



RUSKIM SEAFOODS LTD

PRODUCT SPECIFICATION

SUPPLIER	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	Tempura Battered King Prawns
PRODUCT CODE	BP0008
PRODUCT DESCRIPTION	Tempura Torpedo 26/30 - Battered King Prawns
BRAND	Ocean Classic
SPECIES	Litopenaeus vannamei
COUNTRY OF ORIGIN	Printed on label
INGREDIENTS DECLARATION INC QUID	<p>Prawns (50%) [Prawn (Penaeus vannamei) (Crustacean) (96%), Salt, Stabilisers: E451, E452)], Coating (50%) [Water, Modified Starch, Wheat Flour, Starch, Calcium Oxide, Raising Agents (E450 (ii) (vii), E500), Wheat Protein, Salt, Emulsifier (E471), Vegetable Fat, Spice (White Pepper), Colours (E101, E160c) Vegetable Oil (Palm)]</p> <p>Note: Wheat cereals include gluten.</p>
SIZE / GRADE / COUNT	26/30
GLAZE LEVEL	N/A
ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE	Stabilisers - E451; E452 , Raising Agents - E450 (ii) (vii), E500, Emulsifier - E471, Colours - E101, E160c
SHELF LIFE	24 months from manufacture under -18°C
STORAGE INSTRUCTIONS/CONDITIONS	-18°C or below
PRODUCTION METHOD/AREA	Aquaculture
IF WILD CAUGHT SPECIFY FAO AND METHOD OF CATCH	Aquaculture – Farmed in Vietnam
COOKING INSTRUCTIONS	Cook from frozen. Preheat oil to 180°C, deep fry from frozen for 3-5 minutes or until golden brown.
LABELLING DETAILS	Name of product; Origin; BBE; Batch code/Lot; Weight; Allergens
ALLERGIES LABEL DECLARATION	Crustaceans and Gluten
LOT MARKINGS	EU Approval – DL734 Freezing date DD/MM/YYYY Best Before DD/MM/YYYY

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PACKAGING DETAILS

INNERS	OUTER
Food Grade – cardboard inner	Cardboard outer
SIZE (L x W x H) = 22 x 13.5 x 5.4cm	SIZE (L x W x H) = 31.5 x 24 x 28.5cm
10 inner boxes per Master Carton	

NUTRITIONAL INFORMATION

	TYPICAL VALUES PER AVERAGE 100g OF PRODUCT
ENERGY KJ / Kcal	787kJ / 186kcal
FAT	7g
OF WHICH SATURATES	1g
CARBOHYDRATES	22g
OF WHICH SUGARS	0g
PROTEIN	9g
FIBER	Nil
SALT	2g

ORGANOLEPTIC CHARACTERISTICS

PARAMETERS	CHARACTERISTICS
GENERAL APPEARANCE	Without obvious defects, whole no broken pieces
COLOUR	Uniform colour
ODOUR	Absence of strange or intense smells
FLAVOUR	Natural sweet prawn flavour. Absence of strange or intense flavour
TEXTURE	Firm and juicy; not hard; not mushy

PHYSICOCHEMICAL PROPERTIES

DETERMINATION	NOMINAL VALUE (%)	TOLERANCES	ANALYSIS METHOD
Discolouration	<3%	>3%	Inspection and enumeration
Dehydration	<3%	>3%	Inspection and enumeration
Unusable broken	<3%	>3%	Inspection and enumeration
Black spot on meat	<3%	>3%	Inspection and enumeration
Foreign Matter	Absence	Absence	Inspection and enumeration

MICROBIOLOGICAL TESTING

TEST	TARGET	MAXIMUM	FREQUENCY
TVC	10 ³ cfu/g	10 ⁵ cfu/g	Daily
COLIFORMS	<10 cfu/g	100 cfu/g	Daily
E COLI	<10cfu/g	>10 cfu/g	Daily
S AUREUS	<20 cfu/g	100 cfu/g	Daily
SALMONELLA	Not detected	Detected – reject	Daily
LISTERIA	Not detected	Detected - reject	Daily

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