


Product Name: Frozen On Board Whole Porcupine Prawns
Product Description: 21-30 per kg, 3kg Net
Latin Name: *Nephrops Norvegicus*

Date:	28/06/2021
Product No:	200000397
Commodity Code:	03061590
Product Description:	
Fresh Porcupine Prawns (Raw), Packed on Board the Vessel in a Wax Cardboard tray with a Net Weight of 3kg, Frozen on Board, Product is labelled and dated as per EU requirements.	
Shelf Life:	
36 Months from Production Date when kept frozen at ≤-18°C	
Storage Temperature:	
Keep Frozen at ≤-18°C. Defrost in a chilled environment. Once defrosted do not refreeze and Store at 0°C to +4°C. Use within 24 hours of opening.	



Indication of Lot No. /Units per Batch		This is a solely a sequential numeric number assigned to this batch of product. Units per batch will differ depending on Intake and Production.								
Ingredient:		Quantity (%)	Technical Function:							
Prawns (Crustaceans)		99.98%	Ingredient							
Sodium sulphite E221 (Sulphites)		0.02%	Preservative							
Sodium Metabisulphite E223 (Sulphites)										
Physical Characteristics	Units	Standard		Method						
Colour	On going	Pale pink/ orange		Internal Sensory Analysis						
Odour	On going	Typical of species. No ammonia smell.		Internal Sensory Analysis						
Organoleptic	On going	Sweet and succulent. Soft mouth feel. No sour or rancid taste.		Internal Sensory Analysis						
Appearance	On going	Natural typical of species.		Internal Sensory Analysis						
Texture	On going	Firm		Internal Sensory Analysis						
Microbiological Characteristics	Frequency	Standard m	Tolerances M	Method						
T.V.C @30°C	1 per intake	<100,000	<500,000	ISO 4833-1:2013						
Staph aureus	1 per intake	<100	<100	ISO 6888:1999 Amended 2003						
E. Coli.	1 per intake	<10	<10	ISO 16649-2:2001						
Listeria Mono	1 per intake	None Detected	<100*	AFNOR AES 10/3-9/00						
Salmonella	1 per intake	None Detected	None Detected	ELISA (AFNOR Cert. No. SOL37/01-06/13 and I.S.EN ISO 6579:2002/Cor. 1:2004						
Key:	m = Target Level	M = Upper Quality Tolerance Level	* = at end of shelflife							
Commission Regulation (EC) No. 2073/2005										
Chemical Characteristics	Units	Standard	Method							
Lead	Annually	<0.5 mg/kg	Documented In-House Method 1/24 Inductively Coupled Plasma - Mass Spectrometry (ICP-MS) with microwave digestion							
Mercury		<0.5 mg/kg								
Cadmium		<0.5 mg/kg								
Commission Regulation (EC) No. 1881/2006 and Amended by Commission Regulation No. 420/2011										
Sodium Metabisulphite	In house as required. Externally 4 times annually	<150mg/kg	The sulphur dioxide is removed from an acidic solution containing the homogenised sample by distillation. The distillate is then titrated with a standard iodine solution							
Commission Regulation (EC) No. 1333/2008										
End Use / End-user										
General consumer group		Excluding infants < 3 years		Excluding Crustacean/Sulphite/Molluscan Allergy sufferers						
Grade / Weight: Gross Weight Includes Packaging										
Grades:	21-30 per kg	Unit Net:	3kg	Carton Net:	9kg	Euro Pallet Net:	540kg	UK Pallet Net:	621kg	
Glaze:		Unit Gross:	3.1kg	Carton Gross:	9.7kg	Euro Pallet Gross:	615.2kg	UK Pallet Gross:	707.9kg	
Unit Barcode:	Market/Customer Specific			Carton Barcode:		Market/Customer Specific				
Packaging Option	No of Units	No of Rows		Unit/Layer	Height (mm)	Width(mm)	Length (mm)			
Wax Carton	1	N/A		N/A	80	167	368			
Master Carton	3	1		3	95	390	560			
Euro Pallet	60	20		3	2050	800	1200			
UK Pallet	69	23		3	2335	1000	1200			
Nutritional Information:	(Per 100gs)		Green Points		Weight (g)	Composition				
Energy	282/67	kj/kcal		Carton	128	Cardboard				
Fat	0.1	g		Label	2	Synthetic				
of which saturates	<0.1	g		Carton	350	Cardboard				
Carbohydrate	<0.1	g		Label	2	Synthetic				
of which sugars	<0.2	g		Pallet UK/Euro	35000/30000	Wood				
Protein	16.3	g		Pallet Packaging	700	Plastic				
Salt	0.97	g		Fishing Method:	Caught wild at sea by trawling					
Source: ALT Report 1-170223-10287				Origin:	Ireland					
Allergy information:		This product has not been:		Fishing Area:			 WILD ATLANTIC SEAFOOD Errigal Bay, Meenneary, Carrick, Co. Donegal, Ireland. sales@errigalbay.com www.errigalbay.com			
This product contains:		Genetically modified.		Fished in FAO27 [Sub Area - VIIc Porcupine Bank]						
Crustacean and products there of and Sulphites		Enzymatically modified.								
Produced in a facility that also produces Molluscs.		Irradiated.								
		GMO Free.		Company Plant No:			IE DL 0031 EC			