



## PRODUCT SPECIFICATIONS

Effective Date

7/21/2008

Item #

000153

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**Product:** Raw Basket Style Breaded Shrimp w/tray 12 X 8 oz

**Item Description:** Individually quick frozen raw breaded shrimp, prepared from wholesome raw, peeled tail-on shrimp. This product is raw, throughout cooking required prior to consumption.

**Species:** Penaeus Species

**Origin:** Indonesian and/or India

**Raw Material Sizing:** Processed from 100–200 Peeled Tail-On Shrimp.

**Style:** Raw Basket *style* Breaded Shrimp, IQF.

**Composition:** 60% Breading  $\pm$  2%  
40% Shrimp  $\pm$  2%

**General Appearance:** The breaded shrimp will have the entire surface area, tail section included, uniformly coated with breading. The shrimp are individually quick frozen and packaged in a pouch.

**Finish Product Sizing:** 51–60 count per pound in frozen raw breaded state.

**Pack Size:** 12 units

**Unit Net Weight:** 0.5 LB (8 oz)

**Master Case Net Weight:** 6 LB (12 X 0.5 LB)

**Ingredient Declaration:** Shrimp, Enriched Bleached Wheat Flour (Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Modified Food Starch, Yeast, Salt, Sugar, Citric Acid, Dextrose, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate), Spice, Garlic Powder, Dried Whey (milk), Xanthan Gum, Natural Flavor (Spice Extractive), Soybean Oil, may contain sodium bisulfite as preservative.

**Contains:** Shellfish, wheat, milk.



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## Processing:

Product and processing conditions shall confirm to applicable federal regulations as contained in FDA- CFR TITLE 21, PART 110 GMP's and PART 123, HACCP guidelines. Facility under continuous U.S. Department of Commerce voluntary seafood inspection. USDC es

1. Prior to use, all shrimp raw material lots are inspected for various quality characteristics including but not limited to sensory quality and freshness, weights and counts, workmanship defects, labeling, added chemicals and other attributes.
2. Frozen shrimp are defrosted in cool circulating water.
3. Shrimp are processed (Pre-dusted, battered, & breaded).
4. Shrimp are quick frozen in blast freezers @ -60°F.
5. Frozen shrimp are machine packaged onto 0.5 lb poly-bags.
6. Pouches undergo Metal Detection Check-Point.  
(3.0 mm ferrous, 3.0 mm non-ferrous, 3.0 mm stainless steel)
7. Frozen breaded shrimp packages are packed into a tray and master case with 12 units per case.
8. Labels are applied outside the master case.
9. Frozen cased shrimp are palletized, lotted, and are stored under strict freezer temperatures pending shipment.

## ONLINE INSPECTIONS & FINISHED PRODUCT CHECKS:

Standard quality assurance procedures employed to check & guarantee various product quality attributes including: net weights, count per pound, breading %, sensory qualities, workmanship defects, labeling and packaging.

Broken/missing tails: Maximum 5% by Wt.

Voids: NTE 3/8" in size, Max 4% by Wt.

Uniformity Ration: <1.75

Roreign Matter: None



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## Product Inspection:

PART 265 Subpart B—United States Standards for Grades of Frozen Raw Breaded Shrimp

## MICROBIOLOGICAL:

	Maximum Limits
Total Plate Count	<1000,000/g
Coliform	<100/g
E. Coli	<25/g
Salmonella	Negative
S. Aureus (coag. Pos.)	<100
Listeria	Negative

## PACKAGING:

Bag	Food grade 2 mil poly
Master Case:	200 Psi burst strength.
Closure:	Cartons taped shut, no metallic devices.
Labeling:	Per customer instructions & F.D.A. regulations.
Packed:	12 x 0.5 lb, 6 LB Net weight per master case.

## CODE DATING:

Production code dates are clearly marked on all master cases along with proper product labeling.

Example: 219509

- 2— Represents year, 2022
- 195— Represents manufacture date in Julian format. (July 14)
- 09— Represents hour of production in military time format.

## COOKING INSTRUCTIONS:

Deep fry for 2 1/2 – 3 minutes at 350°F.

## STORAGE INSTRUCTIONS:

Store frozen product at 0°F or below, do not defrost product.

## SHELF-LIFE:

Approximately 12 months from the date of production.



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## Declared Weight:

Net weight must meet or exceed declared Net Weight

In addition , acceptance numbers (CFR21, Part 101.105) will be used to determine the acceptability of lots with deviant sample units that are stated net weight.

## NUTRITIONAL INFORMATION:

Serving Size 100g

% Daily Value

Calories	150	
Total Fat	0.5g	1%
Saturated Fat	0 g	0%
Trans Fat	0 g	0%
Cholesterol	65 mg	22%
Sodium	390 mg	16%
Total Carbohydrates	25 g	8%
Dietary Fiber	1 g	4%
Sugars	1 g	
Protein	11 g	0%
Vitamin A		0%
Vitamin C		0%
Calcium		4%
Iron		6%