



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA	PRODUCT SPECIFICATIONS FROZEN WHOLE CLEANED SQUID BLOCK (Product code – 0015205)	Doc. No.: - JMT-241/PS/SQ/SQWC Issue: - 01 Author: - D. S. Bisht Approval number: - 241
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Creation date : 01/08/2006	Updated on : 01/08/2020	Update number : 14	Page 1 of 2
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1	Product name	Frozen Squid Whole Cleaned Block (Product code – 0015205)																																														
2	Scientific name	<i>Uroteuthis duvaucelii</i>																																														
3	Ingredient list	Squid, Water and Salt Preservative:- Antioxidant E330 & E331																																														
4	Origin	India, Caught from FAO zone – 51																																														
5	Processing plant	Processor: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval Approval Number : 241 Certification: - EIC, BRC A GRADE, IFS Food, ISO 22K, ISO 14001, BSCI Exporter: JINNY MARINE TRADERS 1306/1311, GIDC Estate, Veraval																																														
6	Brief description of process	The raw material comes from fishing vessel (sea caught, FAO zone-51) once receive store in the chill room until to be processed, product will be washed and peeled by hand and size grade, soaked in Additives (Salt, E330 & E331) and setting in tray then freeze in blast freezer, Glazed and packed plastic bags, After packing passed through metal detector and finally packed in properly labeled corrugated master cartons and store in the cold storage at -18°c																																														
7	Method of catch	Mid Water Trawl																																														
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9	Packing	6 x 2 Kg frozen weight / 6 x 1.4Kg Net weight, pack in food grade Inner poly bag, outer Master carton																																														
10	Glazing	30%																																														
11	Brands	SASHA, SHANAYA or buyers brand																																														
12	End use	To be cooked before consumption																																														
13	Self-life	24 month at storage temperature of -18°c or below																																														
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18	Allergens	Allergens category: Mollusca (Squid), But plant also process Crustacean, may content trace of Crustacean & Fish.																																														
19	GMO	NO																																														
20	Irradiation treatment	NO																																														





JESOLPESCA

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21 Typical Nutritional information (Amount per serving 100gm)

Calorie Information	Amounts Per Selected Serving	%DV
Calories	92kcl / 385kJ	4%
Carbohydrates		
Total Carbohydrate	3.1 g	1%
Dietary Fiber	0.0 g	0%
Sugar	0.0 g	
Fats & Fatty Acids		
Total Fat	1.4g	2%
Saturated Fat	0.4g	2%
Monounsaturated Fat	0.1g	
Polyunsaturated Fat	0.5g	
Total Omega-3 fatty acids	496mg	
Total Omega-6 fatty acids	2.0mg	
Cholesterol	233mg	78%
Protein & Amino Acids		
Protein	15.6g	31%
Vitamins		
Vitamin A	33.0IU	1%
Vitamin C	4.7mg	8%
Minerals		
Calcium	32.0mg	3%
Iron	0.7mg	3%
Sodium	44.0mg	2%
Magnesium	33.0mg	8%

Source: Nutrient data for this listing was provided by USDA SR-21.

Note- Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

22 Packing & Labeling

Product is packaged following client instruction	
Barcode	Supplied by Client
Dimensions	10 x 18 inch
Bag thickness	50 - 60 Micron
Bag composition	Food grade LLDP & LDP
Dimension (L x W X H)	16 x 11.75 x 7.5 inch
Master carton	5 Ply Corrugated Paper
Inner food grade plastic bags with water proof label, outer master carton labeled as per importing country requirement	

23 Date coding

e.g.- 0H09/ DR 22-8-2020, Munna	0- Year 2020 H- Month , August 09- Month Date D- Production Shift (Day) R- supplier code 22-8-2010- If Repack, Re-packing Date Munna- Packing Supervisor name
Or	
As mutually agreed between buyers & seller	
This product has 30% protective glaze to maintain the product quality until consumption	

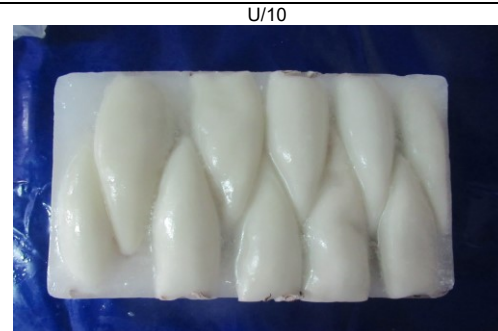
24 Traceability

As per EAN 128 barcode

25 Shipment

Type of container	Reefer
Set temperature	-22°c

26 Product photo



Elaborated by

Name : D. S. Bisht

Position : Quality Control Manager

Date : 01.08.2020

Approved by

Name : Kenny Thomas

Position : Managing Partner

Date : 01.08.2020