

# **PD04 Product specification sheet breaded fish products**

Dayseaday Frozen B.V. Issue date 16-01-2019

Version 4

Product	
Name	Torpedo shrimps - Japanese style - Ebi fry
Specifications	Raw, peeled, deveined, with tailpiece in crunchy layer
Scientific name	Litopenaeus vannamei

Product information		
Available grades	16/20	
Glazing level	0%	
Catching area	Farmed in Vietnam	
Catching tool	n/a	
Processed in	Vietnam	
EU approval number of factory	See label	
Lotnumber	See label	
Catching date	See label	
Packing date	See label	
Best before	See label	(24 months after production date)

Process information	
Freezing technology	IQF Frozen
Process steps	sorted, peeled, deveined, formed, breaded, frozen, packed
	Processed in accordance with Codex stan 190/1195.
Physical	As described in the EU freshness grading scheme
	Product should be free of freezing burns
Bones	n/a

# **Product photo**





#### **Ingredients**

Shrimps (CRUSTACEANS) (40%), breading (60%) [wheat flour, water, cassava starch, sugar, modified starch (E1420, E1421), shortening (palm), yeast, salt, thickening agent (E412), L-ascorbic acid (E300), seasoning (E621), vegetable fat (perilla), emulsifier (E471), antioxidants (sodium citrate (E331), citric acid (E330))].

Breading information		
Sensory characteristics	Color: white yellow	
	Smell: as naturel for this product	
	Taste: as naturel for this product	
	Texture: firm fish texture, crunchy layer	
Breading code	n/a	

Packaging	
Sales unit	10x800g
Gross weight	10x800g
Netweight	10x800g
Primary packaging	Carton
Dimensions	250x143x60 mm
Weight	15 g
EAN code	8720088533239
Secondary packaging	Cardboard carton
Dimensions	380x245x350 mm
Weight	580 g
EAN code	8720088533246
Codes used	EAN codes, lotcodes, dates, productnumbers (if requested)

#### **Packing quality and label requirements**

The packaging is fit for use and approved to pack food.

The packing contains all mandatory product information.

It complies with EG nr. 1935/2004, EG nr. 10/2011 and Commission regulation (EU) 2018/79.

Nutritional values per 100g*			
Energy (kJ)	564	kJ	* Nutrional values may vary due
Energy (kcal)	133	kcal	to different circumstances
Fat	1	g	
of which saturated fat	1	g	
Carbohydrates	22	g	
of which sugars	2	g	
Protein	9	g	
Salt	1,04	mg	

lergens / Alba data					
	Present		Present		Present
Cow's milk protein	Х	Crustaceans	YES	Tartazine (E102)	Х
Lactose	Х	Molluscs	Х	Food yellow 3 (E110)	X
Chicken egg	X	Fructose	Χ	Azorubine (E122)	X
Soya oil	Х	Maize	X	Amaranth (E123)	Х
Soya protein	X	Cocoa	X	Cochineal Red A (E124)	Х
Gluten	YES	Yeast	YES	Citric acid (E330)	YES
Wheat	YES	Pulses	X	Lactic acid (E270)	Х
Rye	Х	Nuts	Х	Lupine	Х
Sucrose	Х	Peanuts	Х	Cinnamon	Х
Beef	Х	Glutamate	Х	Vanillin	Х
Pork	Х	Sulphite (E220-E227)	Х	Coriander	Х
Chicken	Х	BHA/BHT (E320-E321)	Х	Celery	Х
Fish	Х	Parabens (E241-E219)	Х	Umbelliferae	Х

## Indicate targeted group of consumers of this product

Breaded shrimps are eaten by all population groups, excluding the risk groups.

Microbiological quality			
	Norm	Critical limit	Unit
Plate count	< 100.000	< 1.000.000	Kve/g
Enterobacteriae	< 1.000	< 10.000	Kve/g
Coliforms	< 100	< 1.000	Kve/g
Staphylococcus aureus	< 500	< 1.000	Kve/g
Escherichia coli	< 10	< 100	Kve/g
Listeria monocytogenes	Absent in 25 g	Absent in 25 g	
Salmonella spp	Absent in 25 g	Absent in 25 g	
Histamine	< 10	< 100	Kve/g

Storage and Logistical information			
Cartons per layer	10	Cartons per pallet	60
Layers per pallet	6	Pallet format	80x120 cm
Delivery temperature	< -18°C	Storage temperature	< -18°C

## **Instructions for use**

Defrost the product, after defrosting, the product should be heated sufficiently before consumption. Do not refreeze the product after it has been defrosted.

Special quality requirements	
Toxic data	Complies wit statutory norms (EG 1881/06) for heavy metals,
	toxins and other chemical residues, such as lead, cadmium,
	mercury, dioxins, malachite green and veterinary medicines;
Metals	Free from magnetic and non-magnatic metals;

Product own materials	Na
Irradiation	The product has not been irradiated.
Genetic modification	No genetically modified materials have been used.

# **Recall procedures**

See handbook, chapter M004 (available upon customers request).

Form signature	
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