

Product Specification

Product name	QUEEN SCALLOP MEAT, ROE ON, SOAKED
Product code	FZQS005 ISF
Common name	QUEEN SCALLOP
Latin name	AEQUIPECTEN OPERCULARIS
Country of origin	NORTH EAST ATLANTIC – ZONE FAO 27 – SUB AREA IRISH SEA



Glazing	20%		
Unit Net weight	800 GR (WITH GLAZE REMOVED)	BARCODE EAN	5029189000217
Number per case	10 X 800 GR (WITH GLAZE REMOVED)	BARCODE EAN	5029189000224
Grade	40/60 pieces per pound		
Case weight	8KG 10 x 800gr (NET OF GLAZE)		
Primary Packaging	Plastic bag, adhesive paper label		
Secondary Packaging	Cardboard Carton	dimensions	230 x 380 x 300 mm weight 429 GR
Brand	ISLAND SEAFARE PLAIN LABEL		
Date coding format	DD/MM/YY		
Shelf life	24 MONTHS		
Storage instructions	-18°C		
Delivery conditions	FROZEN -18°C		
Fishing zone/area	FAO 27, N.E. ATLANTIC, SUB AREA IRISH SEA		
Fishing method	Trawl & Dredge		
Packer	Processed in isle of man , packed at Piper Seafoods		
EU Approval code	AA 108 EC , IOM 007FE		
Description	SOAKED QUEEN SCALLOP MEAT, ROE ON, RAW, INDIVIDUALLY FROZEN		

Doc ref: FZQS005 ISF Frozen Queen Scallop Meat, Roe On, Raw, soaked, individually Frozen	Issue date: 01 05 2024	Issue no: 4	Written by: Nick Pledger	Authorised by: Tim Croft, Director
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Microbiological Standards

Organism	Units	Target	Accept	Unacceptable	TEST Frequency
Total viable count @ 30°C for 48 hrs	CFU/g	<100,000	Between	<1,000,000	monthly
Presumptive <i>Enterobacteriaceae</i>	CFU/g	<1000	Between	<10,000	monthly
<i>Escherichia coli</i>	CFU/g	<10	Between	<1000	monthly
<i>Staphylococcus aureus</i>	CFU/g	<10	Between	<200	monthly
<i>Salmonella</i>	In 25g	Nil	Nil	Present	monthly
<i>Listeria spp</i>	In 25g	Nil	Nil	Present	monthly
<i>Listeria monocytogenes</i>	In 25g	Nil	Nil	Present	monthly

Nutritional Standards

(Typical values, will vary through season. Source McCance and Widows on version 6)

Nutrient	Per 100g
Energy (kJ)	446
Energy (kcal)	105
Protein	23.2g
Total carbohydrate	Trace
- Of which sugars	0g
Fat	1.4g
- Of which saturated	0.4g
- Of which mono-unsaturated	0.36g
- Of which poly-unsaturated	0.48g
Fibre	0g
Starch	
Sodium Phosphate	270mg
Salt	.45g
SO ₂ - Sulphur Dioxide	NIL

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Ingredients & Dietary Information

Ingredients	
QUEEN SCALLOP MEAT, ROE ON SHUCKED FROM THE SHELL	
Allergens	
Shellfish – MOLUSCS	
Suitable for/Free from	
Lactose intolerant	yes
Coeliac	yes
Vegetarian	yes
Vegan	no
Kosher	no
Halal	no
Artificial ingredients	no
Additives	no
Preservatives	no
Colours - Natural	no
Colours - Artificial	no

Quality Standards

Standard	
Packaging	Standard 10 x 800gr (net of glaze) . with the ability to pack to customer requirements
Visual	INTACT CREAMY WHITE MEAT WITH BRIGHT ORANGE/RED ROE NO BLACK OR DISCOLOURED PIECES ATTACHED TO MEAT NO BROKEN PIECES, MEAT SHOULD BE INTACT ROE MAY CHANGE COLOUR FROM RED TO ORANGE ACCORDING TO TIME OF YEAR
Aroma	NO MAL ODOURS, AMMONIA OR TAINTS
Flavour	TASTE SHOULD BE SWEET, NO AMMONIA TASTE, SHOULD BE CHARACTERISTIC OF SPECIES
Texture	FIRM, TEXTURE TO MEAT AND SMOOTH TEXTURE TO ROE
Monitoring	QUALITY IS MONITORED DURING PROCESSING FOR SIZE, TEMPERATURE, APPEARANCE AND ODOUR

Processing outline

QUEEN SCALLOPS ARE RECEIVED FROM BOATS LANDED DAILY. PRODUCT IS CHECKED FOR FRESHNESS AND CHILLED TO 0-5°C. SHELLS ARE OPENED MANUALLY AND THE MEAT AND ROE IS REMOVED. MEAT IS WASHED IN CLEAN POTABLE WATER TO REMOVE SAND AND MUD AND THEN SOAKED IN POTABLE WATER OVERNIGHT. THE FOLLOWING MORNING IT IS BLAST FROZEN TO -35°C. THE PRODUCT IS THEN HELD IN COLDSTORAGE AT -18°C. PRODUCT IS THEN GLAZED AND PACKED TO SALES SPECIFICATION. IF PRODUCT IS TO BE PACKED OUT OF HOUSE IT IS MOVED IN BULK TO PIPER SEAFOODS

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LABELLING

Primary	PRODUCT, LATIN, SIZE, NET WEIGHT FISHING AREA, SUB AREA, FISHING METHOD LOT NUMBER, PRODUCTION DATE, BEST BEFORE STORAGE INSTRUCTIONS, ALLERGENS, FACTORY EU NUMBER
Secondary	PRODUCT, LATIN, SIZE, NET WEIGHT FISHING AREA, SUB AREA, FISHING METHOD LOT NUMBER, PRODUCTION DATE, BEST BEFORE STORAGE INSTRUCTIONS, ALLERGENS, FACTORY EU NUMBER

SPECIFICATIONS APPROVED FOR ISLAND SEAFARE LIMITED

Quality Controller	Nick Pledger	Date	
		Signature	
Managing Director	Tim Croft	Date	
		Signature	
Customer Acceptance of Specification		Date	Signature
			Title

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POLPA DI CANESTRELLO CONGELATA (KTZ)

(AEQUIPECTEN OPERCULARIS)

PESCATO IN NELL' ATLANTICO NORD-ORIENTALE

ZONA FAO 27: DIVISIONE VIIa - MARE D'IRLANDA

ATTREZZI DA PESCA: RETI DA TRAINO

ORIGINE: ISOLA DI MAN (REGNO UNITO)

LOTTO: 10574

PEZZATURA: 40/60 pz/lb

PESO NETTO (SENZA GLASSATURA): 800g

PRODOTTO E CONGELATO IL: 28.10.2024

DA CONSUMARSI PREFERIBILMENTE ENTRO IL: 28.10.2026

INGREDIENTI: POLPA DI CANESTRELLO (MOLLUSCHI)

DA CONSERVARE AD UNA TEMPERATURA NON SUPERIORE A -18°C

MODALITA' DI CONSERVAZIONE DOMESTICA:

Q (-18°C): VEDI SCADENZA

** (-12°C): 1 MESE * (-8°C): 1 SETTIMANA

NELLO SCOMPARTO DEL GHIACCIO: 3 GIORNI; IN FRIGORIFERO:

1 GIORNO IL PRODOTTO UNA VOLTA SCONGELATO NON VA RICONGELATO E VA

CONSUMATO ENTRO 24 ORE PREVIA COTTURA

CUOCERE COMPLETAMENTE PRIMA DEL CONSUMO

PUO' CONTENERE FRAMMENTI DI GUSCIO

INFORMAZIONI NUTRIZIONALI

Valori medi per 100g

Energia	446kJ/105kcal
Grassi	1.4g
di cui acidi grassi saturi	0.4g
Carboidrati	0g
di cui zuccheri	0g
Proteine	23.2g
Sale	0.45g

IMBALLAGGIO	MATERIALE	RACCOLTA
BUSTA	LDPE4	PLASTICA
ETICHETTA	PAP 22	CARTA

Segui indicazioni del tuo comune per la gestione della
raccolta differenziata. Non disperdere nell'ambiente

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IMBALLAGGIO	MATERIALE	RACCOLTA
CARTONE	PAP 20	CARTA
ETICHETTA	PAP 22	CARTA

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