


| Product Name: Frozen On Board Whole Porcupine Prawns | | | | | | | | | | |
|--|---|--|---------------|---|---|--|---|---------------------------|------------|-------------|
| Product Description: 31-40 per kg, 3kg Net | | | | | | | | | | |
| Latin Name: <i>Nephrops Norvegicus</i> | | | | | | | | | | |
| Date: | 28/06/2021 | | | | | | | | | |
| Product No: | 20000020 | | | | | | | | | |
| 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 | | | | | | | | | | |
| Grades: | 31-40 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: | | |  <p>WILD ATLANTIC SEAFOOD Errigal Bay, Meenearny, Carrick, Co. Donegal, Ireland. sales@errigalbay.com www.errigalbay.com</p> | | | |
| This product contains: | Genetically modified. | | | Fished in FAO27 [Sub Area - VIc 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 | | | |
| Claims must be notified within 7 days from delivery of goods | | | | | | | | | | |
| The above information is based on our current state of knowledge and experience following detailed investigations and tests. The data, however, does not represent a legally binding warranty, as certain variations in colour and/or other values and further quality fluctuations from incorrect transportation and/or improper storage outside our sphere of influence cannot be excluded; hence the purchaser is not exempt from undertaking their own tests and investigations. | | | | | | | | | | |

