



JESOLPESCA

JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		PRODUCT SPECIFICATIONS FROZEN SQUID RING & TENTACLES SKIN ON RAW IQF		Doc. No.: - JMT-1183/PS/SQ/SOR&TN Issue: - 01 Author: - D. S. Bisht Approval number: - 241	
Creation date : 01/08/2006		Updated on : 01/08/2021		Update number : 15	
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1	Product name	Frozen Squid Ring & Tentacle Skin On Raw IQF			
2	Scientific name	Uroteuthis duvaucelii			
3	Ingredient list	Squid , Water and Salt Antioxidant: - E330 & E331			
4	Origin	India, Caught from FAO zone – 51			
5	Method of catch	Mid Water Trawl			
6	Processing plant	Processor: JINNY MARINE TRADERS 1310, 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			
7	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 gutted and cleaned by hand , size grade, and cut by hand / machine 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			
8	Product grading	Size / Grade	Targeted Rings width	Tolerance	Note:- These sizes / Grades are referential and may be modified at the request of customers
		U/10	22-24 Cm	Up to 25 cm size	
		10/20	22-24 Cm	Up to 25 cm size	
9	Ratio of Ring & Tentacles	Squid Rings 70-75% and Squid tentacle 25-30%			
10	Packing	1 x 5Kg frozen weight / 1x4Kg deglaze net weight , pack in food grade Inner poly bag, outer corrugated master carton			
11	Glazing	20% +/-2% Deglaze wt. (Depending upon buyers requirement)		Extra glaze compensated	
12	Brands	SASHA, SHANAYA or buyers brand			
13	End use	To be cooked before consumption			
14	Self-life	24 month at storage temperature of -18°C or below			
15	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
16	Orgenoleptic parameter	Criteria		Target	
		Odour		Natural	
		Texture		Firm, not soft or gritty	
		Smell		Specific to frozen product	
17	Microbiological parameter	Criteria	Limit m (Lower)	Limit M (Superior)	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
18	Chemical parameter	Criteria	Acceptance	Maximum	Test methods
		Salt	< 1.0%	1.5%	AOAC
		Cadmium	< 1.0ppm	1.0ppm	LC-MS/MS
		Mercury	< 0.5ppm	0.5ppm	LC-MS/MS
		Lead	< 0.3ppm	0.3ppm	LC-MS/MS
		T.M.A	< 15mg/100g	20mg/100g	Manual of analytical method of fish & fishery product
		T.V.B.N	< 25mg/100g	30mg/100g	
19	Allergens	Allergens category: Mollusca (Squid), But plant also process Shrimps, may content trace of shrimps & Fish.			
20	GMO	NO			
21	Irradiation treatment	NO			





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SKIN ON RAW IQF

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22	Typical Nutritional information (Amount per serving 100gm)	Calorie Information	Amounts Per Selected Serving	%DV	<p>Source: Nutrient data for this listing was provided by USDA SR-21.</p> <p>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.</p>
		Calories	92 kcl / 385 kJ	5%	
		Carbohydrates			
		Total Carbohydrate	3.1 g	1%	
		Dietary Fiber	0.0 g	0%	
		Sugar	0.0 g		
		Fats & Fatty Acids			
		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%	
		Protein & Amino Acids			
		Protein	15.6g	31%	
		Vitamins			
Vitamin A	33.0IU	1%			
Vitamin C	4.7mg	8%			
Minerals					
Calcium	32.0mg	3%			
Iron	0.7mg	3%			
Sodium	44.0mg	2%			
Magnesium	33.0mg	8%			

23	Packing & Labeling	Product is packaged following client instruction	
		Barcode	Supplied by Client
		Dimensions (L x W)	20 x 26 inch
		Bag thickness	50-60 micron
		Bag Composition	Food grade LLDP & LDP
		Dimension (L x W x H)	370x265x150mm
		Master carton	5 Ply corrugated Paper
Inner poly bag & outer corrugated master cartons are labeled as per importing country requirement			

24	Date coding	e.g.- 0H04/ DR 15-8-2020, Munna	0- Year 2020 H- Month , August 04- Month Date D- Production Shift (Day) R- supplier code 15-8-2020- If Repack, Re-packing date Munna- Packing Supervisor name
		Or	
		As mutually agreed between buyers & seller	
The product has 20 % protective glaze to maintain the product quality until consumption			

25	Traceability	As per EAN 128 barcode
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26	Shipment	Type of container	Reefer
		Set temperature	-22°c

27	Product photo	U/10	10/20

Elaborated by		Approved by	
Name : D. S. Bisht		Name : Kenny Thomas	
Position : Quality Control Manager		Position : Managing Partner	
Date : 01.08.2021		Date : 01.08.2021	