



PRODUCT SPECIFICATION

100 King Street, Knutsford, Cheshire, WA16 6HQ
 Telephone: 0333 444 1862; Technical@sykesseafood.com

PRODUCT TITLE	AR WHOLETAIL BRD SCAMPI 10X454G
PRODUCT DESCRIPTION	Wholetail of raw scampi with added water, coated in crispy breadcrumbs
ACCREDITATION	AA+
PRODUCT CODE	240016
FACTORY HEALTH MARK NUMBER	GB YK006
CUSTOMER	Sykes
BRAND	Arctic Royal
SPECIES	Nephrops norvegicus
COUNTRY OF ORIGIN	UK
INGREDIENTS DECLARATION	Breadcrumbs (WHEAT Flour (Calcium Carbonate, Iron, Thiamine, Niacin), Rapeseed Oil, Yeast, Salt), Scampi Tails (CRUSTACEANS) (32%), Batter (Water, WHEAT Flour (Calcium Carbonate, Iron, Thiamine, Niacin), Salt), Water, Stabiliser: E451 (Triphosphates).
ALLERGENS (HIGHLIGHTED IN INGREDIENTS LIST)	Crustaceans, Wheat
MAY CONTAIN WARNING	NO
SIZE/GRADE/COUNT	20-28/lb
GLAZE LEVEL	0%
ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE, INCLUDING NON DECLARABLE	Stabiliser: E451 (Triphosphates)
SHELF LIFE (MONTHS)	18 months
FARMED/ WILD CAUGHT	Wild Caught
FAO AREA (FOR WILD CAUGHT ONLY)	FAO 27, Otter Trawl. Sub areas VIa, VIa, IVb, IVa, IVc, VIIb, VIIg.
METHOD OF CATCH	Otter Trawls

PACKAGING			
INNER		OUTER	
DESCRIPTION	Food Grade LDPE Bag (60µm)	DESCRIPTION	Corrugated printed board (Bflute) printed to Whitby design, taped with clearpolypropylene tape.
DIMENSIONS L x W x H (mm)	280 x 190	DIMENSIONS L x W x H (mm)	397 x 297 x 110
INNER BARCODE	5025728021774	OUTER BARCODE	0 5 0 2 5 7 2 8 0 2 1 7 6 7
NET WEIGHT (KG)	454g	NET WEIGHT (KG)	4.54
GROSS WEIGHT (KG)	454g	GROSS WEIGHT (KG)	8.57

CASE & PALLET CONFIGURATION			
NUMBER OF PACKS PER OUTER	10	TOTAL NUMBER OF CASES PER PALLET	140
NUMBER OF CASES PER LAYER	10	PALLET HEIGHT (INCLUDING PALLET) M	1.70
NUMBER OF LAYERS PER PALLET	14	TOTAL WEIGHT OF COMPLETED PALLET (INCLUDING PALLET) KG	702.66

INNER & OUTER CODING & PICTURES	
INNER PACKAGING	BBE - MMMYYYY Production code & time eg: W18 010 10:04
OUTER PACKAGING	N/a



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ORGANOLEPTIC PROPERTIES		
	ACCEPTABLE	REJECT
APPEARANCE	Core will be fully and evenly enrobed showing no bald patches. On cooking crumb should be mid to deep golden brown. Colour of scampi may change dependent on roe being present.	Broken, poorly grade, More than one double/irregular shape and more than 2 small pieces per bag. Unevenly/missing coating bigger than 5mm on any pieces. Poorly sealed bags, print code blurred or missing and incorrect number in box.
AROMA	No fishy smell.	Ammonia smell
FLAVOUR	Core will have a slight sweet but meaty taste.	Cabbage like taste / bitter taste
TEXTURE	Crumb should be crispy & core firm when cooked.	Crumb not crispy and soft core
STORAGE INSTRUCTIONS	Keep in the freezer at -18°C or colder and use by the best before date. Once defrosted, please do not refreeze.	
SAFETY ADVICE/WARNINGS	Whilst we do everything we can to remove every trace of shell, it is always possible some small bits may slip through the net	
DEFROST INSTRUCTIONS	Always cook from frozen	
COOKING INSTRUCTIONS	Deep fry from frozen Pre-heat oil to 180°C/350°F. Cook for approximately 4-4½ minutes until crisp and golden brown	

QUALITY ATTRIBUTES			
Test	Measure	Acceptable / Lower Level	Reject / Upper Level
Glaze (by Codex Method)	%	0%	0%
Size / Count	/Lb or /Kg	20-28/lb	Outside of agreed grade
CW Bits (<15mm or <10mm)* WW Broken (<4 segments)	% by weight or count/bag	N/A	N/A
Uniformity (WW only) (10 largest / 10 smallest)	< ratio of 1.4	N/A	N/A
Clumps (>3 shrimp frozen together)	% by weight or count/bag	N/A	N/A
Intrinsic Foreign Matter (shell, eyes, legs etc.)	Count (/Kg or /bag)	<1 per 454g	>1 per 454g
By-Catch	Count / Kg	n/a	n/a
Discolouration / Yellowing	% by weight or count/bag	n/a	n/a
Whole Veins	Count/454g	N/A	N/A
Veins Segments 2-4 (max 12mm)	Count/454g	N/A	N/A
Veins Segments 5 (max 15mm)	Count/454g	N/A	N/A
Veins Segment 6	Count/454g	N/A	N/A
Black Spots / necrosis / parasites	% by weight or count/bag	n/a	n/a
Dehydration	Count / Kg	Nil	any dehydration found
Extrinsic Foreign Bodies (plastic, metal etc.)	Count / Kg	Nil	any foreign bodies found
Double Welded	Cores Stuck Together	1	>1
Coating Defect	Bare core up to 10mm	1	>1
Count	Count	+/- 4	> +/- 4

* 10mm for small counts i.e 300-500/Lb. 15mm for all other counts

NUTRITIONAL INFORMATION			
TYPICAL VALUES AS As sold	PER 100G	*RI AVERAGE ADULT	%RI FOR AN AVERAGE ADULT
ENERGY kJ	980	8400	12
ENERGY kcal	234	2000	12
FAT	9.6	70	14
OF WHICH SATURATES	0.7	20	4
CARBOHYDRATES	27.5	260	11
OF WHICH SUGARS	1	90	1
PROTEIN	9.6	50	19
SALT	1.20	6	20

* Reference intake of an average adult (8400 kJ/2000 kcal)

MICROBIOLOGICAL TESTING			
Frequency	N/A		
Test	Measure	Target	Reject
TVC (30°C/72hours)	cfu/g	<100,000	>1,000,000
Enterobacteriaceae	cfu/g	#N/A	#N/A
Staphylococcus aureus	cfu/g	n/a	n/a
E.coli	cfu/g	<10	>10
Coliforms	cfu/g	<1,000	>10,000
Salmonella spp	cfu/25g	ND in 25g	Pos in 25g
Listeria spp	cfu/25g	#N/A	#N/A
Vibrio spp	cfu/25g	N/A	N/A
Clostridium Perfringens	cfu/25g	N/A	N/A
n/a	n/a	n/a	n/a



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OTHER PRODUCT INFORMATION			
CONTAINS	YES/ NO/ SOURCE	CONTAINS	YES/ NO/ SOURCE
GARLIC	NO	GENETICALLY MODIFIED ORGANISMS	NO
MAIZE	NO	FERMENTATION PRODUCTS AND/OR ENZYMES MANUFACTURED USING GENETICALLY MODIFIED ORGANISMS	NO
COCONUT	NO	IRRADIATED MATERIAL/ INGREDIENTS/ PACKAGING	NO
YEAST/ YEAST DERIVATIVES	YES	PRESERVATIVES	NO
HYDROGENATED FATS / OILS	NO	ANTIOXIDANTS	NO
PALM OIL	NO	ARTIFICIAL PRESERVATIVES	NO
ADDED SUGAR	NO	FLAVOURINGS	NO
ADDED SALT	YES	ARTIFICIAL/NATURE IDENTICAL FLAVOURINGS	NO
SULPHUR DIOXIDES AND SULPHITES BELOW 10 PPM	NO	MSG	NO
GLUTEN AND THEIR DERIVATIVES BELOW 20 PPM	WHEAT FLOUR	OTHER FLAVOUR ENHANCERS	NO
LECITHIN	NO	ARTIFICIAL SWEETENERS	NO
HISTAMINE	NO	COLOURS	NO
BENZOATES	NO	ARTIFICIAL/ NATURE IDENTICAL COLOURS	NO
BHA/ BHT	NO	AZO DYES	NO

SUITABILITY INFORMATION		
SUITABLE FOR	YES/NO	DETAILS
COEALIACS	NO	Contains Wheat Flour
KOSHER	NO	Not certified
MUSLIMS/HALAL	NO	Not certified
VEGETARIANS	NO	Contains Scampi
VEGANS	NO	Contains Scampi

ADDITIONAL INFORMATION

WRITTEN BY	
NAME:	Ben Robertson
SIGNATURE :	<i>Ben Robertson</i>
DATE:	16/02/2021
ISSUE NUMBER:	1

Revision History
Issue 1 (16/02/2021): new issue