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| SUPPLIER DETAILS | | | | | | |
| **Name** | Icefresh | | | | | |
| **MANUFACTURING SITE DETAILS (if different from above)** | | | | | | |
| **Site Approval Number** | A485 | | **Lead Time** | |  | |
| **Name** | Hólmadrangur ehf | | | | | |
| **Address** | Kópnesbraut 2,  510 Hólmavík  Iceland | | | | | |
| **Technical Contact:-** | Guðfinna Lára Hávarðardóttir | | | | | |
| **Mobile Number** | 354 560 9260 | | | | | |
| **Email** | gudfinna@holm.is | | | | | |
| Legislation Compliance Statement:- The Supplier must comply with all relevant UK and European Community Legislation and all relevant legal and food safety criteria.  The supplier is responsible for informing Seachill in writing and a minimum of one calendar month in advance of any proposed change of formulation, manufacturing process or packaging materials and changes in the origin places of process of any materials used to produce the product to be supplied to Seachill  The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years, unless otherwise required by law / agreement with Seachill. These records must be made available to representatives of Seachill upon request.  No change is to be made without the prior knowledge and prior written agreement of Seachill.  Seachill is a NUT FREE and GMO free site. Should there be any risk of cross contamination from such items during the production of this ingredient please inform your Technical contact at Seachill immediately. | | | | | | |
| **SPECIFICATION APPROVAL** | | | | | | |
| **Approved for Seachill**  **Signature** | |  | | | | Date |
|  | | **Name/Position** | |  | | |
| **Approved on behalf of Supplier**  **Signature** | |  | | | | Date |
|  | | **Name/Position** | |  | | |

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| Product Details | | |
| COMMON NAME | **Atlantic Prawns** | |
| SPECIES NAME | *Pandalus Borealis* | |
| PRODUCT DESCRIPTION | MSC IQF Cooked and Peeled Cold Water Shrimp | Please ✓ or 🗶 |

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| Cooked | Raw |  | Cooked | **✓** |  |
| Peeled | Shell on |  | Peeled | **✓** |  |
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| FRESH FROZEN | Fresh |  | Single Frozen |  |  |
|  |  |  | Double frozen | **✓** |  |
|  | Shatterpack / Block |  | IQF | **✓** |  |

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| SIZE GRADE |  | | | | | |
| - count /lb | **Min** | **100** | **Target** | **150** | **Max** | **200** |
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| **Product Details contd.** |

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| **Trim/ cutting /Portioning Requirements** |

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| **Further Description** | **Cold chain (<3°C) maintained from catch to cooking.**  **Salt Content of 1.2-1.6%**  **Prawn maturation must be designed and controlled to ensure that salt uptake does not exceed 1.75% in the finished product (excluding glaze) and that texture is not adversely affected by prolonged brine immersion. The maturation period must be the minimum possible to allow effective peeling without loss of colour. Maturation must be performed in a temperature controlled environment. Where polyphosphates are used, the recipe must be less than 1% in the maturation brine solution. Polyphosphates must not be detectable in the finished product, above the level that occurs naturally in the prawn if tested without Polyphosphate being used in the brine. Polyphosphate must only be used at 1st stage maturation, raw, shell on.**  **Steam Cooking must achieve a microbiologically safe product with analytic evidence in place with the supplier.**  **The cooker has an alarm fitted to indicate any loss of temperature or steam pressure during production; the cooker belt stopping if the alarm operates.**  **Core temperature checks on cooked prawns performed at least once every hour and cover the width of the cooker belt, over the period of the production run. Prawns exiting the cooker probed to ensure they are achieving the equivalent thermal process for CCP compliance.**  Temperature of product is reduced immediately after exiting cookers by the use of cold/chilled water reaching below 5°C within 10 minutes. Prawns are than peeled to remove all shell, legs and antennae. Then Quality checks are carried out. The prawns are then cleaned, first with water and then air, before passing through optic sorter & laser sorter and onto inspection belts for detailed hand inspection. Prawns are individually quick frozen to below -18°C. After freezing the prawns is given a protective water glaze by spray. | |
| **GLAZE LEVEL** | Protective Glaze (declared 10±2% w/w is acceptable) | |
| **Max day ex catch/harvest before freezing** | Prawns frozen at sea on the vessel within 24 hours | |
| **TOTAL SHELF LIFE** | 24 months | |
| **Minimum life remaining on delivery to Seachill** | 75% of total life. | |
| **Storage Temperatures °C** | Min <-18 °C | Max -18 °C |
| **Temperature Range on delivery to Seachill °C** | Min <-18 °C | Max -18 °C |

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| **INGREDIENT DECLARATION (include all components, sub ingredients and processing aids)** | | |
| **Ingredient** | **% Recipe** | **Supplier & Country Of Origin** |
| MSC Cold Water Prawn (*Pandalus Borealis*) | 90.6% / 86.6% | EU- Canada |
| Water (glaze) | 10±2% | Strandabyggð, Iceland |
| Food Grade Salt | 1.4 | Akzonobel |
| Anti-caking agent in the salt | E535 | Akzonobel Netherlands |
| E451 (to aid shell removal) | 1% in the maturation mix (not detectable in finished product) | Katla Iceland |

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| **4. Catch/Harvest Information** | |
| WILD CAUGHT AREAS OF CATCH (FAO including Sub Areas) | FAO 21 and 27 |
| FARMED FISH – Details for farms used and location | No |
| CATCH METHOD/HARVEST METHODS | Trawl |
| Do you have 3rd party certification of the supply chain(s) and or supplier assurance (e.g. MSC CoC ISO2200 or BRC, GFSI etc) Please list and provide certificate numbers if held | BRC and MSC |
| Sustainability/welfare/identity preserved information - MSC/Freedom Food /ASC/MCS/organic classification etc. Include license certificate number if held | MSC |
| Please detail any product integrity checks that you conduct on incoming raw materials | Temperature, texture, smell |
| Is the fish sourced from an MSC Fishery | N/A |
| Which exclusive economic zone (EEZ) /COO does the fish originate from? | N/A |
| Which body licenses vessels? |  |
| Are vessels on a Regional fisheries management organisation (RFMO) Approval list? | Yes |
| **Only fish where the catch date, fishing method and FAO catch area are known should be used and details recorded on delivery paperwork for traceability.** | |

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| **Packaging** | |
| Tape on outer cases to be coloured. | |
| Contact material | Heat sealed coloured polythene food grade liner |
| Material suitable for food contact | Yes |
| Outer packaging |  |
| Pallet type | Wood |
| Pack size (including protective glaze) | 2x5 kg |

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| **Labelling** |
| Labelling to include the information below, please add a copy of an example label |
| Name of product including Size Grade |
| Species |
| Country of origin |
| Net / Gross Weight of glazed prawns.( or level of glaze) |
| The actual producing factory (either name or factory number). |
| Lot number |
| Imported by |
| Freezing date (DD/MM/YYYY) |
| Best before date (MM/YYYY) |
| Keep frozen below -18 °C |
| MSC CoC and MSC item on the product invoice required and on label |
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| **PHOTOGRAPHIC STANDARDS -TARGET** | |
| C:\Users\Rachel.Carter\Desktop\Photos\specifications\Prawn photos\SAM_0541.JPG | C:\Users\William\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\QIHNHUVW\SAM_3959 (2).jpg | |

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| **PHOTOGRAPHIC STANDARDS -REJECT** | |
| C:\Users\Rachel.Carter\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Word\SAM_0546.jpg |  |

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| **RAW MATERIAL QUALITY STANDARDS**  **Thawed** | | |
|  | **TARGET** | **REJECT** |
| General appearance | Cooked, head and shell removed. Prawns shall show natural pink / red colouration with no translucence indicative of undercooking. There is no discoloration due to bruising or processing failures. Shell and defect levels within tolerances. | Presence of shell, legs etc above tolerance. Broken >5% by weight. Yellow or black discolouration. Other bi catch or foreign bodies |
| Aroma | Neutral, slight seafood. | Off ammoniacal odour/any chemical/sulphite odours. Any off smell. |
| Flavour / Taste | Clean, sweet, shellfish with a slight saltiness. | Bitter/sour/Off flavours. |
| Texture | Texture of defrosted prawns to be relatively firm but not tough or rubbery. Prawns to be meaty clean to the bite | Tough and chewy not clean to the bite or soft and mushy with not texture. |

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| **COLD WATER FROZEN PRAWN ASSESSMENT SCALE** | | | | | | | |
| **Score** | | | **Target ≥7** | | | **Reject < 7** | |
| **CW Score / Rating** | **5 Point Score / Rating** | **Colour** | | **Odour** | **Flavour** | | **Texture** \* |
| **10** | **5** | Strong Pink / Red with well-defined markings | | ***Sea-fresh*** typical of fresh Prawns | ***Sweet/Clean Flavour, Distinct Shellprawn, Pleasant salt flavour.*** | | Firm with clean bite. Extra Succulent / Meaty / Tender |
| **9** |  | Bright Pink / Red with well-defined markings | | Sea-fresh or Neutral | Distinct Shellprawn / ***Sweetness*** | | Very Succulent / Meaty / Tender |
| **8** | **4** | Some loss of Pink colour but still with well-defined markings | | ***Slight seaweedy odour / fresh prawn*** | ***Sweet/Clean Flavour some loss of flavour but still Distinct Shellprawn, Pleasant salt flavour.*** | | Slight loss of Bite. Meaty / Tender / Soft |
| **7** | **3** | Pale Pink to white (50:50)  Some yellow tips less than 3% affected | | Neutral non obvious odour | Bland Little obvious shell prawn, not off. | | Chewy texture but no toughness  Or Soft but still has a clean bite |
| **6** | **2** | Predominantly White  Slight Yellow Ends Slight Translucent (Undercooked) | | Slightly Musty/ammonia type odours.  Slight Stale not fresh | Slightly Prawny/musty flavour.  Noticeably Salty  Bitter aftertaste but not putrid.  Slight Cold store -  Caramel, Soapy  Slightly Raw,  Slight Taint | | Very Soft and mushy little resistance to bite  Chewy and fibrous |
| **5 Or Below** | **1** | White Not Pink  White / Dehydrated Yellow or Discoloured Translucent (Raw) | | ***Distinct-***  Strong putrid  Prawny odours  Sour /Ammonia | ***Sour***  Strong Salty  Strong, putrid prawny flavours  Stale Ammonia or sulphur flavours bitter after taste  Strong Cold store – Caramel, Soapy  Tainted Raw Prawn | | Very soft mushy no resistance to bite  Slimy  Chewy, fibrous pieces remain in the month |

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| **Product Standard Key Outline Detail** | **Minimum** | **Target** | **Maximum** |
| **Average count /lb** | 100 | As per on page 1 / specified by order | 350 |
| **Uniformity –** | Weight of 10 largest pieces/weight of 10 smallest pieces the ratio should be no more than 2 | | |
| **Shell/Antenna** |  | Absent | mm |
| Extraneous material (Extraneous material comprises natural prawn debris, such as antennae, eggs, eyes or pieces of shell greater than 5mm in diameter. Where a single prawn shows several defects, only one defect point should be attributed.) |  | Absent  If 4piece is found then a second sample of 454g must be checked for extraneous matter. If any extraneous matter is found in the second sample, then all prawns back to the last clear check must either be rejected, or re-inspected to bring them into specification. | >4 piece per 454g |
| **Clumping - A clump is defined to be 2 or more prawns frozen together and not easily separated** |  | Target: 0  Acceptable: 1 clump per 200g. | > 1 clump per 200g  4 prawn clumps are unacceptable |
| **Broken (bits) (defined as pieces less than 10mm)** |  | Target:<2% bw  Acceptable:<5% bw | >5% by weight |
| **Discolouration (Yellowing, blackening)** |  | Absent | 2 or more whole prawns with total yellowing per lb |
| **Brown Discolouration (along gut line)** |  | Absent | 5% |
| **Salt** |  | 1.4-1.6% |  |
| **Added Glaze when purchased as 8%** | 6% | 8% | >10% |
| **Added Glaze when purchased as 10%** | 8% | 10% | >12% |
| **Added Glaze when purchased as 12%** | 10% | 12% | >14% |
| **Slow Frozen** |  | Absent | Reject if Present |
| **Gross misshapen** |  | Absent | Reject if present |
| **Freezing** |  | Individually quick frozen to below -18°C |  |
| **Dehydration (Where applicable)** |  | Absent | Reject if present |
| **Maturation brine solution** |  |  | 1% |
| **Foreign Material** |  | Absent | Reject if present |
| **Bycatch** |  | Absent |  |
| **Bycatch (Pandalus other Spp)** | To be controlled at landing inspection of raw material with levels of less than 2%. All reasonable attempts to reduce it should be taken by the supplier. | | |
| **Life remaining on receipt of delivery (Best Before date less date of delivery)** |  | 12 months from actual production date | 12 months from actual production date |
| **Under cooked prawns** |  | Absent | Reject if present |
| **Analytical Prawn Content** | 88 | 90 | 100 |

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| **MICROBIOLOGICAL STANDARDS (List Microbiological Testing Carried out)** | | | | |
| **Organism** | **Test Procedure Ref** | **Frequency** | **Target** | **Max.** |
| **TVC/ACC** | NMKL Nr.86 5th Ed 2013 | daily | **<103** | **104** |
| **Enterobacteriaceae** |  |  | **<100** | **>1000** |
| **E. coli** | ISO 9308-1:2014 | Every month | **<1** | **>10** |
| **Salmonella** | PCT AOAC#031001 | Daily, analysed as an compound sample | **Absent in 25g** | **Present in 25g** |
| **Vibrio species** |  |  | **NA** | **NA** |
| **Coliforms** | ISO 4831:2006 | daily | **0** | **10** |
| **Listeria** | PCR AOAC #21108 | Daily, analysed as an compound sample | **Absent in25g** | **Present in 25g** |
| **Fecal coliforms** | ISO 7251:2005 | daily | **0** | **1** |
| **Staphylococcus aureus** | NMKL Nr.66 5th ed.2009 | Daily, analysed as an compound sample | **<20** | **>1000** |

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| **CHEMICAL TESTING (List all relevant chemical testing carried out including Vet/Pesticide residues, Histamine, Heavy metal , Antibiotics, Salt etc.)** | | | | |
| **Test** | **Method** | **Frequency** | **Target** | **Max.** |
| **Heavy Metals** |  |  |  |  |
| **Antibiotic residues** |  |  |  |  |
| **Polyphosphates (i.e. Di and Tri breakdown)** | Mg/g as P2O5 | We buy from a BRC supplier |  |  |
| **Moisture** |  |  |  |  |
| **Aw** |  |  |  |  |
| **% Salt** |  | We buy from a BRC supplier |  |  |
| **Others** |  |  |  |  |
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| **Is the lab accredited, provide lab name and accreditation body** | |  | | |

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| **NUTRITIONAL INFORMATION** | | | |
|  | **UNITS** | **TYPICAL VALUES PER 100g** | **ANALYSIS OR CALCULATED (state Source)** |
| Energy | kj | **418** | McCance & Widdowson |
| Kcal | **99** | McCance & Widdowson |
| Protein | g | **22.6** | McCance & Widdowson |
| Carbohydrate | g | **0** | McCance & Widdowson |
| of which sugars | g | **0** | McCance & Widdowson |
| of which starch | g | **0** | McCance & Widdowson |
| Fat | g | **0.9** | McCance & Widdowson |
| of which saturates | g | **0.2** | McCance & Widdowson |
| of which mono unsaturates | g | **0.2** | McCance & Widdowson |
| of which polyunsaturates | g | **0.2** | McCance & Widdowson |
| of which trans | g | **0** | McCance & Widdowson |
| Fibre | g | **0** | McCance & Widdowson |
| Sodium | mg | **1590** | McCance & Widdowson |
| Salt | g | **1.4** | Specification |

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| **FOREIGN BODY CONTROLS** | | | | | | |
| **Metal Detection** | | | | | | |
| Is Metal Detection in Place for all material | yes | | | | | |
| Test pieces used and sizes in mm Fe, Non Fe and S Steel | Fe | 2,0mm and 20mm | Non Fe | 2,5mm | SS | 4,0 |
| Frequency at which the Metal detector is tested. | At the beginning of each packing round and hourly if the round is longer than 1 hour. Also tested at the end of the shift. | | | | | |
| **Filtration or Sieving** | | | | | | |
| Are any components used in the process sieved or filtered (included water and brine solutions) | Yes filters on the water and the air into high risk. | | | | | |
| If filtration or sieving in used what size specification is used. | EU7 600\*600\*640, EU 14 610\*610\*292, EU14 305\*610\*292 | | | | | |
| **Wood Control** | | | | | | |
| Do you have a policy to control wood and conduct regular audits? | Yes wood pallets are only allowed in certain areas of the factory | | | | | |
| **Glass Control/Hard Plastic** | | | | | | |
| Do you have a policy to control glass/hard plastic and conduct regular audits? | Yes daily check | | | | | |
| **Bones/Shell Control** | | | | | | |
| What controls are in place to reduce or eliminate bones or shell? | A stone catch, optical sorters and inspection belt. Samples are taken. | | | | | |
| What frequency are checks conducted? | Each product code every hour. | | | | | |
| **Other Foreign Body Risks** | | | | | | |
| If there are any specific foreign body controls associated with this raw material what controls are in place. (eg. Parasites) | stonecatcher used to prevent bigger things coming in with frozen prawns to get in to the factory. | | | | | |

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| **Process flow diagram**  **Please provide a process flow description and diagram for this product, that includes all processes & process step controls from source (sea/farm) to dispatch:-** |
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| **Logistical Supply Chain – tick all options that could apply through any part of the year.**  **Double click on any boxes you wish to tick and select “checked”.** | |
| **Wild Capture Material sourced from:** | |
| We are vertically integrated, catch, process & transport our own products. Can trace prawn back to named vessels. |  |
| Purchased from market/auction in one country with material traceable back to named vessels. |  |
| Purchased from market/auction in many countries with material traceable back to named vessels. |  |
| Purchased from a previously approved list of named vessels. |  |
| Prawn are supplied by own named vessels. |  |
| Prawn are Supplied by Agent (give details): |  |
| Other supply route or 3rd parties (give details): |  |
| **Material is transported to processing facility by:** | |
| By own secured transport |  |
| Approved haulier |  |
| Agents transport |  |
| N/A |  |
| **Processing facility:** | |
| Product is not further processed |  |
| Processed in own facility |  |
| Processed by approved 3rd party |  |
| By agent |  |
| **Storage:** | |
| Held in own processing facility awaiting despatch |  |
| Held in approved 3rd party secure storage |  |
| Despatched directly without storage |  |
| **Transport to Seachill by:** | |
| Own secure transport |  |
| Approved 3rd party haulier |  |
| Under control of Seachill |  |
| Comments: | |