



RUSKIM SEAFOODS LTD PRODUCT SPECIFICATION

SUPPLIER / FACTORY	Ruskim Seafoods Ltd
ADDRESS	Marine House, Stafford Park 15, Telford, TF3 3BB
TELEPHONE NUMBER	01952 293344
TECHNICAL CONTACT	Ruth Lamb
EMAIL ADDRESS	ruth@ruskim.co.uk
PRODUCT TITLE	Ocean Classic Coldwater Prawns
PRODUCT CODE	PC0270
PRODUCT DESCRIPTION	IQF Coldwater Cooked and Peeled Prawns
BRAND	Ocean Classic
SPECIES	Pandalus Borealis, Pandalus Jordani
COUNTRY OF ORIGIN	Iceland/Norway/Greenland/Canada/USA
INGREDIENTS DECLARATION INC QUID	Prawns (<u>Crustaceans</u>), Water (as a protective glaze), salt
SIZE / GRADE / COUNT	U150
GLAZE LEVEL	40% +/- 2%
ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE	Nil
SHELF LIFE	18 months under -18°C
STORAGE INSTRUCTIONS/CONDITIONS	-18°C or below
PRODUCTION METHOD/AREA	Printed on label
DEFROSTING INSTRUCTIONS INCLUDING CONSUMPTION INSTRUCTIONS ONCE DEFROSTED	Defrost thoroughly, once thawed do not refreeze. To preserve quality avoid defrosting by heating.
COOKING INSTRUCTIONS	Ready to eat product.
LABELLING DETAILS	Inner Pack/Outer case both include - Best Before Date; Production Date; Lot code.
ALLERGIES LABEL DECLARATION	Yes, allergens see ingredients <u>underlined</u>

PACKAGING DETAILS

INNERS	OUTER
Natural mono polythene	Cardboard outer
5 packs per outer	Size (L) 369mm (W) 227mm (H) 283mm
Gross Weight 2000g	
Nett Weight (without glaze) 1200g	
Case weight 10.46kg	
6 Layers per pallet (13 cases per layer)	
Gross Weight per completed pallet 845kg	

Documents Ref	Issue no	Issue Date	Issued by	Authorised by	Page NO
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NUTRITIONAL INFORMATION

	TYPICAL VALUES PER AVERAGE 100G OF PRODUCT
ENERGY KJ / Kcal	288 kJ / 68 kcal
FAT	0.78g
OF WHICH SATURATES	0.3g
CARBOHYDRATES	<0.1g
PROTEIN	15.2g
FIBER	<0.1g
SALT	2.0g

ORGANOLEPTIC CHARACTERISTICS

PARAMETERS	ACCEPTABLE	REJECT
GENERAL APPEARANCE	No signs of dehydration or yellowing, colour should be pale to mid pink pieces of shell	Dehydration or yellowing >10%. Dark colour
TASTE	Medium to low salt flavor, fresh tasting	Off flavours
SMELL	Absence of strange or intense smells	Off odours or strong fishy smells.
TEXTURE	Firm and juicy; but not dry or chewy	Chewy or mushy texture

QUALITY DEFECTS

PARAMETERS	ACCEPTABLE	REJECT
BITS/PIECES	Max 5% by weight	>5% by weight
CLUMPS	Max 2/lb	>2/lb
SHELL/EFM	4	>4

MICROBIOLOGICAL TESTING

TEST	TARGET	MAXIMUM
TVC	<5,000 cfu/g	>50,000 cfu/g
COLIFORMS	<10 cfu/g	>100 cfu/g
E COLI	<10 cfu/g	>10 cfu/g
S AUREUS	<20 cfu/g	>50 cfu/g
SALMONELLA	Not detected in 25g	Detected
LISTERIA	Not detected in 25g	Detected