



Product specification

Product name / Scientific name: Queen Scallops (*Chlamys opercularis*)

Product:

Hand peeled from half fabricated scallop with viscera, fresh processed, blanched, 20-30 seconds in fresh water at 97° - 100° C with a centre temperature of 35 ° C (raw) and block frozen.

Thawed, hand peeled and IQF frozen.

Species name: *Chlamys opercularis*. (Queen scallops).

Declaration: The product is ready to cook.

Cooking instructions: They require only 3 – 4 minutes cooking time and are equally suitable in hot or cold dishes, such as, appetizers, salads, entrees etc.

Country of Origin: Product of Faroe Islands - Processed in Vietnam

Shelf life from packing in Faroe Islands: 24 months.

Defect tolerance / quality standards: Uniform size, uniform white colour (discoloured yellow and pink scallops sorted out).

Area/scallop monitored for possible content of PSB/DSP and heavy metals

Despatch/delivery conditions: Packed 2 plastic bags á 6 kg in each 12 kg master carton. Stacked on pallets 100 x 120 cm (100 cartons /pallet) and kept at a temperature of –18 degrees Celsius or below.

Raw material/ Product standard: Chemical standards

No chemicals (LE salt) used or added.

Nutrition information

	Result per 100 grams	Analysed or calculated
Energy	86 kcal 360 kJ	analysed analysed
Protein	17 g	analysed
Carbohydrate		
Of which sugars	4 g	analysed
Fat	0-1 g	analysed

Organoleptic standards/ finished product standards.

Uniform white (Ivory) colour

Food intolerance data

Lactose:	No.	Artificial flavours.	No.
Egg or egg derivatives:	No.	Nuts	No.
Animal products:	No.	Sesame products:	No.
Cereal:	No.	Caffeine:	No.
Yeast or yeast extract.	No.	Beef Derivatives (UK)	No.
MSG (nothing added thereof)	No.	Beef derivatives (other).	No.
Garlic	No.	Suitable for vegetarians:	Yes.
Added colour:	No.	Suitable for vegans:	No.
Added preservatives:	No.		

P/F O.C. Joensen skeljavirkið	Útgávu-nr.	Dato	Skjala-nr.	Síða
Sign.	2	22.5.2013	F 10 f	Síða 1 av 2



Raw material / Product standards: Microbiological standards

Microbiological Characteristic	Standards/g	Supplier's method of analysis	MD's method of analysis
TPC (30°C. 72 Hrs.)	m=10.000 M=1.000.000 n=5 c=2	NMLK 86	IDF 100B 1881
Thermo tolerante koliforme	m=10 M=100 n=5 c=2	NMLK 125	IDF 73A 1985
Enterococcus	m=100 M=1000 n=5 c=2	NMLK 68	
Staph. aureus	m=100 M=1.000 n=5 c=2	NMLK 66	
Listeria	Neg./25 g	NMLK 136	
Salmonella	Neg./25 g n=5 c=0	NMLK 71	

All of the bacteriological tests are made in an EU – approved Laboratory (Off. control of foodstuffs in Torshavn).
Analysed and performed by: Food & Environmental Institute.
Accreditation: DANAK reg. no. 303

Raw material / Product standards: Algae Toxins standards

Paralytic Shellfish Poisoning (PSP) toxin	80µg / 100 g
Diarrheic Shellfish Poisoning (DSP) toxin	Neg.
Amnesic Shellfish Poisoning (ASP) toxin	20 µg domoinsyre pr. g (HPLC)

Chemical standards

Heavy metal	Max
Mercury	0,5 ppm
Cadmium	1mg/kg
Lead	1,0 mg/kg vådvægt

P/F O.C. Joensen skeljavirkið	Útgávu-nr.	Dato	Skjala-nr.	Síða
Sign.	2	22.5.2013	F 10 f	Síða 2 av 2