



## Finished Product Specifications

E-CC-002

Revisión 1

<b>COMMERCIAL NAME PRODUCT:</b>	<b>Pud Toff IQF Cook Frozen Shrimp</b>	
<b>SCIENTIFIC NAME OF PRODUCT</b>	Penaeus Nannanai	
<b>COMPOSITION</b>	<b>Raw Material:</b> White shrimp <b>Ingredients:</b> Shrimp, Drinking water, Sodium Metabisulfite (E-223). <b>Additives:</b> Salt, Moisturizing agents. <b>Allergic:</b> Sodium metabisulfite	
<b>COUNTRY AND PRODUCT OF ORIGIN</b>	<b>Country of origin:</b> Ecuador <b>Product origin:</b> Farmed shrimp	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	<b>Texture:</b> Acceptable, typical of the crustaceans, with firm texture on tail.  <b>Taste:</b> Characteristic of the fresh shrimp <b>Smell:</b> Typical smell of fresh product, no presence of muddy smell or Atypical Smell. <b>Cooked:</b> Completely Cooked <b>Color Mix:</b> 2%	
<b>PHYSICAL SPECIFICATIONS</b>	<b>Size:</b> from 26/30 to 61/70 <b>Weight:</b> Up to 1% overweight from customer requirements. <b>Count:</b> Half +/- 2 Units. <b>Uniformity:</b> Máx. 1.40 (0/10 – 51/60) Máx. 1.50 (61/70 – 71/90) Máx. 1.70 (91/110 – 110/130) Máx. 2.00 (110/130 up) <b>Glaze:</b> According to the customer.	
	<b>Bad Peeling (&lt;3%)</b>	Totally Peeling , whitout shell.
	<b>Freezen Cluster (&lt;5%)</b>	Frozen IQF , no maner Cluster
	<b>Damaged/Pieces: (&lt;5%)</b>	<b>Piece</b> means any shrimp that has fewer than 6 segments tail fins attached or whole shrimp with a break in the flesh >2/3rds of the thickness where the break occurs <b>Damaged</b> shrimp means crushed or mutilated
	<b>Extraneous Material: (&lt;0.25%)</b>	These are parts of the shrimp, shell, antennae, swimmerets that are found in the pack, but should have been removed during workmanship. Shell as a defect is not applicable to shell on product.
	<b>Deteriorated:</b>	Absence
	<b>Total: &lt; 10%.</b>	
<b>SPECIFICATIONS</b>	<b>Descriptions</b>	<b>Concentration</b>
	Sodium Metabisulfite	SO2 < 30ppm.



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MICROBIOLOGICAL SPECIFICATIONS	Total Aerobe (TVC/g)	< 1 X10 <sup>5</sup> UFC/g
	Fecal Coliforms	< 100 UFC/g
	Staph. Aureus	< 100 UFC/g
	Salmonella spp 25/g	Absence/25g
	Parahemolytic glass	Absence/25g
	Listeria Monocytogenes	Absence/25g
	E. coli	< 10 UFC/g
TRANSPORTATION AND DISTRIBUTION	Distributed in refrigerated containers at least at -18°C.	
PACKAGING MATERIALS	<p><b>Material of Primary packing:</b> * Plastic bags of polyethylene of low density that complete with the requirements of the FDA. printed bag as per customer instructions.</p> <p><b>Material of Secondary packing:</b> * Boxes of Cardboard, plastic tape of packing; elements approved according to the norms and Sanitary regulations of the Foods for the packing of foods for human consumption.</p>	
EXPIRATION DATE (USEFUL LIFETIME)	24 months since the date of process and frozen	
CONSERVATION	Product to be stored at temperature not exceeding chambers temperature -18°C.	
POSSIBILITY OF INDEQUATE USE	Once it is thawed, Don't refreeze.	

Approved by

Approval date:

17/07/2017

Mr. Ramon Crespo  
Company President