



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		PRODUCT SPECIFICATIONS FROZEN SQUID RING & TENTACLES IQF <i>(Product code – 0015199)</i>		Doc. No.: - JMT-241/PS/SQ/RG&TN Issue: - 01 Author: - D. S. Bisht Approval number: - 241																																													
Creation date : 01/08/2006		Updated on : 01/08/2020		Update number : 14																																													
				Page 1 of 2																																													
1	Product name	FROZEN SQUID RING & TENTACLES IQF (Product code – 0015199)																																															
2	Scientific name	Uroteuthis duvaucelii																																															
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 de-headed, then peeled by hand and size grade, soaked in Additives (Salt, E330 & E331) and cut by machine or hand hen freeze in IQF machine, Glazed, harden and packed in food grade plastic bags, and finally pack in properly labeled corrugated master cartons, After packing cartons are passed through metal detector and store in the cold storage at -18°c																																															
7	Method of catch	Mid Water Trawl																																															
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9	Ratio of SQRG & SQTN	Squid Rings 70-75% and Squid tentacle 25-30%																																															
10	Packing	1 x 5Kg frozen weight / 1x4Kg deglaze net weight, pack in food grade Inner poly bag, outer corrugated master carton																																															
11	Glazing	20% +/-2% (Depending upon buyers requirement)		Extra glaze fully compensated																																													
12	Brands	SASHA, SHANAYA or buyers brand																																															
13	End use	To be cooked before consumption																																															
14	Self-life	24 month at storage temperature of -18°c or below																																															
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19	Allergens	Allergens category: Mollusca (Squid), But plant also process Crustacean , may content trace of Crustacean & Fish .																																															
20	GMO	NO																																															



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21	Typical Nutritional information (Amount per serving 100gm)	Calorie Information	Amounts Per Selected Serving	%DV	<p>Source: Nutrient data for this listing was provided by USDA SR-21.</p> <p>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.</p>
		Calories	92kcl / 385kJ	5%	
		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%			
22	Packing & Labeling	Product is packaged following client instruction			
22	Bag	Barcode	Supplied by Client		
		Dimensions	20 x 26 inch		
		Bag thickness	50-60 micron		
		Bag Composition	Food grade Blue colour LLDP & LDP Bag		
		Dimension (L x W x H)	380 x 260 x 150 mm		
		Master carton	5 Ply corrugated Paper		
		Inner food grade blue poly bag & master carton are labeled as per importing country requirement.			
23	Date coding	e.g.- 0H02/ DR 12-8-2020, Munna	0- Year 2020 H- Month , August 02- Month Date D- Production Shift (Day) R- supplier code 12-8-2010- If Repack, Re-packing Date Munna- Packing Supervisor name		
		Or			
		As mutually agreed between buyers & seller	This product has 20 % protective glaze to maintain the product quality good until consumption		
24	Traceability	As per EAN 128 barcode			
25	Shipment	Type of container	Reefer		
		Set temperature	-22°c		
26	Product photo	10/20			
		10/20			
Elaborated by		Approved by			
Name : D. S. Bisht		Name : Kenny Thomas			
Position : Quality Control Manager		Position : Managing Partner			
Date : 01.08.2020		Date : 01.08.2020			

