



LANDFROZEN WHOLE SHRIMP

TECHNICAL SPECIFICATIONS

Product description:

Product - Species	Lanfrozen Whole Shrimp
Catching Metod	Trawl nets
Catching Zone	FAO N° 41
Ingredients	Shrimp INS 223 E-223 (Preservative)
Shelf Life	24 months from the date of production, stored at -20°C
Nutritional Information for 100g of product	Energy: 90 kcal Fats: 0,17 g Protein: 22 g Sugar: 0 g Carbs: 0 g

Whole Round Sizes:

Size	Pieces per KG	Carton Net Wight	Carton Gross Weight
L1	11/20	2 KG	2,16 KG
L2	21/30	2 KG	2,16 KG
L3	31/40	2 KG	2,16 KG
L4	41/60	2 KG	2,16 KG

Size	Pieces per KG	Formats
C1	30/55	6 x 2 Kg
C2	56/100	3 x 6 kg
C3	101/150	2 x 10 kg
R	30/100	12 x 1 kg

Process description:

Catch	The drag should not be prolonged even in low catch. Non target species are discarded.
Washing	Rain performed with fresh water.
Metabisulfite	Concentration 1,5% for 1 minute (1,5 kg of additive in 100 Lt. of water every 167 kg of shrimp).
Packing	a) Classified according to size in a cardboard background
	b) Is weighed and placed one sheet of polyethylene (with the vertical extremes stamped). Then is rotated on another background and is folded the polyethylene.
Frozen	Frozen on static tunnel.
Enmasted	Packed per 12 Kg placing production and expiry date.
Deposit	Deposited in chamber at -25 °C until disembarkation.

Microbiological Requirements:

According to the destination markets.



Bacteriological Standars:

Total Count	1 x 10 (5) ufc/g
Coliforms	5 x 10 (2) ufc/g
E. Coli	Ausencia en un gramo / Absence in a grain
Listeria Monocytogenes	Ausencia en un gramo / Absence in a grain
St. Aureus	Ausencia en un gramo / Absence in a grain
Salmonella	Ausencia en un gramo / Absence in a grain

Presentation:

Fill	Identification	Packaging
6 PACKS OF 2KG NET EACH IN 1 MASTER CARTOON	Adhesive label: one on the outside on the head of the box.	3KG cardboard box



Primary and secondary container label information

The labels on the primary packaging contain: (when applicable)

- Date of production
- Manufacturing plant number
- Exporter Name
- Product grade
- Expiration date or, for example, for frozen products the note “Consume preferably within 24 months following the date of preparation” (According to PAC)
- Traceability Number (lot)

The secondary packaging labels contain:

- Name and presentation of the product
- Scientific name
- Product grade
- Expiration date or, for example, for frozen products the note “Consume preferably within 24 months following the date of preparation” (According to PAC)
- Traceability Number (lot)
- Storage conditions
- Nutritional information
- Date of production