



COOKED AND PEELED, I.Q.F PRAWNS

FERILL: 3.6.1 – PRODUCT SPECIFICATION

ÁBYRGÐARAÐILI: GÆÐASTJÓRI

RÆKJUVINNSLA

ÚTGÁFA: 20

DAGS: 17.12.24

Producer, name & address:	Ísfélag hf. Gránugata 1-3 580 Siglufjörður ICELAND	
Approval no:	A573	
Contact information:	Jón Páll Kristófersson Marketing manager jonpall@isfelag.is Phone number: +354 460 5580 Emergency number: +354 899 1785	Kristín Margrét Halldórsdóttir Technical quality manager kristinh@isfelag.is Phone number: +354 460 5546
Certificates:	BRC Site code: 1844816	MSC Registration No. MSC-C-53171
Species:	<u>Cold Water Prawns – <i>Pandalus borealis</i></u>	
Fishing gear:	<u>OTB (Bottom Otter Trawls)</u>	
Catch area:	<u>North East & West Atlantic – FAO Area 27 or 21</u>	
Pack – Size:	<u>1 x 10 kg (<1% limit)</u>	
Product description:	Cooked and peeled, I.Q.F. Prawns, ready to eat.	
	Gross 10 kg per master.	
Ingredients:	<u>Pandalus borealis, water and salt</u>	
B.B.F (<i>best before</i>):	<u>24 months (specified on the label)</u>	
Storage conditions:	<u>> -18°C - Beware if temperature fluctuations.</u>	
Intended use:	<u>Re-packaged or further processed at buyers-end. Consumers with a crustacean/shellfish allergy should not consume this product. The main allergenic factor (prawn) is stated on the label. This product is not suitable for infants. See “allergen contamination” section for further information regarding allergenic risk factors.</u>	

RAW MATERIAL

ORGANOLEPTIC STANDARDS

- Colour:** The prawn is a dark red to a light-pink colour, while the roe is a blue-green colour.
- Odour:** The odour varies from a strong to a fading sea odour – a natural prawn odour.
- Flavour:** The flavour varies from a strong to a faint sweet prawn taste, a neutral, faint fish taste.



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PRODUCTION

Once the raw material enters our plant, we start the production process that includes:

Maturation → Cooking → Peeling → Brining → Freezing → Glazing → Size grading → Packaging → Metal detection → Exportation or storing.

The prawns shall be free of shells, so we use a peeling processing-aid to assist with the peeling. This aid is undetectable in the finished product.

The final product shall be free of legs, swimmerets, dirt (mud/sand) and other foreign objects.

The prawns are cooked for 5 seconds on 80,5°C or equivalent for preparation, and to make sure no microorganisms or parasites can contaminate our product.

Once the prawns have gone through the peeling- and brining process they must be individually frozen to a temperature of -18°C, or colder.

FINAL PRODUCT

ORGANOLEPTIC STANDARDS

Colour: The final product is a natural light red to a light pink and white colour, with prominent lines.

Odour: The odour varies from a natural prawn to a neutral sea odour.

Flavour: The flavour is sweet and has a fresh shrimp taste.

Texture: The prawn's texture is firm.



GRADING

Gross weight: 10 kg			
Pieces/lb	Average	Tolerance	% Glaze
90-125	108	±15	8 ±2
U-150	135	±15	8 ±2
100-200	150	±25	8 ±2
125-175	150	±25	8 ±2
150-250	200	±25	10 ±2
200-300	250	±25	10 ±2
250-350	300	±25	11 ±2
225-400	310	±25	11 ±2
275-400	350	±25	12 ±2
300-500	400	±50	13 ±2
350-550	450	±50	13 ±2
400-600	500	±50	14 ±2
400-900	700	±200	18 ±4
500-800	650	±150	18 ±4
550+	Unlimited		20 ±4

METAL DETECTION

Test pieces used
2,5 mm Ferrous metal (FE)
3,0 mm Non-Ferrous metal (Non FE)
3,5 mm Stainless steel
Ø20 mm Ferrous metal (FE)



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DEFECT TOLERANCES

Defect	Description	Criteria
Clumps:	Two or more prawns frozen together	Max. 7% by weight
Cleaning defects per 1 lb:	E.g., shell, swimmerets, and dirt	Max. 8 for 350 pieces/lb and smaller Max 5 for 300 pieces/lb and larger
Foreign material:		Not permitted
Bits:	Pieces of shrimp	≤ 15 mm in length for shrimps up to 300 pieces/lb and larger ≤ 10 mm in length for shrimps from 300 pieces/lb and smaller

MAXIMUM BITS ALLOWED BY WEIGHT:

Pieces/lb	%
U 150	2%
100-200	2%
200-300	2%
250-350	5%
350-550	5%
Higher counts unlimited	

SALT CONTENT

The salt content for the final product shall be 1-2%, including the glaze.

ALLERGEN

Crustacean

ALLERGEN CONTAMINATION

Although preventive actions are in place, there might be cross-contamination from other allergen species in the sea, e.g. **fish** and **molluscs**. Therefore, individuals with severe fish allergies should take cautions before consuming this product.

Nutritional facts (per 100 gr)	
Calories (kJ/kkal)	300/60
Total fat (g)	0,8
Saturated fat (g)	0,16
Carbohydrates (g)	0
Dietary fibres (g)	0
Sugars (g)	0
Protein (g)	13,9

Microbiological standards	
Aerobic Colony Count (CFU/g @30°C)	<5000 up to 10.000
Enterobacteriaceae (MPN/g)	- <10
Presumptive E. coli (MPN/g)	<0,3
Staphylococcus aureus (CFU/g)	<20
Listeria /25g	Absent
Salmonella Sp. /25g	Absent

PACKING MATERIAL

Blue Polybag (capacity 10 kg) – 40x16x55 cm – 70 µm

Corrugated cardboard master – 380x233x238 mm

Polybag label and master carton label.

LABELING

We use a Polybag label and master carton label which is coded with the prawn size and count, along with its production date, best before date, plant identification number, product code and other markings deemed necessary to meet international specifications.

PALLET

Pallet size: 13 cm x 100 cm x 120 cm (1,2 fm²)

Number of boxes on a pallet: 104 boxes

Rows of boxes on a pallet: 8 rows

Hight of a full pallet: 210 cm

STORAGE

This product is placed in storage at -18°C or colder **immediately** after mastering. It is important that each pallet is stored so that the oldest product is shipped out first.



This product can be kept in storage in the recommended conditions (18°C or colder) for up to 24 months.



Example of labelling and storage of our 10 kg. product.

PRODUCT NUMBER (CODE)

Number	Description	Implementation
1 st	Grade	6: Not MSC approved prawn 7: MSC approved prawn 8: M&S, MSC approved prawn 9: Low glaze %
2 nd	Single or double frozen	1: Single frozen 2: Double frozen
3 rd	Package	3: 10 kg. 4: Special package 5: Contracted (10 kg) 6: Contracted client #1 (Tote boxes) 7: Contracted client #2 (Tote boxes)
4 th – 5 th	Size	1-17: according to table
6 th	Customs Origin & exception	0: Iceland/Europe 1: Canada 2: Re-work 3: Greenland 4: Russia 5: Fareo Island 6: Non-conformance product 7: Non-conformance product from Canada 8: Pandalus Jordani 9: Pandalus Montagui

Size grading	4 th and 5 th number of the product number (code)
90/125	01
U/150	02
100/200	03
125/175	04
150/250	05
200/300	07
250/350	08
225/400	20
275/400	10
300/500	12
350/550	13
400/600	14
500/800	15
550+ /	16
400/900	17

Example of a product number code: **813030**

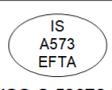
1 st	2 nd	3 rd	4 th and 5 th	6 th
8	1	3	03	0
M&S, MSC approved prawn	single frozen	10 kg.	100/200 lbs.	Iceland

LABLE SAMPLE

Sample 1. Outer packaging label for 10 kg.

Product of Iceland Origine Islande Producered i Island Hergestellit in Island PRAWNS - Cooked and Peeled CREVETTES - Cuites et decortiques congelées GAMBAS - Cocidas y peladas EISMEER GARNELNEN - Gekochte ung gescälte <small>Ingredients: Prawns/Crustaceans (Pandalus borealis), water, salt Ingrédients: Crevettes NORDIQUES (Pandalus borealis), Teau, sel Ingredients: Gambas (Pandalus borealis), agua, sal Zutaten: Garnelen (Pandalus borealis), wasser, salt</small> I.Q.F 1x10 kg MSC-C-53376-B KEEP FROZEN BELOW -18°C	813080	
	<small>Size Taille Størrelse Oröße</small> 250-350 lbs	<small>Vessel no., Prod date (year-date), time Navire no., Date de production (Année, Jour), Temps Vessel no., Produktionsår, dag, tíð Schiffnummer, Herstellungsdatum (Jahr, Tag), Zeit</small> 15-3172 13:05
	<small>Best before end (Day, Month, Year) A cons de préférence avant fin (Jour, Mois, Année) Mindest halbar bis ende (Tag, Monat, Jahr)</small> 21 06 2025	<small>Produced by Isfélag Ltd Grænugata 1-3, 580 Sighlufjörður, Iceland Tel: +354 460 5500</small> 

Sample 2. Inner packaging label for 10 kg.

813080		 MSC-C-53376-B
250-350 lbs	<small>Vessel no., Prod.date (year-month-date), time</small> 15-3172 13:05	
<small>Best before date (Month and year)</small> 21 06 2025		



QUALITY CONTROL STANDARDS

Using an appropriate sampling strategy, product will be inspected by divisional personnel at significant points in the production such as:

- Incoming raw material receipt
- Storage and handling
- Packaging
- Freezing mastering and cold storage

With those measures taken we can verify that the final product meets all quality-, workmanship-, coding-, marking-, packaging- and labelling requirements of the specification.

The relevant parties should formally agree the products specification. The customer agrees either by signing the document or with an email.

Product specification is reviewed whenever products change, or at least every 3 years.

Issued by	
Technical Quality Manager	Kristín Margrét Halldórsdóttir 
Approved by	
Plant Manager	Haraldur Marteinnsson 
Marketing Manager	Jón Páll Kristófersson 
Place and date	Siglufjörður – 17.12.2024
Approved by buyer	
Company name	
Name of contact	
Position	
Date	