

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 10 - 20 ct

Product Code: 1053751

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

Count: 10 - 20 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.

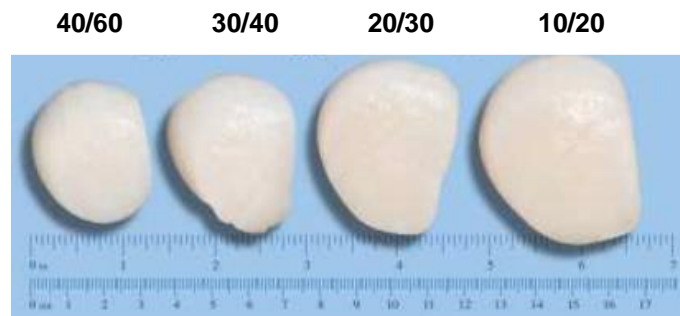
Colour Scale Frozen State: 95 % must fall within 1 - 3 on color scale; Gray or brown scallops are not permitted.



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: 10-20 1053751

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'agrément 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: 10-20 1053751

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: Draghe

No. di stabilimento autorizzato 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

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

Unidad por lb: 10-20 1053751

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 nº 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 conditionement 27/08/2019
Data di confezionamento DD/MM/YYYY
Fecha de producción

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 Calibre
Lotto n. 0000621291 Pezzatura 10-20
Lote Tamaño

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



6 767090 5375 12

*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 Net Scallop 1 kg. Net Scallop 5 kg.
 Per Master: 5 Weight Bag: (2.2 lb.) 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





1 Kg Retail Bag Artwork: Bag weight 11.5 g



Master Case Artwork: Box weight 287 g



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.

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	0 %
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

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](#)

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

"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.)