

Product information

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| Article number | 0999044XX.1010.IN.A |
| Name | Vannamei shrimps PND (salt, E451, E452) |
| Specifications | Raw, peeled, deveined, IQF frozen shrimps |
| Scientific name | Litopenaeus vannamei |
| Grade | 6/8, 8/12, 13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90 |
| Glaze Level | 20%, 25%, 30% |
| Country of origin | India |
| Catching area / Farmed | Farmed in India |
| Catching tool | n/a |
| Shelf life | 24 months from production |
| Bones | n/a |
| Ingredients | Shrimps (80%) (CRUSTACEANS) , water (20%), salt, stabilizers (E451, E452) |

Sample Photo(s)



Allergens

| | | | | |
|-------------------------------|---------------------------|---|-------------------------------|--|
| Present in the product | Cereals containing gluten | | Nuts | |
| | Crustaceans | x | Celery | |
| | Eggs | | Mustard | |
| | Peanuts | | Sesame seeds | |
| | Soybeans | | Sulphur dioxide and sulphites | |
| | Milk | | Lupine | |
| | Fish | | Mollusks | |

Process information

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|-------------------|--|---|--------|---|----------|---|--------|---|
| Processing | Sorted | x | Heated | | Deveined | x | Fried | |
| | Skinned | | Gutted | | Smoked | | Frozen | x |
| | Filletted | | Peeled | x | Breaded | | Packed | x |
| | Glazed | x | Broken | | Cutted | | Other: | |
| | Processed in accordance with Codex stan 190/1995 | | | | | | | |

Nutritional values per 100 g

| | | | |
|---------------------------|------|------|---|
| Energy (kJ) | 326 | kJ | <i>Nutritional values may vary due to different circumstances, for example nutrition or season.</i> |
| Energy (kcal) | 77 | kcal | |
| Fat | 1 | g | |
| of which saturated | 0.3 | g | |
| Carbohydrates | 0 | g | |
| of which sugars | 0 | g | |
| Protein | 17 | g | |
| Salt | 0.62 | g | |

Packing

| | | |
|---------------------------------------|---|--|
| Sales Unit | 10x1 kg | |
| Net weight | 10x800g, 10x750g, 10x700g | |
| | Primary packaging (Unit) | Secondary packing (Master carton) |
| Material | LDPE plastic bag | Cardboard carton |
| Dimensions | 270x330 mm | 390x290x220 mm |
| Weight | 16 g | 600 g |
| Additional packing information | The packaging is fit for use and approved to pack food. | |
| | It complies with EC nr. 1935/2004, EC nr. 10/2011 and Commission regulation (EU) 2018/79. | |
| | Information provided on the labels of this product: Name, specification, scientific name, grade, gross weight, net weight, country of origin, production method, EU approval number, lot number, freezing date, production date, best before date, nutritional values, contact details. | |

Storage information

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|-----------------------------|-------------|
| Cartons per layer | 8 |
| Layers per pallet | 8 |
| Cartons per pallet | 64 |
| Pallet dimensions | 80 x 120 cm |
| Delivery temperature | < - 18°C |
| Storage temperature | < - 18°C |

Barcodes (EAN 13 codes)

| | Primary packaging (Unit) | Secondary packing (Master carton) |
|-------------------|---------------------------------|--|
| 6/8 - 20% glaze | 8719214289591 | 8719214289584 |
| 8/12 - 20% glaze | 8719214282257 | 8719214282240 |
| 13/15 - 20% glaze | 8719214282271 | 8719214282264 |
| 16/20 - 20% glaze | 8719214282295 | 8719214282288 |
| 21/25 - 20% glaze | 8719214282318 | 8719214282301 |
| 26/30 - 20% glaze | 8719214282332 | 8719214282325 |
| 31/40 - 20% glaze | 8719214282356 | 8719214282349 |
| 41/50 - 20% glaze | 8719214282370 | 8719214282363 |
| 51/60 - 20% glaze | 8719214282394 | 8719214282387 |
| 61/70 - 20% glaze | 8719214282417 | 8719214282400 |
| 71/90 - 20% glaze | 8719214282431 | 8719214282424 |
| 13/15 - 25% glaze | 8719214286798 | 8719214286781 |
| 16/20 - 25% glaze | 8719214286163 | 8719214286156 |
| 21/25 - 25% glaze | 8719214285081 | 8719214285074 |
| 26/30 - 25% glaze | 8719214286064 | 8719214286057 |
| 31/40 - 25% glaze | 8719214286088 | 8719214286071 |
| 41/50 - 25% glaze | 8719214286149 | 8719214286132 |
| 51/60 - 25% glaze | 8719214286101 | 8719214286095 |
| 61/70 - 25% glaze | 8719214285166 | 8719214285159 |
| 71/90 - 25% glaze | 8719214286767 | 8719214286750 |
| 8/12 - 30% glaze | 8720088535936 | 8720088535929 |
| 13/15 - 30% glaze | 8719214286125 | 8719214286118 |
| 16/20 - 30% glaze | 8719214285067 | 8719214285050 |
| 21/25 - 30% glaze | 8719214285104 | 8719214285098 |
| 26/30 - 30% glaze | 8719214285128 | 8719214285111 |
| 31/40 - 30% glaze | 8719214285142 | 8719214285135 |
| 41/50 - 30% glaze | 8719214286866 | 8719214286859 |
| 51/60 - 30% glaze | 8720088535745 | 8720088535738 |
| 61/70 - 30% glaze | 8720088535769 | 8720088535752 |
| 71/90 - 30% glaze | 8720088536254 | 8720088536247 |

Microbiological quality

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| | According to relevant legislations EC 2073/2005 |
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Instructions

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| Instructions for use | Defrost the product, after defrosting the product should be heated thoroughly before consumption. Do not refreeze the product once it has thawed. |
| In case of breaded product | Product needs to be fried at 180°C. |
| Targeted consumers | This product is suitable for everyone except people with allergies for this product. |

Additional information

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| Toxic data | Complies with statutory norms (EC 915/2023) 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-magnetic metals. |
| Product own materials | N/A |
| Irradiation | The product has not been irradiated. |
| Genetic modification | No genetically modified materials have been used. |
| Recall procedures | All products are traceable based on unique pallet number. A recall procedure has been established, described and in use for many years. A "recall" test is conducted annually, with an organization recall team, to demonstrate experience and evidence of operation. |