



<b>JINNY MARINE TRADERS</b> 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		<b>PRODUCT SPECIFICATIONS</b>  <b>FROZEN SQUID RING &amp; TENTACLES IQF</b>		Doc. No.: - JMT-241/PS/SQ/RG&TN Issue: - 01 Author: - D. S. Bisht Approval number: - 241																																													
<b>Creation date : 01/08/2006</b>		<b>Updated on : 01/08/2021</b>		<b>Update number : 15</b>																																													
<b>Page 1 of 2</b>																																																	
<b>1</b>	<b>Product name</b>	<b>FROZEN SQUID RING &amp; TENTACLES IQF</b>																																															
<b>2</b>	<b>Scientific name</b>	<b>Uroteuthis duvaucelii</b>																																															
<b>3</b>	<b>Ingredient list</b>	Squid , Water and Salt Preservative:- Antioxidant E330 & E331																																															
<b>4</b>	<b>Origin</b>	India, Caught from FAO zone – 51																																															
<b>5</b>	<b>Method of catch</b>	Mid Water Trawl																																															
<b>6</b>	<b>Processing plant</b>	<b>Processor:</b> JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval <b>Approval Number : 241</b> <b>Certification: - EIC, BRC A GRADE, IFS Food, ISO 22K, ISO 14001, BSCI</b> <b>Exporter:</b> JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval																																															
<b>7</b>	<b>Brief description of process</b>	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 and cut by machine or hand by required size then soaked in Additives (Salt, E330 & E331) than washed and freeze in IQF machine, glazed with automatic glazer, harden and packed in food grade plastic bags, after bagging pass passed through metal detector and finally packed in properly labeled corrugated mater cartons and store in the cold storage at -18°c of below																																															
<b>8</b>	<b>Product grading</b>	<table border="1"> <tr> <th>Size / Grade</th> <th>Targeted Rings width</th> <th>Tolerance</th> </tr> <tr> <td>U/5</td> <td>22-24 Cm</td> <td>Up to 25 cm size</td> </tr> </table>	Size / Grade	Targeted Rings width	Tolerance	U/5	22-24 Cm	Up to 25 cm size	<b>Note:-</b> These sizes / Grades are referential and may be modified at the request of customers																																								
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<b>9</b>	<b>Ratio of SQRG &amp; SQTN</b>	Squid Rings 70-75% and Squid tentacle 25-30%																																															
<b>10</b>	<b>Packing</b>	1 x 5Kg frozen weight / 1x4Kg deglaze net weight, pack in food grade Inner poly bag, outer corrugated master carton																																															
<b>11</b>	<b>Glazing</b>	20% +/-2% (Depending upon buyers requirement)		Extra glaze fully compensated																																													
<b>12</b>	<b>Brands</b>	SASHA, SHANAYA or buyers brand																																															
<b>13</b>	<b>End use</b>	To be cooked before consumption																																															
<b>14</b>	<b>Self-life</b>	24 month at storage temperature of -18°c or below																																															
<b>15</b>	<b>Quality parameter</b>	<table border="1"> <thead> <tr> <th>Parameter</th> <th>Description</th> <th>Target</th> <th>Limit</th> </tr> </thead> <tbody> <tr> <td>Discoloration</td> <td>The colour of meat is change</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Deterioration</td> <td>Spoil pieces</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>Dehydration</td> <td>Lack of water in the product surface</td> <td>Nil</td> <td>Nil</td> </tr> </tbody> </table>	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																															
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<b>19</b>	<b>Allergens</b>	Allergens category: Mollusca ( <b>Squid</b> ), But plant also process <b>Crustacean</b> , may content trace of <b>Crustacean &amp; Fish</b> .																																															
<b>20</b>	<b>GMO</b>	NO																																															





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## PRODUCT SPECIFICATIONS

### FROZEN SQUID RING & TENTACLES IQF




Doc. No.: - JMT-241/PS/SQ/RG&TN  
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Author: - D. S. Bisht  
Approval number: - 241

Creation date : 01/08/2006

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Update number : 15

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21	<b>Irradiation treatment</b>	NO													
22	<b>Typical Nutritional information (Amount per serving 100gm)</b>	<b>Calorie Information</b>	<b>Amounts Per Selected Serving</b>	<b>%DV</b>	<p><b>Source:</b> Nutrient data for this listing was provided by USDA SR-21.</p> <p><b>Note-</b> Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</p>										
Calories		92kcl / 385kJ	5%												
<b>Carbohydrates</b>															
Total Carbohydrate		3.1 g	1%												
Dietary Fiber		0.0 g	0%												
Sugar		0.0 g													
<b>Fats &amp; Fatty Acids</b>															
Total Fat		1.4g	2%												
Saturated Fat		0.4g	2%												
Monounsaturated Fat		0.1g													
Polyunsaturated Fat		0.5g													
Total Omega-3 fatty acids		496mg													
Total Omega-6 fatty acids		2.0mg													
Cholesterol		233mg	78%												
<b>Protein &amp; Amino Acids</b>															
Protein		15.6g	31%												
<b>Vitamins</b>															
Vitamin A	33.0IU	1%													
Vitamin C	4.7mg	8%													
<b>Minerals</b>															
Calcium	32.0mg	3%													
Iron	0.7mg	3%													
Sodium	44.0mg	2%													
Magnesium	33.0mg	8%													
23	<b>Packing &amp; Labeling</b>  <b>Bag</b>  <b>Master carton</b>	Product is packaged following client instruction <table border="1"> <tr> <td>Barcode</td> <td>Supplied by Client</td> </tr> <tr> <td>Dimensions</td> <td>20 x 26 inch</td> </tr> <tr> <td>Bag thickness</td> <td>50-60 micron</td> </tr> <tr> <td>Bag Composition</td> <td>Food grade Blue colour LLDP &amp; LDP Bag</td> </tr> <tr> <td>Dimension (L x W x H)</td> <td>380 x 260 x 150 mm</td> </tr> <tr> <td>Master carton</td> <td>5 Ply corrugated Paper</td> </tr> </table> Inner food grade blue poly bag & master carton are labeled as per importing country requirement.		Barcode	Supplied by Client	Dimensions	20 x 26 inch	Bag thickness	50-60 micron	Bag Composition	Food grade Blue colour LLDP & LDP Bag	Dimension (L x W x H)	380 x 260 x 150 mm	Master carton	5 Ply corrugated Paper
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24	<b>Date coding</b>  <b>e.g.-</b> 1H02/ DR 12-8-2021, Munna  Or  As mutually agreed between buyers & seller  This product has 20 % protective glaze to maintain the product quality good until consumption	1- Year 2021 H- Month , August 02- Month Date D- Production Shift (Day) R- supplier code 12-8-2021- If Repack, Re-packing Date Munna- Packing Supervisor name													
25	<b>Traceability</b> As per EAN 128 barcode														
26	<b>Shipment</b> Type of container Set temperature	Reefer -22°c													
27	<b>Product photo</b>  														
<b>Elaborated by</b>		<b>Approved by</b>													
Name : D. S. Bisht		Name : Kenny Thomas													
Position : Quality Control Manager		Position : Managing Partner													
Date : 01.08.2021		Date : 01.08.2021													