

PRODUCT SPECIFICATION

5FS1

General information	
Product name	PREFRIED BREADED SHRIMPS ON A STICK: CAJUN, ALMOND, HERBS -
Scientific name	PENAEUS SPP, PENAEUS VANNAMEI
Origin	CHINA
Catching area	AQUACULTURE
Catching method	
Ingredients	<p>General ingredients: Pre-fried shrimp (50%) (original shrimps, salt, E450(b)), wheat flour, water, sugar, yeast, salt, E500. Cajun shrimps: Soybean oil, potato starch, corn flour, egg powder, sunflower seed oil, parslev flakes. red pepper ground. E450a. d</p> <p><i>The composition of shrimps and fish fillets varies per supplier and lot. Correct information can be found on the product label. Specific data per batch are available upon request.</i></p>

Packing	
Primary packing	
Unit	1 DS
Net weight	_Inhoud
EAN	5414818017641
Dimension (l x w x h) in cm	24 x 27 x 8
Packing material	Carton, plastic
Packing weight (g)	100
Secondary packing	
Carton	8 X 1 DS
EAN	8 X 1 DS: 5414818017658
Dimension (l x w x h) in cm	25 x 26 x 34
Packing material	Carton
Packing weight (g)	610
Gross weight carton (kg)	10,2
Tertiary packing	
Pallet (number of layers x cartons)	5 x 9 cartons
Gross weight pallet (kg)	483

Organoleptic information	
Colour	Shrimps on skewer
Smell	Specific, fresh, no deviation
Taste	Specific, fresh, no deviation
Structure	Product specific

Physicochemical parameters	
Physical features	
Bones	Not applicable
Foreign objects	Absent
Chemical and toxic residues	Absent



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Microbiological specifications	Goal	Tolerance	End of shelf life
Total aerobic plate count (30°C)	1000 cfu/g	100.000 cfu/g	1.000.000 cfu/g
Coliforms (37 °C)	50 cfu/g	500 cfu/g	Not applicable
<i>Enterobacteriaceae</i>	50 cfu/g	500 cfu/g	Not applicable
Yeasts	100 cfu/g	1000 cfu/g	100.000 cfu/g
Moulds	100 cfu/g	1000 cfu/g	No visible growth
Lactic acid bacteria	100 cfu/g	1000 cfu/g	10.000.000 cfu/g
<i>E. coli</i>			
Coagulase positive staphylococci			
Sulphite reducing clostridia	100 cfu/g	1000 cfu/g	100.000 cfu/g
Salmonella spp.	0 cfu / 25 g	0 cfu / 25 g	0 cfu / 25 g
<i>Listeria monocytogenes</i>	0 cfu / 25 g	0 cfu / 25 g	100 cfu/g
<i>Bacillus cereus</i>	100 cfu/g	1000 cfu/g	100.000 cfu/g
<i>Vibrio cholerae</i>	0 cfu / 25 g	0 cfu / 25 g	0 cfu / 25 g

Allergens information	
Legal allergens	
01. Gluten (wheat, rye, barley, oat, spelt, kamut)	+
02. Crustaceans	+
03. Egg	-
04. Fish	-
05. Peanuts	-
06. Soy	+
07. Milk	
08. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, Macadamia or Queensland nuts)	+
09. Celery	-
10. Mustard	-
11. Sesame	-
12. Sulphites (E220-E228) >10 ppm	-
13. Lupine	-
14. Molluscs	-
Additional allergens	
20. Lactose	-
21. Cacao	-
22. Glutamate (E620-E625)	-
23. Chicken meat	-
24. Coriander	-
25. Corn / Maize	-
26. Legumes	-
27. Beef	-
28. Porc	-
29. Carrot	-

+ : present / - : absent / ? : may contain traces or not enough information available

Nutritional value for 100 g		Source: calculation
Energy	289 kcal / 1211 kJ	
Fats	15,0 g	
of which saturates	2,8 g	
Carbohydrates	26,4 g	
of which sugars	7,8 g	
Protein	12,2 g	
Salt	2,0 g	


Conservation and preparation	
Conservation:	24 months after production
Storage temperature:	-18°C
Frozen, do not refreeze a defrosted product.	
Defrost frozen products in a refrigerator (max. 4 °C).	
After defrosting, prepare and consume immediately.	
Panfry, deep-fry, or heat up in oven.	

Conformity declaration
Galana NV hereby declares that this product is free from any genetically modified organisms (GMO) . Hence, no specific labelling is required within the scope of Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.
This product nor any of its ingredients have been submitted to ionising radiation . Therefore this products is in accordance with the Royal decree of March the 12th 2002 on the treatment of food and food ingredients with ionising radiation.
Galana guarantees that all products meet the relevant and valid national and European legal provisions (laws, guidelines, regulations). In particular, our products are in accordance with the prescriptions of Regulation 1881/2006/EC setting maximum levels for certain contaminants in foodstuffs. The packing materials that are being used, are fit for contact with food as laid down in Regulation 1935/2004/EC.

Picture



*This information is correct to our best knowledge. No warranties, expressed or implied, are made.
The data and the statements are intended only as a source of information.*

Signature	Stamp
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