

PRODUCT SPECIFICATIONS **FR. WHOLE SQUID LAYER BLOCK**

Doc. No.: - JMT-241/PS/SQ/SQW
Issue: - 01
Author: - D. S. Bisht
Approval number: - 241

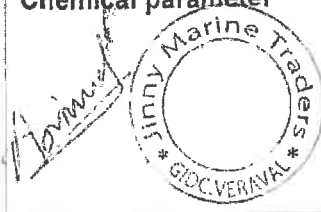
Creation date : 01/08/2006

Updated on : 01/08/2023

Update number : 17

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1	Product name	FROZEN WHOLE SQUID LAYER BLOCK			
2	Scientific name	Loligo duvauceli			
3	Ingredient list	Squid , Water and Salt Preservative:- Nil			
4	Origin	India, Caught from FAO zone – 51			
5	Fishing gear	Trawl			
6	Processing plant	Processor: Approval Number : 241 Certification: - EIC, BRC A+ GRADE, IFS Food, ISO 22K, ISO 14001, BSCI Exporter:			
7	Brief description of process	The raw material comes from fishing vessel (sea caught, FAO zone-51) once receive directly send to the preprocessing section , if excess store in the chill room until to be processed, product will be washed and send for, size grade and setting in tray and freeze in blast freezer, After freezing glazed, packed & labeled, After that passed through metal detector and store in the cold storage at -18°C			
8	Product grading	Size / Grade	Target	Tolerance	Note:- These sizes / Grades are referential and may be modified at the request of customers
		80 UP	85-110 pcs/Kg	Up to 120pcs	
9	Packing	6 x 1 Kg, 10% glaze (or as per buyers requirement) Food grade Inner poly bag, outer Corrugated Master carton			
10	Glazing	10% +/-2% (Depending upon buyers requirement)			Extra glaze compensated
11	Brands	SASHA, SHANAYA or buyers brand			
12	End use	To be fully cooked before consumption			
13	Self-life	24 month at storage temperature of -18°C			
14	Quality parameter	Parameter	Description	Target	Limit
		Discoloration	The colour of meat is change	<2%	4%
		Deterioration	Spoil pieces	Nil	Nil
		Dehydration	Lack of water in the product surface	Nil	Nil
15	Orgenoleptic parameter	Criteria	Target		
		Odour	Natural		
		Texture	Firm, not soft or gritty		
		Smell	Specific to frozen product		
16	Microbiological parameter	Criteria	Limit m (Lower)	Limit M (Superior)	Test methods
		Total plate count cfu/gm at {37°C}	200000	500000	Chapter 3,USFDA BAM online 2001
		Total plate count cfu/gm at {30°C}	500000	1000000	Chapter 4,USFDA BAM online 2002
		Coli forms MPN cfu/gm at {37°C})	<25	100	Chapter 4,USFDA BAM online 2002
		Fecal coli forms cfu/gm at {37°C}	Nil	Nil	Chapter 4,USFDA BAM online 2002
		E. coli cfu/gm at {37°C}	<5	20	Chapter 4,USFDA BAM online 2002
		Staphylococcus cfu/gm at {37°C}	<10	100	Chapter 12,USFDA BAM online 2001
		Enterobactor aerogens cfu/gm at {37°C}	<25	100	Chapter 4,USFDA BAM online 2002
		Salmonella	Absent in 25 gram		Chapter 5,USFDA BAM online 2006
		Vibrio cholera	Absent in 25 gram		Chapter 9,USFDA BAM online 2001
		Vibrio parahaemolyticus	Absent in 25 gram		Chapter 9,USFDA BAM online 2001
17	Chemical parameter	Criteria	Acceptance	Maximum	Test methods
		Salt	< 1%	1.5%	AOAC
		Cadmium	< 1.0ppm	1.0ppm	LC-MS/MS
		Mercury	< 0.5ppm	0.5ppm	LC-MS/MS
		Lead	< 0.3ppm	0.3ppm	LC-MS/MS
		T.M.A	< 10mg/100g	15mg/100g	Manual of analytical method of fish & fishery product
		T.V.B.N	< 25mg/100g	30mg/100g	
18	Allergens	Allergens category: Mollusca (Squid), But plant also process Shrimps, may content trace of Shrimps & Fish			
19	GMO	NO			



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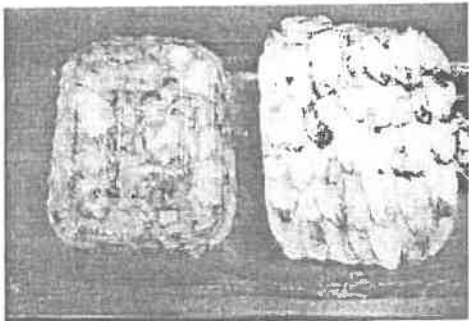
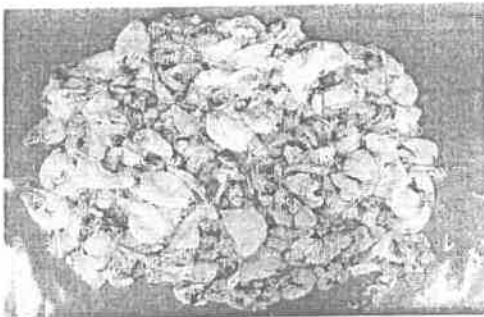
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20	Irradiation treatment	NO																																																																										
21	Typical Nutritional information (Amount per serving 100gm)		<table><tr><th>Calorie Information</th><th>Amounts Per Selected Serving</th><th>%DV</th></tr><tr><td>Calorie</td><td>251.08 kJ / 60.01 kcl</td><td>5%</td></tr><tr><td colspan="3">Carbohydrates</td></tr><tr><td>Total Carbohydrate</td><td>0.0 g</td><td>1%</td></tr><tr><td>Dietary Fiber</td><td>0.28 g</td><td>0%</td></tr><tr><td>Sugar</td><td>0.0 g</td><td></td></tr><tr><td colspan="3">Fats & Fatty Acids</td></tr><tr><td>Total Fat</td><td>1.25g</td><td>2%</td></tr><tr><td>Saturated Fat</td><td>1.03g</td><td>2%</td></tr><tr><td>Monounsaturated Fat</td><td>0.1g</td><td></td></tr><tr><td>Polyunsaturated Fat</td><td>0.5g</td><td></td></tr><tr><td>Total Omega-3 fatty acids</td><td>496mg</td><td></td></tr><tr><td>Total Omega-6 fatty acids</td><td>2.0mg</td><td></td></tr><tr><td>Cholesterol</td><td>233mg</td><td>78%</td></tr><tr><td colspan="3">Protein</td></tr><tr><td>Protein</td><td>12.19g</td><td>31%</td></tr><tr><td colspan="3">Vitamins</td></tr><tr><td>Vitamin A</td><td>33.0IU</td><td>1%</td></tr><tr><td>Vitamin C</td><td>4.7mg</td><td>8%</td></tr><tr><td colspan="3">Minerals</td></tr><tr><td>Calcium</td><td>32.0mg</td><td>3%</td></tr><tr><td>Iron</td><td>0.7mg</td><td>3%</td></tr><tr><td>Sodium</td><td>710.0mg</td><td>2%</td></tr><tr><td>Magnesium</td><td>33.0mg</td><td>8%</td></tr></table>	Calorie Information	Amounts Per Selected Serving	%DV	Calorie	251.08 kJ / 60.01 kcl	5%	Carbohydrates			Total Carbohydrate	0.0 g	1%	Dietary Fiber	0.28 g	0%	Sugar	0.0 g		Fats & Fatty Acids			Total Fat	1.25g	2%	Saturated Fat	1.03g	2%	Monounsaturated Fat	0.1g		Polyunsaturated Fat	0.5g		Total Omega-3 fatty acids	496mg		Total Omega-6 fatty acids	2.0mg		Cholesterol	233mg	78%	Protein			Protein	12.19g	31%	Vitamins			Vitamin A	33.0IU	1%	Vitamin C	4.7mg	8%	Minerals			Calcium	32.0mg	3%	Iron	0.7mg	3%	Sodium	710.0mg	2%	Magnesium	33.0mg	8%	Source: Nutrient data for this listing was provided by USDA SR-21 Note- Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.
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22	Packing & Labeling		Product is packaged following client instruction																																																																									
	Bag		Barcode	Supplied by Client																																																																								
			Dimensions	8.5 x 14 inch																																																																								
			Bag thickness	50-60 micron																																																																								
			Bag composition	Food grade polyester & LLDP, LDP																																																																								
			Dimension	16 x 11.75 x 4.15 inch																																																																								
	Master carton		Master carton	5 Ply corrugated paper																																																																								
			Inner food grade plastic bags with label or header card, outer master carton labeled as per importing country requirements.																																																																									
23	Date coding		eg. 2L12/ DN 25-11-2022, Dinesh	2- Year 2022 L- Month , November 12- Month Date D- Production Shift (Day) N- Supplier code 25-11-2022- If repack, Re-packing date Dinesh- Packing Supervisor name																																																																								
			Or																																																																									
			As mutually agreed between buyers & seller																																																																									
			This product has 10 % protective glaze to maintain the product quality until consumption																																																																									
24	Traceability		As per EAN 128 barcode																																																																									
25	Shipment		Type of container	Reefer																																																																								
			Set temperature	-22°C																																																																								
26	Product photo		 																																																																									

Elaborated by	Approved by
Name : D. S. Bisht	Name : Kenny Thomas
Position : Quality Control Manager	Position : Managing Partner
Date : 01.08.2023	Date : 01.08.2023