



FINISHED PRODUCT SPECIFICATION BRIEF

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Page 1 of 1

Document: Specification Brief

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Authorised: M Ledger

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|---|---|---|----------------|
| PRODUCT TITLE | Premium prawns (<i>Pandalus borealis</i>) | | |
| PRODUCT DESCRIPTION | Cooked and peeled, cold-water prawns sourced from approved plants to ensure the material is legally landed in accordance with relevant quotas & full traceability maintained throughout the chain. | | |
| INGREDIENT LIST | Cooked & Peeled Prawn (CRUSTACEAN), Water (as protective glaze) | | |
| ALLERGEN ADVICE | For allergens, including cereals containing gluten, see ingredients in BOLD | | |
| DISCLAIMER | May occasionally contain small fragments of shell. | | |
| APPROVAL NUMBER | GB HU046 | PHOTO STANDARD:  | |
| PRODUCT ORIGIN | Iceland | | |
| CATCH AREA & METHOD | NE Atlantic FAO 27 Trawl caught | | |
| PACK WEIGHT | 4 x 2.5kg | | |
| ATTRIBUTES | Size 200/300 & Glaze 25% (+/-5%) | | |
| SHELF LIFE | 18 months | | |
| STORAGE CONDITIONS |  Keep frozen at -18°C or below | | |
| OUTER CASE WEIGHT | 10kg | | |
| PACKAGING | Labelled polybag into a cardboard outer case with a pre-printed label applied to the end of the outer case on one side only. | | |
| SENSORY CRITERIA | The prawns should be white / pink in colour with no black spots. The meat should be firm with a sweet taste. | | |
| NUTRITIONAL DATA Typical Values per 100g | Energy 418 kJ / 99kcal Fat 1g of which saturates <0.1g Carbohydrates <0.5g of which sugars 0g Protein 23g Fibre g Salt 2g | | |
| MICROBIAL TEST | TARGET | MAXIMUM | TEST FREQUENCY |
| TVC cfu/g (@30°C) | < 10 ⁶ | > 5 x 10 ⁶ | Quarterly |
| Enteros cfu/g | < 10 ³ | > 10 ³ | Quarterly |
| E.coli species cfu/g | < 20 | > 100 | Quarterly |
| Staph aureus cfu/g | < 100 | > 100 | Quarterly |
| Salmonella /25g | Not Detected | Detected | Quarterly |
| Listeria mono/25g | Not Detected | Detected | Quarterly |
| LEGISLATION | All product supplied and supplying facilities must be in accordance with the legislation referenced in the company HACCP Manual | | |
| Validated on behalf of C. M. Roach & Co. Ltd by: |  Signature | Michael Ledger Print Name | |
| Position: | Director | Date: | 11.10.23 |