

RE: <u>TECHNICAL SCHEDULE OF LANGOUSTINES</u>

COMPANY'S DATA

COMPANY NAME: FASTNET HIGHLANDS LIMITED COMPANY ADDRESS: SITE 2, BLAR MHOR INDUSTRIAL ESTATE, FORT WILLIAM, INVERNESS-SHIRE, PH33 7PT, SCOTLAND COMPANY REGISTERED OFFICE: ESTATE ROAD No5, SOUTH HUMBERSIDE INDUSRTIAL ESTATE, GRIMSBY, DN31 2TG, ENGLAND. VAT NR: GB 847 4337 05

PRODUCT SPECIFICATION

PRODUCT NAME: LANGOUSTINES SCIENTIFIC NAME: NEPHROPS NORVEGICUS **INGREDIENTS: WHOLE SCAMPI, SODIUM METABISULPHITE** ALLERGENS: CRUSTACEANS, SODIUM META BISULPHATE PRESERVATION: NITROGEN FROZEN SIZE: No 00, No 0, No 1, No 2, No 3, No 4, No5 PACK: POLYSTYRENE PACK, GROSS WEIGHT: 1.5KG NET WEIGHT: 1.35KG GLAZE: 10% BUNDLE: 4 x 1.5KG **ON PALLET: 60 BUNDLES** PALLET WEIGHT: 360 KGS SHELF LIFE: 18 MONTHS FISHING GEAR: CAUGHT BY TRAWL (OTT) AREA: NORTH EAST ATLANTIC (WEST SCOTLAND) FAO AREA No27 SUB AREAS : (IVa. IVb. VIa)

Most vessels are at see between 7 and 10 days.

Prawns are caught and taken on board the boat. They are graded. Any damaged prawns are tailed. Prawns are thoroughly washed and iced and blast frozen the put in the freezer hold.

Prawns are being collected from the boat at the harbour by a refrigerated lorry and taken to the factory. In the factory prawns are washed and dipped in sodium metabisulphate solution. Then they are packed into trays and boxes of different sizes and specification.