



Frozen Scallop Meat Roe on

(*Pecten maximus*)

Supplier

Name:	Sofrimar
Address:	Kilmore Quay, Co. Wexford, Ireland
Approval number:	IE WX 0013 EC

Product details

Origin/Catching Area:	Irish Sea and Celtic Sea
Country of origin:	Ireland
Fishing Gear:	Dredges
Size/Grade:	30-40pcs/kg
Weight:	13KG Bulk (26x0.5kg)
Packaging:	Labelled tub in a cardboard carton
Glaze:	n/a
Ingredients/Additives/ Allergens:	SCALLOP MEAT (<i>Molluscs</i>)
Durability:	24 months from date of production
Storage & Preparation:	To be stored at a temperature not higher than -18°C. Product must be defrosted by placing in a controlled temperature of between 3-5°C. This is a raw product. Once defrosted keep in refrigerator and consumed within 24 hours. Cook thoroughly until piping hot throughout.
Colour:	Translucent off-white meat with bright orange roe
Organoleptic/Texture:	Sweet, delicate flavour with tender texture

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Microbiological Standard	
<u>TVC/g:</u>	Satisfactory <10 ⁵
	Acceptable 10 ⁵ -10 ⁶
	Unsatisfactory >10 ⁶
<u>E Coli/g:</u>	<10
<u>S. Aureus/g:</u>	<100
<u>Salmonella/25g:</u>	Absent
<u>Listeria/25g:</u>	Absent
<u>Amnesic Shellfish Poison:</u>	<20micro/g of tissue
<u>Diarrhetic Shellfish Poison:</u>	Test negative

Chemical Standard
NA

Nutritional information Per 3.5oz/100g	
<u>Energy:</u>	387KJ/91Kcal
<u>Fat:</u>	1g
<u>Of which saturates:</u>	0.3g
<u>Carbohydrates:</u>	3.5g
<u>Of which sugars:</u>	0.5g
<u>Protein:</u>	17.5g
<u>Salt:</u>	0.5g

Authorised by: I Doyle	Position: Quality Assurance Manager	Issue Date: 02/05/2019
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