



## Customer Product Specification

Ref No:	1835
Issue No:	1
Issue date	22/11/2019
Approved by:	Christine Blanchard

**Product Name:** Seasider Breaded Scampi 10\*454g  
**Product Code:** 1835

**Manufacturer:**  
**Name:** Whitby Seafoods Ltd

**ADDRESS:** Fairfield Way  
Whitby Business Park  
Whitby  
North Yorkshire  
YO22 4PU

**TEL:** 01947 829000  
**FAX:** 01947 820589

**E.MAIL:** [info@whitby-seafoods.com](mailto:info@whitby-seafoods.com)  
**TECHNICAL CONTACT:** [christine.blanchard@whitby-seafoods.com](mailto:christine.blanchard@whitby-seafoods.com)  
**SALES CONTACT:** [sales@whitby-seafoods.com](mailto:sales@whitby-seafoods.com)

**Product Description:**  
Wholetails of Breaded Scampi

**Species:** *Nephrops norvegicus*

**Country of Origin:** UK

**Ingredient Declaration:**  
Breadcrumbs (WHEAT Flour (Calcium Carbonate, Iron, Thiamine, Niacin), Rapeseed Oil, Yeast, Salt), Scampi Tails (CRUSTACEANS) (32%), Batter (Water, WHEAT Flour (Calcium Carbonate, Iron, Thiamine, Niacin), Salt), Water, Stabiliser: E451.

**Allergen Information:**  
For allergens including cereals containing GLUTEN please see ingredients in CAPITALS

**On Pack Claims or Warning:**  
Caution - Although every effort has been taken to remove all shell some fragments may remain

**On Pack Codes and Identification:**  
**EC Licence No:** UK YK006 EC  
**Best Before - See Reverse of Pack**  
**Bar Code (EAN13):** 5019379110376  
**Case:**

**Finished Product:** QUALITY CONTROL  
Physical, Chemical, Microbiological.

DESCRIPTION	METHOD/ DEFINITION/ FREQUENCY/ SAMPLE SIZE	ACCEPTABLE LIMITS
Packed Product Contents	Count Per 454g	20 - 28
Double Welded	Core(s) Stuck Together	1
Coating Defect	Bare Core up to 10mm	1
Intrinsic Foreign Bodies	Shell, Legs, Feeler	1
Extrinsic Foreign Bodies	Wood, Paper, Stone etc.	NIL
<b>Organoleptic</b>	Appearance	Core will be fully and evenly enrobed showing no bald patches.
	Colour	On cooking crumb should be mid to deep golden brown.
	Taste	Core will have a slightly sweet but taste
	Texture	Crumb should be crispy and core firm when cooked.
<b>Metal Detection</b>	Continuous	1.5mm Fe 2.0mm Non Fe 2.0mm Stainless Steel
<b>Check Weigh</b>	To average weights legislation	QN = 454g T1 = 440g T2 = 426g Reject at or below T1 Average weight ≥ QN
<b>Retail Pack</b>	Seals	All seal 100% correct
	Lot Mark	Year/Day of year on all bags
	Best Before End	18 Months from lot mark To be full/clear/correct/legible
<b>Outer Case</b>	Units/Case	10 bags per case
	Product Temperature	≤-18°C
	Seals	All cases fully sealed
	Lot Mark	Year/Day of year on all bags
	Best Before End	18 Months From Lot mark
<b>Pallet Condition</b>	BS 2629	BS 2629 Standard/ Unbroken /Stacked/ Wrapped
<b>Pallet Configuration</b>	Cases/Layer	10 Cases/Layer
	Layer/Pallet	15 layers/pallet
	Cases/Pallet	150 cases/pallet
	Total Pallet Height	1702mm

INGREDIENT			% IN FINISHED PRODUCT
<b>CORE</b>			40.00%
Scampi			32.00%
Water			7.00%
Phosphate			1.00%
<b>COATING</b>			
Breadcrumb 1			14.00%
Breadcrumb 2			23.00%
Potable Water			14.0%
Batter Mix			9.0%

**Packaging Specification:**

Inner Contact Pack: Food Grade LDPE Bag (60µm)  
Design Dimensions: 280mm x 190mm  
Weight: 7g

Outer Box: Corrugated printed board (Bflute) printed to Whitby design, taped with clear polypropylene tape.

Dimension: 110mm x 290mm x 390mm  
Weight: 209g

Pallet Wrap: Clear 15µm LLDPE shrink wrap.

Pallet: Standard blue CHEP pallet.

**Microbiological:**

The product quality must conform to the following microbiological analysis.

Micro Test	Target per gram	Reject per gram
TVC	<100,000	>1,000,000
Coliforms	<1,000	>10,000
E.Coli	<10	>10
Salmonella sp	Absent per 25g	Absent per 25g

Microbiological testing is carried out externally by a UKAS accredited laboratory.

**Cooking Instructions:**

For the best results deep fat fry from frozen.

Pre heat oil to 180°C (350°F). Add the scampi and cook for 4-4½ minutes until golden brown and crisp. Drain scampi on kitchen paper and serve immediately.

**Storage:**

Keep in the freezer at -18°C or colder and use by the best before date. Once defrosted, please do not refreeze.

**Nutritional Information:** (Typical Values)

EACH 100g OF THIS PRODUCT GIVES YOU UNCOOKED	
ENERGY (g)	623
ENERGY (g)	147
FAT (g)	1.4
(of which saturates) (g)	0.2
CARBOHYDRATES (g)	24.7
(of which sugars) (g)	1
FIBRE (g)	0.6
PROTEIN (g)	9.3
SALT (g)	1.1

Dietary Information	Contained Y/N	Comments & Further Details
Wheat / Gluten	Y	In batter and breadcrumbs
Soya / Soya Derivatives	N	
Nuts or Seeds	N	
Nut / Seed Derivatives	N	
Nut / Seed Oil	N	
Yeast	Y	In Breadcrumb
Additives	Y	See Declaration and Ingredient Specs
Preservatives	N	
Colours: Natural	N	
Colours: Artificial	N	
MSG (Mono Sodium Glutamate)	N	
HVP (Hydrolysed Veg. Protein)	N	
Animal Products: Dairy	N	
Animal Products: Egg	N	
Animal Products: Shellfish	Y	<i>Nephrops norvegicus</i>
Animal Products: Other Fish	N	May contain
Animal Products: Beef	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal Products: Poultry	N	
Animal Products: Other	N	
Suitable For Vegetarians	N	
Suitable For Vegans	N	
Suitable for Coeliacs	N	
Organic	N	

GM Origin Labelling Required	N	Product free from GM ingredients, derivatives & nature identicals
------------------------------	---	---

STANDARD SPECIFICATION SHEET

(This form is to be completed and returned).

**Product:** Seasider Breaded Scampi 454g

**Date:** 22/11/2019

**Specification Number:** 1839

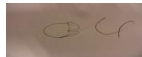
**Approved Suppliers:** Whitby Seafoods Ltd.

**HACCP Plan for the product**  attached.

**Flow Diagram for the product**  attached.

**GMO Statement.**

Approved By:



Date:

22/11/2019

Whitby Seafoods

Please sign below confirming acceptance of the content of the specification:

Company: .....

Sign: .....

Position: .....

Date: .....

[Please return to christine.blanchard@whitby-seafoods.com](mailto:christine.blanchard@whitby-seafoods.com)

(Failure to respond within 5 working days will be taken as confirmation of acceptance)