






FINISHED PRODUCT SPECIFICATION BRIEF

Document Ref No: SPEC/ 110	Issue No: 03	Page 1 of 1
Document: Specification Brief	Issue Date: 11.10.23	Authorised: M Ledger

PRODUCT TITLE	Fresh Ideas prawns (<i>Pandalus borealis</i>)																										
PRODUCT DESCRIPTION	Cooked and peeled, cold-water prawns sourced from approved plants to ensure the material is legally landed in accordance with relevant quotas & full traceability maintained throughout the chain.																										
INGREDIENT LIST	Cooked & Peeled Prawn (CRUSTACEAN), Water (as protective glaze)																										
ALLERGEN ADVICE	For allergens, including cereals containing gluten, see ingredients in BOLD																										
DISCLAIMER	May occasionally contain small fragments of shell.																										
APPROVAL NUMBER	UK HU046	PHOTO STANDARD: 																									
PRODUCT ORIGIN	Iceland																										
CATCH AREA & METHOD	NE Atlantic FAO 27 Trawl caught																										
PACK WEIGHT	Inclusive of Ice Glaze 2kg Net Of Glaze 1500g																										
ATTRIBUTES	Size 200/300 & Glaze 25% (+/-5%)																										
SHELF LIFE	18 months																										
STORAGE CONDITIONS	 Keep frozen at -18°C or below																										
OUTER CASE WEIGHT	Inclusive of Ice Glaze 10kgs Net of Ice Glaze 7.5kg																										
PACKAGING	Labelled polybag into a cardboard outer case with a pre-printed label applied to the end of the outer case on one side only.																										
SENSORY CRITERIA	The prawns should be white / pink in colour with no black spots. The meat should be firm with a sweet taste.																										
NUTRITIONAL DATA	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Energy</td> <td style="width: 20%;">418 kJ / 99kcal</td> <td style="width: 20%;"></td> <td style="width: 20%;"></td> </tr> <tr> <td>Fat</td> <td>1g of which saturates <0.1g</td> <td></td> <td></td> </tr> <tr> <td>Carbohydrates</td> <td><0.5g of which sugars 0g</td> <td></td> <td></td> </tr> <tr> <td>Protein</td> <td>23g</td> <td></td> <td></td> </tr> <tr> <td>Fibre</td> <td>g</td> <td></td> <td></td> </tr> <tr> <td>Salt</td> <td>2g</td> <td></td> <td></td> </tr> </table> <p>Typical Values per 100g</p>			Energy	418 kJ / 99kcal			Fat	1g of which saturates <0.1g			Carbohydrates	<0.5g of which sugars 0g			Protein	23g			Fibre	g			Salt	2g		
Energy	418 kJ / 99kcal																										
Fat	1g of which saturates <0.1g																										
Carbohydrates	<0.5g of which sugars 0g																										
Protein	23g																										
Fibre	g																										
Salt	2g																										
MICROBIAL TEST	TARGET	MAXIMUM	TEST FREQUENCY																								
TVC cfu/g (@30°C)	< 10 ⁶	> 5 x 10 ⁶	Quarterly																								
Enteros cfu/g	< 10 ³	> 10 ³	Quarterly																								
E.coli species cfu/g	< 20	> 100	Quarterly																								
Staph aureus cfu/g	< 100	> 100	Quarterly																								
Salmonella /25g	Not Detected	Detected	Quarterly																								
Listeria mono/25g	Not Detected	Detected	Quarterly																								
LEGISLATION	All product supplied and supplying facilities must be in accordance with the legislation referenced in the company HACCP Manual																										
Validated on behalf of C. M. Roach & Co. Ltd by:	 <i>Signature</i>		Michael Ledger <i>Print Name</i>																								
Position:	Director	Date:	11.10.23																								