



Northcoast Seafoods Ltd

PRODUCT SPECIFICATION

Product: Cold Water Prawns Low Glaze	Customer:
Description: Cooked and Peeled North Atlantic Prawns	Pack Size: 10kilo Gross Weight

Product Description:	IQF, Cooked and Peeled Prawns	
Q.U.I.D. applicable?	Only applicable for NORCO branded bags	
Species:	Pandalus borealis	
Origin:	Canada & Iceland	
MSC Approved:	MSC Licence Number is stated on the box label, purchase order and invoice.	
MSC Not Approved:	MSC number is not stated on the box label, purchase order or the invoice. <small>(Any Queries please contact Northcoast Seafoods Technical Manager leigh@northcoastseafoods.co.uk)</small>	
FAO Number / Catch Area:	North West Atlantic - FAO zone 21, North East Atlantic - FAO zone 27	
Ingredients:	Prawns, water (as ice glaze), salt	
Glaze:	See count and glaze	
Frozen Shelf Life:	24 Months	
Pack Size:	10 kg, 4 x 2.5kg, 5kg gross weight Cartons, 100 x 5kg, 50 x 10kg gross weight Palletainer's.	
Packaging:	Inner: Food grade liner. Closure – Heat Sealed Outer: Brown/White Fibreboard carton. Closure – clear tape semi chem. Flute, Metal straps and staples are unacceptable.	
Palletisation:	104 x 10 kilo 13/layer x 8 layers/pallet	1 x 500kg Palletainer
	 	

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Pallet Height – 2.2m (Max)
Pallet Size – 100cm x 120cm

	<p>Pallet Height – 2.2m (Max) Pallet Size – 100cm x 120cm</p>
<p>Labelling:</p>	<p>Product Description: Origin: Catching area: Frozen weight: 10 kg gross weight, 9 kg net weight (based on 10% glaze) Production Code/Date Size: Best Before End: 24 months from production date. Keep frozen at -18°C or lower Do not refreeze after defrosting: Allergen Warning: Contains Crustacean EU/Establishment No: Plant Number: MSC Licence #: (If applicable) Packed for Northcoast Seafoods Ltd, UK</p>
<p>Delivery:</p>	<p>Pallets should be delivered at a temperature of -18°C or lower, stacked on a sound British Standard pallet and stretch wrapped. There should be no evidence of damage or mishandling.</p>
<p>Sampling Method:</p>	<p>All Sampling Regarding Count, Glaze & Extraneous Matter should not exceed the upper Limit as an average from 3 tests per date code.</p>
<p>Count, Size per pound and glaze:</p>	<p>90/125 – target 110 pcs/lbs – glaze 10% +/-2% U/150 – target 135 pcs/lbs – glaze 10% +/-2% 125/175 – target 150 pcs/lbs – glaze 10% +/-2% 100/200 – target 160 pcs/lbs – glaze 10% +/-2% 150/250 – target 210 pcs/lbs – glaze 10% +/-2% 200/300 – target 260 pcs/lbs – glaze 10% +/-2% 250/350 – target 310 pcs/lbs – glaze 10% +/-2% 300/500 – target 420 pcs/lbs – glaze 12% +/-2% 350/550 – target 520 pcs/lbs – glaze 12% +/-2% 500/900 – target 750 pcs/lbs – glaze 14% +/-2% 500+ – no target pcs/lbs – glaze 16% +/-2%</p>

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Bits / IFM	Size	Bits	IFM/Extraneous Matter
	90/125	<3%	max 6 pieces per lb
	U/150	<3%	max 6 pieces per lb
	125/175	<3%	max 6 pieces per lb
	100/200	<3%	max 6 pieces per lb
	150/250	<3%	max 6 pieces per lb
	200/300	<3%	max 6 pieces per lb
	250/350	<5%	max 6 pieces per lb
	300/500	<5%	max 6 pieces per lb
	350/550	<12%	max 6 pieces per lb
	500/900	<50%	max 25 pieces per lb
	500+	<100%	max 25 pieces per lb

Up to 2 clusters per lb (cluster is 3 prawns). Inseparable clumps are not acceptable.

Bits are defined as smaller than 10mm, < 3 segments

SEGMENTS OF WHOLE SHRIMP

PARTIAL TAIL SEGMENT, NOT COUNTED

Shell, IFM and EFM Statement:

IFM – Legs, shell, eyes, roe

Example Pictures are attached at the bottom on the Specification

Although Great care and attention is taken to remove all EFM, IFM matter, Some may remain.

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Product Appearance:	No signs of discolouration or Yellowing. No signs of dehydration No visible foreign objects or matter. Prawn colour should be (pink/red) and uniform throughout the batch. Ranging between normal light pink colours to a reddish pink colour with obvious red stripes. Prawns should be evenly glazed. Salt level is 1.5 % (+/-0.2%) in finished product.
Codex method of Calculating glaze:	This should be uniform throughout the batch and fall within limits specified. It is defined as the % of protective ice covering in the finished product expressed as a % of final product and determined as the codex method of calculating glaze. Take 200gm +/-1g of the representative sample held -18°C prior to testing. The water bath should be eight times the weight of the sample taken i.e. 1.6ltrs held at 27deg C +/-1 deg. Place weighed sample in a sieve of aperture size 2.8mm(BS) Immerse the sieve in the water bath and agitate until the glaze is lose by feel. This could take from 5-25 seconds. (Depending on the size of prawns) The sieve and prawns are allowed to drain for 2 minutes and then re-weigh the sample. This is the de-glazed product Calculate glaze as: weight of the glazed sample (200g) minus de-glazed weight, divided by glazed weight x 100 = percentage of glaze. The glaze level is expressed as a percentage of the frozen material.
Odour / Flavour:	No off odours or taints and flavour should be clean and typical of the species
Taste:	Clean, fresh seafood taste, succulent and not dry
Texture:	No woody texture, firm but not dry.
Bacteriology:	The product quality must conform to the following microbiological standards:

MICRO TEST	TARGET	MAXIMUM
TVC @ 30°C / 48 hours	< 10 ³ / gm	10 ⁴ / gm
Staph aureus	< 10 / gm	>50 / gm
E. coli	< 10 / gm	>10 / gm
Salmonella	Absent in 25g	Present in 25g
Enterobacteriace	< 10 ² / gm	10 ³ / gm
Listeria Species	Absent in 25g	Present in 25g

N.B. These are Target and Maximum acceptable results

Spec Doc CWPNRG Issue No 15 Issue Date: 22/11/2013
Northcoast Seafoods Ltd, Origin 4, Origin Way, Europarc, Grimsby, N.E.Lincs, DN37 9TZ
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DIETARY & NUTRITIONAL INFORMATION (per 100g)

Source – McCance & Widdowson's The Composition of Foods Sixth summary edition

Energy KJ	310
Energy Kcal	73
Protein	16.5
Carbohydrate	TR
Total Sugars	0
Added Sugars	0
Fat	0.8
Of which saturates	(0.1)
Of which monounsaturated	(0.2)
Of which polyunsaturated	(0.3)
Dietary Fibre	0
Sodium	380mg

DIETARY & NUTRITIONAL INFORMATION (per 100g)

Source: Holland, B., Brown, J., & Buss, DH1993. Fish and Fish products; third supplement to McCance & Widdowson's The Composition Of Foods(5th edition), HSMO, London. Food Standards Agency (2002) McCance & Widdowson's The Composition of Foods Sixth summary edition. Cambridge:Royal Society of Chemistry

Mg=Milligrams - mcg=micrograms

Vitamins	
Vitamin A mcg	Trace
Vitamin D mcg	Trace
Vitamin E mg	2.85
Vitamin B1 mg	0.04
Vitamin B2	0.12
Vitamin B6	0.05
Vitamin B12 mcg	7
Mineral Content	
Sodium mg	380
Potassium mg	75
Calcium mg	130
Iron mg	2.6
Zinc mg	1.1
Iodine mcg	(100)
Selenium	(43)

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INGREDIENT COMPONENT LIST

Component	Present		Comments
	Yes	No	
Milk or Milk Product <i>including Whey, casein, cheese, skimmed milk powder, lactose, yoghurt, butter, cream, cheese powder</i>		X	
Animal Products &/or By-products		X	
Wheat & Derivatives <i>including, Wheat flour, gluten, starch, wheat germ, wheat oil, wheat bran, raising agent containing wheat starch, wheat thickener, binder, breadcrumbs, hydrolyzed wheat protein, rusk</i>		X	
Oats & Derivatives		X	
Rye & Rye Derivatives		X	
Barley & Barley Derivatives		X	
Rice & Derivatives		X	
Buckwheat & Derivatives		X	
Malt Extract & Derivatives		X	
Yeast & Derivatives, <i>including yeast extracts, breads & other unleavened products</i>		X	
Fish & Derivatives <i>including fish stocks, fish oils, omega 3 fatty acids</i>	X	X	By-Catch
Shellfish & Derivatives	X		Cooked and peeled prawns (Pandalus Borealis)
Crustaceans & Crustaceans Derivatives		X	
Celery & Derivatives		X	
Mustard & Derivatives		X	
Garlic & Derivatives		X	
Lupin & Derivatives		X	
Egg & derivatives <i>including Egg albumen, egg yolk, dried egg, lecithin</i>		X	
Beef / Beef derivatives – <i>including stocks, gelatin, beef fat, beef extract derived derivatives and beef extract used as processing aids</i>		X	
Pork/ Pork derivatives – <i>including stocks, pork extract, pork gelatin, pork fat, pork extract derived additives and pork extract used as processing aids</i>		X	
Lamb/Lamb derivatives – <i>including stocks, lamb extract, lamb gelatin, lamb fat, lamb extract derived additives and lamb extract used as processing aids</i>		X	
Poultry/ Poultry derivatives – <i>including stocks, poultry extract, poultry gelatin, poultry fat, poultry extract derived additives and poultry extract used as processing aids</i>		X	
Offal		X	

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Component	Present		Component
	Y	N	
Mechanically Recovered Meat		X	
Aspartame		X	
More than 10% Polyols		X	
Cocoa		X	
Un-pasteurized Milk		X	
Fruit, Vegetables & Derivatives –including <i>juices, purees, extracts, veg stocks, vegetable proteins, quarn, pectin, cellulose, veg fibers, fructose, sucrose, vegetable starches</i>		X	
<i>Beans, pulses</i>		X	
Mollusks & Derivatives		X	
Other Shell Fruits		X	
Hydrogenated Vegetable Oil		X	
Hydrolyzed Vegetable Protein		X	
Other Acid Hydrolyzed Ingredients		X	
Textured Vegetable Protein		X	
Potassium Based salt Substitutes		X	
Alcohol		X	
Irradiated Ingredients		X	
Sweetener: Artificial Sweetener		X	
Stabilizers		X	
Flavourings:		X	
Preservatives (including)		X	
Artificial		X	
Benzoates (not permitted)		X	
BHA / BHT		X	
Sulphur Dioxide		X	
Colouring:		X	
Cinnamon		X	
Coriander		X	
Vanilla		X	
Aniseed, Dill, Caraway, Chervil, Cumin.		X	
Is the Product Honey as defined in the Honey regulations 1976?		X	
Does the product contain un-pasteurized milk?		X	
Is the product packed in a protective atmosphere?	X		In a high care area with positive air pressure
Does the product contain any ingredient derived from chymosin?		X	

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Product Suitability

Is this product suitable for:			Comments
	Y	N	
Vegetarians		X	
Vegans –free from all animal products and by-products including eggs, milk, milk products & honey. Also free from all products of fishing industry and from vegetable matter which has been modified by genes of animal origin where present in the final product		X	
Consumers with nut allergies	X		

Nuts

	Y	N	Comments
Is the Product produced in a nut and sesame seed free production site?	X		
Does the material contain any nuts, seeds or nut & seed derivatives?		X	
Do raw material suppliers for your products produce nut/seed products in their factory/ harvesting/handling systems?		X	

SPECIAL CONDITIONS

1. The product must conform in every aspect with the requirements of any relevant Acts, Regulation, Orders or Codes of Practice relating to the manufacture, marketing and sale of such product.
2. Northcoast Seafoods Ltd reserves the right to reject any product not meeting this specification or contravening any of the current UK Food Legislation.
3. No amendment shall be made to this specification without prior written agreement of both parties.
4. The processing of the product can only take place in a factory approved by Northcoast Seafoods Ltd and shall not be contracted to another plant.
5. All products must be subjected to metal detection with the appropriate sensitivity sticks which must be emailed to Northcoast Seafoods for approval.
6. This specification should be signed and returned within 2 weeks. If no correspondence is forthcoming this Specification will be considered as approved.

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Product Code:	Customer:
Description: Cooked and Peeled Prawns	Pack Size 10 kilo Gross Weight

(This form to be completed and returned)

Supplier Approval:

Company Name _____

Date: _____

Print Name: _____

Position: _____

Signature _____

Customer Approval:

Company Name _____

Date: _____

Print Name: _____

Position: _____

Signature _____

Northcoast Approval:

Company Name _____

Date: _____

Print Name: _____

Position: _____

Signature _____

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Example Picture Standards

Appearance / Description of Material

Material description: IQF Prawns, Cooked and Peeled,

Latin Name: *Pandalus Borealis*

Option for image to demonstrate cut / portion appearance

Acceptable Frozen



Acceptable Defrosted



Reject Broken Pieces



Reject Clumps



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Reject Intrinsic



Reject Intrinsic



Reject Extrinsic (Foreign Material)

