



JINNY MARINE TRADERS 1306/1311, G I D C ESTATE, VERAVAL – 362 269 GUJARAT, INDIA		PRODUCT SPECIFICATIONS FROZEN PDTO SHRIMPS IQF (Product code – 0015210)			Doc. No.: - JMT-241/PS/SH/PDTO Issue : - 01 Author: - D. S. Bisht Approval no: - 241		
Creation date : 01/08/2006		Updated on : 01/08/2018		Update number : 12		Page 1 of 2	
1	Product name	Frozen PDTO Shrimps IQF (Product code – 0015210)					
2	Scientific name	Metapenaeus affinis					
3	Ingredient list	Shrimps, Water and Salt Preservative:- 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 AA 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 made PD Tail on by hand and size grade, soaked in food additive (Salt, E330 & E331) and freeze in IQF machine, Glazed, harden and packed in plastic bags with header card, After packing pass through metal detector and finally packed in properly labeled store in the cold storage at -18°C					
7	Method of catch	Mid Water Trawl					
8	Product grading	Size / Grade	Target	Tolerance	Note:- These sizes / Grades are referential and may be modified at the request of customers		
		16/20	15-17 pcs/lb	19 pcs/lb			
		20/30	25-28 pcs/lb	29 pcs/lb			
9	Packing	5 x 1Kg frozen weight / 5 x 800Gm deglaze net weight. Food grade Inner poly bag, outer Master carton					
10	Glazing	20% +/-2%			Extra glaze fully compensated		
11	Brands	SASHA, SANAYA or buyer's brand					
12	End use	To be cooked before consumption					
13	Self-life	24 month at storage temperature of -18°C or below					
14	Quality parameter	Parameter	Description	Target	Limit		
		Discoloration of shell or meat	The colour of meat is change	Nil	Nil		
		Black spot on shell or meat	Black spot appear on shell/meat when expose to air	Nil	Nil		
		Broken and damage pieces	Pieces with less then 4 segment	2%	5%		
		Legs / vein / loose shells, soft shells / hanging meat	Broken shell pieces, un-deveined, throat meat	1%	2%		
		Deterioration	Spoil pieces	Nil	Nil		
		Dehydration	Lack of water in the product surface	Nil	Nil		
		Size variation	Uniformity	< 1.2	1.5		
15	Orgenoleptic parameter	Criteria		Target			
		Odour		Natural			
		Texture		Firm, not soft or gritty			
		Smell		Specific to frozen product			
16	Microbiological parameter	Criteria	Acceptance	Maximum	Test methods		
		Total plate count, cfu/gram at {37°C}	200000	500000	Chapter 3,USFDA BAM online 2001		
		Total plate count, cfu/gram at {30°C}	500000	1000000	Chapter 4,USFDA BAM online 2002		
		Coli forms (MPN), cfu/gram at {37°C}	<25	100	Chapter 4,USFDA BAM online 2002		
		Fecal coli forms, cfu/gram at {37°C}	Nil	Nil	Chapter 4,USFDA BAM online 2002		
		E. coli, cfu/gram at {37°C}	<5	20	Chapter 4,USFDA BAM online 2002		
		Staphylococcus, cfu/gram at {37°C}	<10	100	Chapter 12,USFDA BAM online 2001		
		Enterobactoraerogens, cfu/gram at {37°C}	<25	100	Chapter 4,USFDA BAM online 2002		
		Salmonella	Absent in 25 gram		Chapter 5,USFDA BAM online 2006		
		Vibrio cholera	Absent in 25 gram		Chapter 9,USFDA BAM online 2001		
		Vibrio parahaemolyticus	Absent in 25 gram		Chapter 9,USFDA BAM online 2001		
17	Chemical parameter	Criteria	Acceptance	Maximum	Test methods		
		Salt	< 1%	1.5%	AOAC		
		T.M.A	< 10mg/100g	15mg/100g	Manual of analytical method of fish & fishery product		
		T.V.B.N	< 30mg/100g	35mg/100g			
		Indole	< 10µg/100g	25µg/100g			
18	Allergens	Allergens category: Crustacean (Shrimps), possible traces of sulphite, Mollusca (Cuttlefish/Squid) and Fishes					



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VERAVAL – 362 269
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19 **GMO**

No

20 **Typical Nutritional information {Amounts per Serving/100gm}**

Nutrient Approximates	Amounts	%DV
Calories	84.1kcl / 352 kJ	4%
Protein & Amino Acids		
Protein	17.8 g	36%
Carbohydrates		
Total Carbohydrate	0.9 g	0.0%
Dietary Fiber	0.0 g	0.0%
Sugar	0.0 g	
Fats & Fatty Acids		
Total Fat	1.7 g	3.0%
Saturated Fat	0.3 g	2.0%
Monounsaturated Fat	0.2 g	
Polyunsaturated Fat	0.4 g	
Total trans fatty acids	~	
Total Omega-3 fatty acids	295 mg	
Total Omega-6 fatty acids	17.9 mg	
Cholesterol	152mg	51%
Minerals		
Sodium	148.0mg	6%
Calcium	52.0mg	5%
Iron	2.4mg	13%
Vitamins		
Vitamin A	180IU	4%
Vitamin D	152 IU	38%
Vitamin C	2.0mg	3%

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

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

21 **Packing & Labeling**

Product is packaged following client instruction

Bag

Master carton

Barcode	As per EAN 128 barcode
Dimensions	9 x 16 Inch
Bag thickness	50-60 micron
Bag composition	Food grade Polyester & LLDP,LDP
Master carton	5 Ply corrugated Paper
Dimension (L X W X H)	380 x 260 x 150 Inch
Inner food grade bags with header card and outer master cartons are labeled as per importing country requirement.	

22 **Date coding**

e.g.- 8H01/ DJ 19-8-2018, Munna

Or

As mutually agreed between buyers & seller

8- Year 2018
H- Month , August
01- Month Date
D- Production Shift (Day)
J- supplier code
19-8-2018- If re-pack, Re-packing day
Munna- Packing Supervisor name

This product has 20% protective glaze to maintain the product quality until consumption

23 **Traceability**

As per EAN 128 barcode

24 **Shipment**

Type of container

Reefer

Set temperature

-22 °c

25 **Product Photo**



Elaborated by

Name : D. S. Bisht

Position : Quality Control Manager

Date : 01.08.2018

Approved by

Name : Kenny Thomas

Position : Managing Partner

Date : 01.08.2018