



KILMORE QUAY

Frozen At Sea Prawns

(*Nephrops norvegicus*)



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

Product details													
Origin/Catching Area:	Labadie: Irish Sea and Celtic Sea Porcupine: Porcupine Bank												
Country of origin:	Ireland												
Fishing Gear:	Trawls												
Size/Grade:	<table border="0"> <tr> <td>Male:</td> <td>Female:</td> </tr> <tr> <td>0-5 pieces/kg, 5-10 pieces/kg</td> <td>5-10 pieces/kg, 10-15 pieces/kg</td> </tr> <tr> <td>10-15 pieces/kg, 15-20 pieces/kg</td> <td>15-20 pieces/kg, 20-30 pieces/kg</td> </tr> <tr> <td>20-30 pieces/kg, 30-40 pieces/kg</td> <td>30-40 pieces/kg, 40-50 pieces/kg</td> </tr> <tr> <td>40-50 pieces/kg, 50-70 pieces/kg</td> <td>50-70 pieces/kg, Tails</td> </tr> <tr> <td>Tails:60 pieces, 77pieces</td> <td></td> </tr> </table>	Male:	Female:	0-5 pieces/kg, 5-10 pieces/kg	5-10 pieces/kg, 10-15 pieces/kg	10-15 pieces/kg, 15-20 pieces/kg	15-20 pieces/kg, 20-30 pieces/kg	20-30 pieces/kg, 30-40 pieces/kg	30-40 pieces/kg, 40-50 pieces/kg	40-50 pieces/kg, 50-70 pieces/kg	50-70 pieces/kg, Tails	Tails:60 pieces, 77pieces	
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Tails:60 pieces, 77pieces													
Weight:	9kg (3x3kg)												
Packaging:	Covered in blue liner, in cardboard carton within outer cardboard carton												
Ingredients/Additives/ Allergens: (Supplier specific)	PRAWNS (Crustacean) , Antioxidant: SODIUM HYDROGEN SULPHITE E222 (Sulphites) OR PRAWNS (Crustacean) , Antioxidant: SODIUM METABISULPHITE E223 (Sulphites)												
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:	Pale orange-pink												
Organoleptic/Texture:	A sweet taste and a prawn like texture												

SOFRIMAR LTD. KILMORE QUAY, CO. WEXFORD, IRELAND
 TEL: +353 (0) 53 912 9660 FAX: +353 (0) 53 912 9699
 EMAIL: info@sofrimar.ie WEB: www.sofrimar.ie



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 REGISTERED IN IRELAND NO. 6804
 VAT REG: IE4531491T

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

Chemical Standard	
<u>Sulphur Dioxide:</u>	<150mg/kg

Nutritional information Per 3.5oz/100g	
<u>Energy:</u>	311KJ/73Kcal
<u>Fat:</u>	0.5g
<u>Of which saturates:</u>	0.2g
<u>Carbohydrates:</u>	0.6g
<u>Of which sugars:</u>	0.2g
<u>Protein:</u>	16.6g
<u>Salt:</u>	1g

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