

PRODUCT SPECIFICATION

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

ITEM DESCRIPTION: OCI Snow Crab Combination Pack – Hand Picked 320 g (MSC)

Product Code: 1082600 Pack Size: 1 x 320 g Inner

MSC Certification #: MSC-C-50738 -- printed on box

RAW MATERIAL DETAILS:

Approved Species: Chionoecetes Opilio (Atlantic Snow Crab)

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 Caught - Trap Caught

Country of Production: Indonesia Country of Harvest: Canada

PHYSICAL CHARACTERISTICS:

- Ideally product should be free from defects No more than three (3) incidences per pound of any combination of shell, cartilage, barnacles, gill or tendon with no tolerance for parasites or other defects in the product.
- Soft shell crab is not permitted; all sections must be cooked and free of foreign material, decomposition and dehydration.
- Leg Meat When defrosted, there must be a minimum of 30% leg meat based on drained weight. The leg meat may include a combination (maximum 25%) of full shape claw arm meat and trailer leg meat, with the trailer leg meat not exceeding 10%.
- Salad Meat When defrosted, the salad meat must not exceed 70% of the drained weight. This may be comprised of shoulder meat, broken leg and claw arm meat, and meat from the tips and claws.
- If sampling indicates repeated defect occurrences, corrective action must be taken.

MICROBIOLOGICAL STANDARDS: Reject if maximum levels reached

| ANALYSIS | ACCEPT | REJECT |
|------------------------|--------------------|------------------|
| Standard Plate Count | ≤50000 / g | > 50000 / g |
| Total Colifom | <u><</u> 100 /g | >100 /g |
| E. Coli | ≤10 / g | >10 / g |
| Staphylococcus aureus | ≤ 50 / g | >50 / g |
| Listeria monocytogenes | Accept in 25 g | Positive in 25 g |
| Salmonella | Accept in 25 g | Positive in 25 g |

GRADING/SIZING: 320g

The input weight must be sufficient to ensure a net weight of 320g as it exits the freezer and a drained weight of not less than 90% of the stated net weight

CONTROLLED DOCUMENT REVISED: 14.04.2021 REPLACES: 25.08.2016 APPROVAL: Lisa Ausum PRODUCT CODE: 1082600



ADDITIONAL INFORMATION:

Freezing: Plate frozen

Metal Detection: all products must be subjected to metal detection if available

Shelf life: 24 months from production date Ingredients: Snow Crab (Crustacean), salt

GMO: GMO free

INGREDIENTS: Crab, Salt

PACK STYLE:

Frozen Block – Combo Style.

- The product is sandwich packed with the legs evenly packed lengthwise on the bottom (red side down) and on the top (red side up) with the salad meat between both layers of legs.
- The legs are to be packed in sequential order with the first leg butt end to the edge and the second leg knuckle end to the edge ensuring all gaps are filled.
- After freezing, each block is vacuum-sealed in a durable barrier bag and placed into the inner carton.
 - Frozen Block Dimensions (L x W x H) 10.80 x 6.5 x 4.6 cm.

MINIMUM LABELLING REQUIRMENTS

- Product must be labeled in English: bilingual labels will be supplied if needed
- Product Code:
- Net Weight:
- Ingredients: in descending order
- Packed For: Ocean Choice address
- Lot Code: OCI system
- Product Description: species and common name
- Country of Origin: CanadaCountry of Production: China
- Harvest Method:
- BAR code: 12 digit code if required will be supplied
- Plant registration #
- Storage requirements: Keep Frozen
- MSC #
- Catch Area FAO 21
- Catch Method

LOT CODE REQUIRMENTS:

The number system incorporates elements including plant code, year, Julian calendar date, shift, production line number and lost sequence if needed. All data must be legible and indelible.

PRODUCT CODE: 1082600

- OCI assigned plant code
- Year (last digit only used 2016 is 6)
- Julian calendar date
- Shift produced: 1 for day 2 for second shift



INNER BOX:

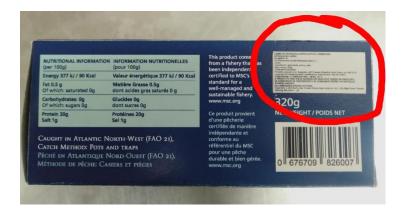


Lot No: xxxxxxx

Date of Freezing: DD.MM.YYYY Consume by: DD.MM.YYYY

REG#: 502.09.A/B/C

Italian label placed on Inner Box:

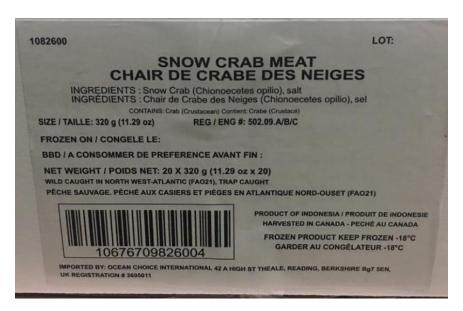


CARNE DI GRANCEOLA ARTICA COTTA E CONGELATA
(chionoccetes opilio)
Congelato il: VEDI ETICHETTA ORIGINALE
DA consumario preferibilmente entro il: VEDI ETICHETTA ORIGINALE
Lotto: VEDI ETICHETA ORIGINALE
Ingredienti: granceola artica, sale
Peso netto: Kg. 6, 40 (20 x 320g)
Contiene Crostacei
Prodotto pescato con trappole nell'Oceano Atlantico Nord Ovest are FAO # 21
Lavorato in Cina nello stabilimento autorizzato: VEDI ETICHETTA ORIGINALE
CONSERVARA E TEMPERATURA - MENO 18 1° C
IL PRODOTTO UNA VOLTA SCONGELATO NON DEVE ESSERE RICONGELATO,
VA CONSERVARTO IN FRIGORIFERO E VA CONSUMATO ENTRO 24 ORE DALLO
SCONGELAMENTO
DA CONSUMARSI PREVNA COTTURA
Importato e distribuito da: Ocean Choice International Ltd., 42A High Street Theale,
Reading Berkshire - UK

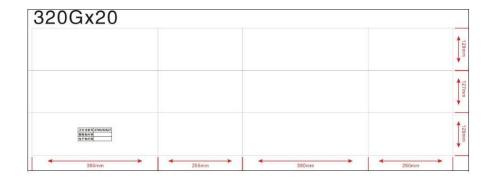
PRODUCT CODE: 1082600



MASTER CASE LABEL:



MASTER CASE DIELINE:





NUTRITIONAL DATA:

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. Boxed product may have a different data set printed on it from past nutritional tests.

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