



Frozen At Sea Labadie Prawns

(*Nephrops norvegicus*)

Supplier	
<u>Name:</u>	Sofrimar
<u>Address:</u>	Kilmore Quay, Co. Wexford, Ireland
<u>Approval number:</u>	IE WX 0013 EC

Product details	
<u>Origin/Catching Area:</u>	Irish Sea and Celtic Sea
<u>Country of origin:</u>	Ireland
<u>Fishing Gear:</u>	Trawls
<u>Size/Grade:</u>	Male: 10-15 pieces/kg, 15-20 pieces/kg 20-30 pieces/kg, 30-40 pieces/kg
<u>Weight:</u>	9kg (3x3kg)
<u>Packaging:</u>	Covered in blue liner, in cardboard carton within outer cardboard carton
<u>Ingredients/Additives/ Allergens:</u>	PRAWNS (Crustacean), Antioxidant: SODIUM HYDROGEN SULPHITE E222 (Sulphites)
<u>Durability:</u>	24 months from date of production
<u>Storage & Preparation:</u>	To be stored at a temperature not higher than -18°C. Product must be defrosted by placing in a controlled temperature of between 3-5°C. This is a raw product. Once defrosted keep in refrigerator and consumed within 24 hours. Cook thoroughly until piping hot throughout.
<u>Colour:</u>	Pale orange-pink
<u>Organoleptic/Texture:</u>	A sweet taste and a prawn like texture

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Microbiological Standard	
<u>TVC/g:</u>	Satisfactory <10 ⁵
	Acceptable 10 ⁵ -10 ⁶
	Unsatisfactory >10 ⁶
<u>E Coli/g:</u>	<10
<u>S. Aureus/g:</u>	<100
<u>Salmonella/25g:</u>	Absent
<u>Listeria/25g:</u>	Absent

Chemical Standard	
<u>Sulphur Dioxide:</u>	<150mg/kg

Nutritional information Per 3.5oz/100g	
<u>Energy:</u>	311KJ/73Kcal
<u>Fat:</u>	0.5g
<u>Of which saturates:</u>	0.2g
<u>Carbohydrates:</u>	0.6g
<u>Of which sugars:</u>	0.2g
<u>Protein:</u>	16.6g
<u>Salt:</u>	1g

Authorised by: I Doyle	Position: Quality Assurance Manager	Issue Date: 21-11-2024
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