

PRODUCT SPECIFICATION TEM800

General information

Product name	RAW BREADED TEMPURA SHRIMPS 26/30 800 G
Scientific name	LITOPENAEUS VANNAMEI, PENAEUS VANNAMEI
Origin	VIETNAM
Catching area	AQUACULTURE
Catching method	
Sustainability label	
Ingredients	SHRIMPS 40% (SHRIMPS, salt, flavor, garlic powder, sugar, acid: E330, E332i), WHEAT flour, water, modified tapioca starch, palm oil, corn starch, corn flour, rice powder, raising agent: E336i, E341i, E341ii, E471, E500ii, E522; defatted SOYBEAN powder, salt, gardenia yellow, vegetable oil (perilla), emulsifier: E306 (contains SOY), E471 <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	800 G
EAN	5414818037717
Dimension (l x w x h) in cm	22.5 x 12.5 x 9
Packing material	Plastic
Packing weight (g)	20
Secondary packing	
Carton	12 X 1 DS
EAN	12 X 1 DS: 5414818037724
Dimension (l x w x h) in cm	40 x 24.5 x 38
Packing material	Carton
Packing weight (g)	
Gross weight carton (kg)	11,8
Tertiary packing	
Pallet (number of layers x cartons)	45 cartons
Gross weight pallet (kg)	552

Organoleptic information

Colour	Product specific
Smell	Specific, fresh, no deviation
Taste	Specific, fresh, no deviation
Structure	Product specific

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	100 cfu/g	1000 cfu/g	10.000.000 cfu/g
<i>E. coli</i>	10 cfu/g	10 cfu/g	10 cfu/g
Coagulase positive staphylococci	100 cfu/g	1000 cfu/g	1000 cfu/g
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

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	312 kcal / 1298 kJ
Fats	23,1 g
of which saturates	8,5 g
Carbohydrates	20,1 g
of which sugars	4,8 g
Fibre	<0,1 g
Protein	6,0 g
Salt	0,9 g

Physicochemical parameters

Physical features	
Bones	Not applicable
Foreign objects	Absent
Chemical and toxic residues	Absent
GMO status	No GMO
Submitted to ionising radiation	No
Protective glazing	0%

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.	
Heat the product well before eating (> 70°C).	

Conformity declaration

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.

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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