

## PRODUCT SPECIFICATION

### KRCRI

General information	
Product name	COOKED RED SURIMI CHUNKS
Scientific name	NEMIPTERUS JAPONICUS, Nemipterus Spp
Origin	INDIE, THAILAND
Catching area	FAO 51 - INDIAN OCEAN
Catching method	
Ingredients	Water, surimi 36% (fish paste of Nemipterus spp, sugar, stabilizer: E451i), wheat starch, tapioca starch, egg white, sugar, salt, soya oil, crab flavour, rice wine, crab extract, colours: E120, E160c, E170. Contains: fish, shellfish, egg, sova, wheat.  <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>

Packing	
<b>Primary packing</b>	
Unit	1 KG
Net weight	_Inhoud
EAN	5414818001794
Dimension (l x w x h) in cm	20 x 18 x 3
Packing material	Plastic
Packing weight (g)	15
<b>Secondary packing</b>	
Carton	10 X 1 KG
EAN	10 X 1 KG: 5414818001800
Dimension (l x w x h) in cm	44 x 20 x 24
Packing material	Carton
Packing weight (g)	450
Gross weight carton (kg)	10,8
<b>Tertiary packing</b>	
Pallet (number of layers x cartons)	8 x 7 cartons
Gross weight pallet (kg)	627

Organoleptic information	
Colour	Red
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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Protective glazing	0%
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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>	10 cfu/g	50 cfu/g	50 cfu/g
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	
<b>Legal allergens</b>	
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	-
<b>Additional allergens</b>	
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: nutritional analysis
Energy	100 kcal / 425 kJ	
Fats	1,2 g	
of which saturates	0,8 g	
Carbohydrates	16,1 g	
of which sugars	3,8 g	
Protein	6,3 g	
Salt	0,3 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.	

Conformity declaration
<p>Galana NV hereby declares that this product is free from any <b>genetically modified organisms (GMO)</b>. Hence, no specific labelling is required within the scope of Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.</p> <p>This product nor any of its ingredients have been submitted to <b>ionising radiation</b>. 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.</p> <p>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 <b>contaminants</b> in foodstuffs. The <b>packing materials</b> that are being used, are fit for contact with food as laid down in Regulation 1935/2004/EC.</p>

**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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