Name of supplier : JINNY MARINE TRADERS

PRODUCT SPECIFICATION

PRODUCT:	FROZEN WHOLE CLEANED CUTTLEFISH IQF
SPECIES:	SEPIA ACULEATA
SIZE:	20/40, 40/60, 60/UP
GLAZE:	20% +/-2%
BRAND:	
CODE:	
BARCODE:	

PACK SIZE:	10 X 1 KG bags					
NET WEIGHT:	800 gms per bag & 8.0 KG per carton					
EXPECTED COUNT:	20/40, 40/60, 60/UP COUNTS PER KG					
PACK SIZES AVAILABLE:	10 x 1kg (8.0 kg net)					
CATCH AREA:	FAO ZONE 51					
ORIGIN:	INDIA					
INGREDIENTS:	CUTTLEFISH, WATER, SALT, E330 AND E331					
ALLERGEN:	MOLLUSC					
PROCESS	ACCORDING TO HACCP					
GMO:	FREE					
IONIZATION:	FREE					
FACTORY NO:	INDIA - 241					

DEFECT LIMIT (PIECES PER POUND)										
BROKEN	YELLOW SPOT	PINK SPOT	SHAPELESS	COLOUR	ODOUR	CLUSTER	DEHYDRATION	NATURAL FOREIGN BODY	FOREIGN BODY	SCRATCH
NIL	NIL	NIL	<5%	CHARACT	ERISTIC	NIL	NIL	NIL	NIL	<1%

FINISHED PRODUCT MICROBIOLOGICAL TEST								
TVC 30 °C	COLIFORM	E. COLI	S. AUREUS	SALMONELLA	VIBRIO CHOLERA			
52000 CFU IN 1 g	ABSENT IN 1 g	ABSENT IN 1 g	ABSENT IN 1 g	ABSENT IN 25 g	ABSENT IN 25 g			

PRODUCT CODING	PACKAGING	PALLETISING	STORAGE	SHELF LIFE	
USE BY DATE:	PRIMARY: FOOD GRADE				
COMPANY PRODUCTION CODE:	DURABLE POLYTHENE SECONDARY: CORRUGATED	NO PALLETISING	BELOW -18°C	18 MONTH	
MULTI-LINGUAL LABEL DETAILS	CARD BOARD				

DOCUMENT CONTROL								
REF NO.	REV. NO.	ISSUE DATE	DEPARTMENT	ISSUE BY	AUTHORISATIO			
					N			
CFWC	00	01/12/14	QUALITY	Q.A MANAGER	C.E.O			

JINNY MARINE TRADERS FINISHED PRODUCT SPECIFICATION

SPEC No	PROCESS	PRODUCT	COUNT	COUNTRY
01	IQF	CUTTLEFISH	20/40, 40/60,	INDIA
			60/UP	

PRODUCT DESCRIPTION:	INDIVIDUALLY QUICK FROZEN CUTTLE FISH		
	WHOLE CLEANED (IQF CFWC)		

SPECIES	SEPIA ACULEATA
---------	----------------

SEA CAUGHT CATCH ZONE 51

COUNT 20-40, 40-60, 60-UP

GLAZE LEVEL 20% +/- 2%

PACK SIZES 10 x 1kg

INGREDIENTS CUTTLEFISH,WATER, SALT,E330 & E331

FINISHED PRODUCT PHYSICAL STANDARDS WHITE COLOUR / NATURAL COLOUR

PROCESSING INFORMATION									
COOKER BELT SPEED	COOKER TEMPERATURE	CORE TEMPERATURE	IQF TEMPERATURE	GLAZE WATER TEMPERATURE	COLD STORAGE TEMPERATURE	METAL DETECTION SENSITIVITY			
NA	NA	NA	-40°C	BELOW 3°C	MIN -18°C	1.20 MM FE 2.0 MM NON FE			

DEFECT LIMIT (PIECES PER KG.)										
BROKEN	YELLOW SPOT	PINK	SHAPELESS	COLOUR	ODOUR	CLUSTER	DEHYDRATION	NATURAL FOREIGN BODY	FOREIGN BODY	SCRATCH
Nil	NA	NA	NA	CHARACT	ERISTIC	Nil	Nil	Nil	Nil	<1%

FINISHED PRO	DUCT MICROBIOLO	GICAL TEST			
TVC 30°C	COLIFORM	E. COLI	S. AUREUS	SALMONELLA	VIBRIO CHOLERA
52000 CFU/ a	ABSENT IN 1 a	ABSENT IN 1 a	ABSENT IN 1 a	ABSENT IN 25 a	ABSENT IN 25 a

PRODUCT CODING	PACKAGING	PALLETISING	STORAGE	SHELF LIFE
USE BY DATE:	PRIMARY: FOOD GRADE			
COMPANY PRODUCTION	DURABLE POLYTHENE			
CODE:	SECONDARY:	NO PALLETISING	BELOW -18°C	18 MONTH
MULTI-LINGUAL LABEL DETAILS	CORRUGATED CARD BOARD			

ALLERGEN	PRESENT	ALLERGEN	PRESENT
MILK DAIRY PRODUCTS	NO	MOLLUSCS	YES
BARLEY	NO	ALL TYPE OF NUTS AND NUT PRODUCTS	NO
FISH /FISH PRODUCTS	NO	ANIMAL PRODUCTS/ DREIVATIVES	NO
RYE OAT PRODUCTS	NO	FLAVOURING	NO
SHELFISH/ SHELFISH PRODUCTS	NO	BENZOATES	NO
MUSTARD	NO	SULPHITES>20mg/ 100g	NO

DOCUMENT CONTROL								
REF NO.	REV. NO.	ISSUE DATE	DEPARTMENT	ISSUE BY	AUTHORISATIO			
					N			
IQF CFWC 20%	00	01/12/14	QUALITY	Q.A MANAGER	C.E.O			