm	0.5ppm	
		Lead	< 0.3ppm	0.3ppm	
		T.M.A	< 10mg/100g	15mg/100g	Manual of analytical method of fish & fishery product
		T.V.B.N	< 25mg/100g	30mg/100g	
Indole	< 10µg/100g	25µg/100g			
18	Allergens	Allergens category: Mollusca (Squid) & Crustaceans (Shrimps), may content trace of Sulphite & Fish.			





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PRODUCT SPECIFICATIONS

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19	GMO	NO	
20	Irradiation treatment	NO	
21	Typical Nutritional information (Amount per serving 100gm)	Calorie Information	Amounts Per Selected Serving
		Calories	96.6kcl / 404.1kJ
		Carbohydrates	
		Total Carbohydrate	1.58g
		Dietary Fiber	0.39g
		Sugar	0.00g
		Fats & Fatty Acids	
		Total Fat	1.08g
		Saturated Fat	0.75g
		Monounsaturated Fat	--
		Polyunsaturated Fat	--
		Total Omega-3 fatty acids	--
		Total Omega-6 fatty acids	--
		Cholesterol	15.9mg
		Protein & Amino Acids	
		Protein	20.14g
Vitamins			
Vitamin D	--		
Minerals			
Calcium	428.95mg		
Potassium	2483.46mg		
Sodium	246.23mg		
Source: Nutrient data for this listing was provided by USDA SR-21.			
Note- Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
22	Packing	Product is packaged following client instruction	
		Barcode	Supplied by Client
		Dimensions	--
		Bag thickness	50-60 micron
		Bag composition	Food grade LLDPE and LDP
		Dimension (L x W x H)	--
		Master carton	5 ply corrugated paper
		Inner food grade printed bags and outer master cartons are labeled as per importing country requirement.	
23	Date coding	e.g.- 0H09/ DN/R/J 19-8-2020, Munna	0- Year 2020 H- Month , August 09- Month Date D- Production Shift (Day) N/R/J- supplier code 19-8-2020- If Repack, Re-packing date Munna- Packing Supervisor name
		Or	
		As mutually agreed between buyers & seller This product has 20% protective glaze to maintain the product quality until consumption	
24	Traceability	As per EAN 128 barcode	
25	Shipment	Type of container	Reefer
		Set temperature	-22 °c
26	Product photo		
			
Elaborated by		Approved by	
Name : D. S. Bisht		Name : Kenny Thomas	
Position : Quality Control Manager		Position : Managing Partner	
Date : 01.08.2020		Date : 01.08.2020	