

Technical Product Specification

Supplier:	Sofrimar Ltd, Kilmore Quay, Co. Wexford, Ireland	
Approval Number:	IE WX 0013 EC	
Product Description:	Frozen Scallop Meat Roe On (<i>Pecten maximus</i>)	
Origin/Catching Area:	Irish Sea and Celtic Sea	
Fishing Gear:	Dredges	
Size Grade:	20-30 pieces/kg	
Packaging:	500g tub in in 13Kg Bulk carton labelled	
Number of Tubs per Box:	26 x 500g Tub (13Kg)	
Ingredients/Additives/ Allergens:	SCALLOP MEAT (Mollusc)	
Glaze:	N/A	
Colour:	Translucent off-white meat with bright orange roe	
Organoleptic/Texture:	Sweet, delicate flavour with tender texture	
Storage and 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. Once defrosted keep in a refrigerator and consume within 24 hours. This is a raw product. Cook thoroughly until piping hot throughout.	
Durability:	24 months from date of production	
Microbiological Standard:	TVC/g	Satisfactory <10 ⁵ Acceptable 10 ⁵ -10 ⁶ Unsatisfactory >10 ⁶
	E Coli/g	<10
	Salmonella/25g	Absent
	Listeria/25g	Absent
	S. Aureus/g	<100
Chemical Standard:	Amnesic Shellfish Poison	<20microg/g of tissue
	Diarrhetic Shellfish Poison	Test negative

Issue Date: 21-07-2017