




FINISHED PRODUCT SPECIFICATION BRIEF

	Issue Date: 05.02.2019	Issue No. : 1	Page 1 of 2
Document Ref No: SPEC/17	Document: Specification Brief	Author: M Ledger	Authorised: C Roach

PRODUCT: SUPREME PRAWNS 756	SPECIES: PANDALUS BOREALIS
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<p>PHOTO STANDARD:</p> 	<p>WEIGHT: 4 X 2.5Kg (incl. glaze +/-25%)</p> <p>INGREDIENTS: 100/200 Cooked and Peeled Cold Water Prawn (CRUSTACEAN), Water (as protective glaze) ORIGIN: Iceland CATCH AREA: FAO 27</p> <p>ALLERGEN ADVICE : For allergens, including cereals containing gluten, see ingredients in bold Although every care has been made to remove all pieces of shell , some may remain.</p> <p>NUTRITIONAL INFORMATION: (Per 100g)</p> <table style="width: 100%; border: none;"> <tr><td>Energy</td><td style="text-align: right;">99(Kcals)</td></tr> <tr><td>Fat</td><td style="text-align: right;">1g</td></tr> <tr><td>of which saturates</td><td style="text-align: right;"><0.1g</td></tr> <tr><td>Carbohydrate</td><td style="text-align: right;"><0.5g</td></tr> <tr><td>of which sugars</td><td style="text-align: right;">0g</td></tr> <tr><td>Protein</td><td style="text-align: right;">23g</td></tr> <tr><td>Salt</td><td style="text-align: right;">3.7g</td></tr> </table>	Energy	99(Kcals)	Fat	1g	of which saturates	<0.1g	Carbohydrate	<0.5g	of which sugars	0g	Protein	23g	Salt	3.7g
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Protein	23g														
Salt	3.7g														
STORAGE: Frozen < - 18°C															
PLANT CODE: GB HU046															
PACKAGING: Poly bagged into a cardboard outer case with a pre-printed label applied to the end of the outer case on one side only	MINIMUM SHELF LIFE: 12 Months CODING: Julien Batch Code & BBE														



GENERAL DESCRIPTION: The prawns should be white/pink in colour with no black spots.

SENSORY CRITERIA: The meat should be firm with a sweet taste.

MICROBIAL : TEST	Target	Maximum	Units	Test Frequency
Total Viable Count	< 10 ⁶	> 5 x 10 ⁶	cfu/g	Quarterly
Enterobacteriaceae	< 10 ³	> 10 ³	cfu/g	Quarterly
E. coli	< 20	> 100	cfu/g	Quarterly
S. aureus	< 100	> 100	cfu/g	Quarterly
Salmonella spp / 25g	Not Detected	Detected	spp in 25g	Quarterly
Listeria mono. / 25g	Not Detected	Detected	spp in 25g	Quarterly

LEGAL REQUIREMENTS:

The product complies with all current UK legislative documentation – see HACCP Manual for definitive list

COMMERCIAL APPROVAL:		DATE:	Feb 2019
TECHNICAL APPROVAL :		DATE:	Feb 2019



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