

## **PD03 Product specification sheet frozen fish products**

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

Version 4

Product	
Name	Vannamei shrimps
Specifications	Peeled, deveined, tail on, raw
Scientific name	Litopenaeus vannamei

Product information			
Available grades	13/15, 16/20, 21/25, 26/30, 31/40, 41/50, 51/60, 61/70, 71/90		
Glazing level	25%		
Catching area	farmed in India		
Catching tool	n/a		
Processed in	India		
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	Caught, sorted, peeled, deveined, frozen, glazed, 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

# Ingredients

Vannamei shrimps (80%), water (20%), salt, E451 & E452



Packaging		
Sales unit	10x1kg	
Gross weight	10x1kg	
Netweight	10x0,75kg	
Primary packaging	Printed plastic bag	
Dimensions	330x270mm	
Weight	22g	
EAN code	multiple	
Secondary packaging	Cardboard carton	
Dimensions	380x280x255mm	
Weight	712g	
EAN code	multiple	
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)	326	kJ	* Nutrional values may vary due
Energy (kcal)	77	kcal	to different circumstances
Fat	1	g	
of which saturated fat	0,3	g	
Carbohydrates	0	g	
of which sugars	0	g	
Protein	17	g	
Salt	0,62	g	

ergens / Alba data					
	Present		Present		Present
Cow's milk protein	Х	Crustaceans	yes	Tartazine (E102)	Х
Lactose	X	Molluscs	Х	Food yellow 3 (E110)	Х
Chicken egg	Х	Fructose	X	Azorubine (E122)	Х
Soya oil	Х	Maize	Х	Amaranth (E123)	Х
Soya protein	Х	Cocoa	Х	Cochineal Red A (E124)	Х
Gluten	Х	Yeast	Х	Citric acid (E330)	Yes
Wheat	Х	Pulses	Х	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

Vannamei 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	8	Cartons per pallet	72
Layers per pallet	9	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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