 <small>Fresh and Frozen Seafood</small>	FAS raw whole Langoustine			Artikelnummer KRFTFAS***-3x3***
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1. Product

Product name	FAS raw whole prawns
Scientific name	Nephrops norvegicus
Country of origin	Ireland and Northern Ireland
Catching area	Irish Sea FAO27 – VIIa
Catching methode	TBN – Nephrops trawls

2. Product description

Product description	FAS raw whole prawns
Additives	E221
Size count	0/5, 5/10, 11/15, 16/20, 21/30, 31/40, 41/50, 51/70
Packaging	3x3kg
Net weight	9 kg
Glazing	Protective

3. Ingredients and allergens information

Ingrediënten	Prawns (Crustaceans), Water (as protective glaze), E221
Allergens	Crustaceans
GMO	Product is free from GMO according to EG ver. 1829/2003 and 1830/2003

4. Nutritional values (per 100g)


Energy Kcal	87
Energie kJ	370
Vet (g)	0,7
Verzadigde vetzuren (g)	0,0
Koolhydraten (g)	Nil
Waarvan suikers (g)	Nil
Eiwit (g)	20,3
Zout (g)	0,12

5. Fysical characteristics

Appearance	Whole and uniform colour
Taste	Sweet taste and no chemical after taste

6. Sensory characteristics

Texture	Firm but not tough, not mushy
Smell	Sweet fresh smell

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7. Microbiological	Norm	Limit	Method
TVC	< 10.000 cfu/g	< 1.000.000 cfu/g	ISO-4833; 30°C-72h
Coliforms	< 10 cfu/g	< 100 cfu/g	ISO-7402; 37°C-24h
	cfu/g	cfu/g	
E-Coli	< 10 cfu/g	< 1.000 cfu/g	ISO-16649-2
Staphylococcus aureus	< 100 cfu/g	< 1.000 cfu/g	ISO-6888-1
Salmonella	Absence in 25 g	Absence in 25 g	ISO-6785
Listeria	Absence in 25 g	Absence in 25 g	ISO-11290-2

This product complies with EC Regulation 2073/2005 microbiological criteria for foodstuffs


8. Chemical characteristics	Norm	volgens
Mercury	0.5 ppm	EG verordening 1881/2006
Lead	0.3 ppm	EG verordening 1881/2006
Cadmium	0.05 ppm	EG verordening 1881/2006
TVBN	< 30mg NH ³ /100g	EU directive 95/149

Complying to EC regulation 1881/2006 and 1005/2015

9. Storage conditions	
Storage temperature	min -18°C
Shelf life	24 months

10. Packaging	
Mastercarton	Cardboard carton
Innerpacking	xxxxx
Food grade	According to EC regulation EC 10-2011 (concerning materials and objects made of plastic, intended to come into contact with foodstuffs)
Pallet	Euro pallet 800 x 1200 mm
Transport stapel factor	1
Cartons per layer	3
Layers per carton	22
Cartons per pallet	66 (with total 594 kg)

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11. Additional information

Defrosted in chilled water, or in a refrigerator overnight.
Once defrosted, store in a refrigerator for a max. of 24
Hours. Ideal for raw consumption

EAN Code

12. Contact information

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Datum	16-06-2022



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