

PRODUCT SPECIFICATION

COS1

General information	
Product name	RAW BREADED SHRIMPS ON A STICK WITH COCONUT FLAVOR 1 KG
Scientific name	PENAEUS VANNAMEI, PENAEUS SPP
Origin	CHINA
Catching area	AQUACULTURE
Catching method	
Ingredients	Raw shrimp (50%) (shrimp, salt, E450(b)), wheat flour, water, coconut flakes (13,2%), corn starch, sugar, yeast, salt, E450(a), E500, coconut flavor (0,3%), E412, sunflower seed oil. Contains wheat, soja and shellfish. May contain traces of sulphites. <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	
Primary packing	
Unit	1 DS
Net weight	_Inhoud
EAN	5414818017689
Dimension (l x w x h) in cm	
Packing material	Plastic
Packing weight (g)	20
Secondary packing	
Carton	8 X 1 DS
EAN	8 X 1 DS: 5414818017696
Dimension (l x w x h) in cm	
Packing material	Carton
Packing weight (g)	
Gross weight carton (kg)	
Tertiary packing	
Pallet (number of layers x cartons)	_Pallettisatie cartons
Gross weight pallet (kg)	

Organoleptic information	
Colour	Battered shrimp 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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Protective glazing	#WAARDE!
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Microbiological specifications	Goal	Tolerance	End of shelf life
Total aerobic plate count (30°C)	100.000 cfu/g	1.000.000 cfu/g	10.000.000 cfu/g
Coliforms (37 °C)	500 cfu/g	1000 cfu/g	1000 cfu/g
<i>Enterobacteriaceae</i>			
Yeasts	100 cfu/g	1000 cfu/g	100.000 cfu/g
Moulds	100 cfu/g	1000 cfu/g	No visible growth
Lactic acid bacteria			
<i>E. coli</i>	100 cfu/g	1000 cfu/g	1000 cfu/g
Coagulase positive staphylococci	100 cfu/g	1000 cfu/g	1000 cfu/g
Sulphite reducing clostridia			
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>			
<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: http://www.voedingswaardetabel.nl/
Energy	197 kcal / 831 kJ	
Fats	5,0 g	
of which saturates	4,0 g	
Carbohydrates	27,0 g	
of which sugars	10,0 g	
Protein	11,0 g	
Salt	0,7 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
<p>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.</p> <p>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.</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 contaminants in foodstuffs. The packing materials 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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