



## FINISHED PRODUCT SPECIFICATION BRIEF

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<b>PRODUCT TITLE</b>	Premium prawns (Pandalus borealis)			
<b>PRODUCT DESCRIPTION</b>	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.			
<b>INGREDIENT LIST</b>	Cooked & Peeled Prawn ( <b>CRUSTACEAN</b> ), Water (as protective glaze)			
<b>ALLERGEN ADVICE</b>	For allergens, including cereals containing gluten, see ingredients in <b>BOLD</b>			
<b>DISCLAIMER</b>	May occasionally contain small fragments of shell.			
<b>APPROVAL NUMBER</b>	GB HU046	<b>PHOTO STANDARD:</b> 		
<b>PRODUCT ORIGIN</b>	Iceland			
<b>CATCH AREA &amp; METHOD</b>	NE Atlantic FAO 27 Trawl caught			
<b>PACK WEIGHT</b>	4 x 2.5kg			
<b>ATTRIBUTES</b>	Size 200/300 & Glaze 25% (+/-5%)			
<b>SHELF LIFE</b>	18 months			
<b>STORAGE CONDITIONS</b>	 Keep frozen at -18°C or below			
<b>OUTER CASE WEIGHT</b>	10kg			
<b>PACKAGING</b>	Labelled polybag into a cardboard outer case with a pre-printed label applied to the end of the outer case on one side only.			
<b>SENSORY CRITERIA</b>	The prawns should be white / pink in colour with no black spots. The meat should be firm with a sweet taste.			
<b>NUTRITIONAL DATA</b> 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			
<b>MICROBIAL TEST</b>	<b>TARGET</b>	<b>MAXIMUM</b>	<b>TEST FREQUENCY</b>	
TVC cfu/g (@30°C)	< 10 <sup>6</sup>	> 5 x 10 <sup>6</sup>	Quarterly	
Enteros cfu/g	< 10 <sup>3</sup>	> 10 <sup>3</sup>	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	
<b>LEGISLATION</b>	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		
<b>Position:</b>	Director	<b>Date:</b>	11.10.23	