










PRODUCTSPECIFICATION: WHITELEG SHRIMPS WITH ADDED WATER | PDO

| Product   |  |
|---|--|
| Name  | Whiteleg shrimps   |
| Scientific name   | (Lito)penaeus vannamei   |
| Article number  | GA.004.510.105   |
| Origin  | Farmed in India/Vietnam  |
| Processed in  | India/Vietnam  |
| Packed in   | India/Vietnam  |
|  |  |
| Description of product  |  |
| Physical  | <input type="checkbox"/> Filleted <input checked="" type="checkbox"/> Raw <input type="checkbox"/> Head on <input type="checkbox"/> Headless<br><input checked="" type="checkbox"/> Quick frozen <input type="checkbox"/> Cooked <input type="checkbox"/> Shell on <input checked="" type="checkbox"/> Peeled<br><input type="checkbox"/> Whole cleaned <input type="checkbox"/> Pinbone out <input checked="" type="checkbox"/> Tail on <input type="checkbox"/> Tail off<br><input type="checkbox"/> Skinless <input type="checkbox"/> Boneless <input type="checkbox"/> Undeveined <input checked="" type="checkbox"/> With added water<br><input type="checkbox"/> Skin on <input type="checkbox"/> Pinbone in <input checked="" type="checkbox"/> Deveined <input checked="" type="checkbox"/> Other: With protective ice layer |
| Frozen  | Single      Technology   IQF   |
| Colour  | Natural      Odour   Neutral   |
| Texture   | Firm      Taste   Neutral  |
| Size  | 16-20 FC   |
| Coating   | Water (Protective glaze)      25 %<br><i>This frozen fishery product is produced in a wet environment and contains added water and a protective ice layer. The net weight of the product as declared on the label must be measured directly after removing the protective ice layer on a still completely frozen product. To determine the net weight, a minimal of 5 random taken samples should be tested at an accredited laboratory and the <a href="#">WELMEC</a> method must be applied.</i><br><br><i>In case customer orders a product with protective ice layer &lt;10%, Seafood Connection B.V. cannot be held responsible for quality problems regarding dehydration and/or freezer burn. In case you have any questions, please feel free to contact our office for more information.</i>                                |
| Declaration   |  |
| Ingredients   | 80% Whiteleg shrimp ( <b>CRUSTACEANS</b> ), 18,5 % water, salt, stabilizers: E451, E452,   |
| Allergens   | Crustaceans  |
| Intended use  |  |
| Heat this raw product well before consumption.                                      |  |
| Nutrition value / 100g  |  |
| Energy  | 241 kJ / 57 kcal   |
| Fat   | 0,3 g  |
| -of which saturates   | 0,1 g  |
| Carbohydrate  | <0,5 g   |
| -of which sugars  | <0,5 g   |
| Protein   | 13,5 g   |
| Salt  | 1,3 g  |

|   |   |                                   |
|---|---|-----------------------------------|
| Comment   | Nutritional values of this product may vary approx 10% due to fluctuations in treatment, season, gender, diet and age.  |                                   |
| <b>Packaging</b>  |   |                                   |
| Content   | 10 kg   |                                   |
| Net weight  | 7,5 kg  |                                   |
| Sales volume / carton   | 10 x 1 kg/ctn   |                                   |
| Type  | <b>Primair packaging</b>  | <b>Secundair packaging</b>        |
| Construction  | Bag + rider   | Carton                            |
| Dimension in mm   | Plastic   | Carton                            |
| Weight empty package  | -   | -                                 |
|   | -   | -                                 |
| Brand   | <input type="checkbox"/> Seacon <input type="checkbox"/> Blue planet <input checked="" type="checkbox"/> Sealight <input type="checkbox"/> Sushi <input type="checkbox"/> Blanco / Private  |                                   |
|   |     |                                   |
| <b>Storage &amp; shelf life</b>   |   |                                   |
| Fridge  | Max 7°C   | 1 day                             |
| Freezer   | * -6°C  | 1 week                            |
|   | ** -12°C  | 1 month                           |
|   | *** -18°C   | See best before date on packaging |
| Delivery temperature  | *** -18°C   |                                   |
| Shelf life  | 24 months after production date   |                                   |
| Comment   | Do not refreeze once defrosted  |                                   |
| <b>Sustainability</b>   |   |                                   |
|   | <input type="checkbox"/> MSC <input type="checkbox"/> ASC   |                                   |
|   |     |                                   |
| <b>Quality standards</b>  |   |                                   |
| <p>This product is suitable for human consumption in case it is stored, handled and prepared according the instructions as mentioned on the packaging or label. The product is not genetically modified, has not been irradiated and is free of foreign materials such as metals. The product is fully traceable and free from any physical and chemical contamination in accordance with EC 396/2005, EU 37/2010, EU 2019/1871 and other applicable legislation. The product is compliant with relevant levels for histamine and Commission Regulation (EC) No 2023/915 of 25 April 2023 setting maximum levels for contaminants in foodstuffs.</p> <p>All used packing materials are suitable for food and meet relevant European direct food contact directives, as specified in internal document D14 Declaration of compliance for</p> |   |                                   |

food contact products. Packaging material complies with EU regulations No. 1935/2004, 2023/2006 and 10/2011.

*For specific requirements not covered by this specification, we refer to the Codex Alimentarius for frozen seafood and fishery products.*

#### Microbiological standards

| Parameters             | Target (m)    | Critical (M)  | Unit  |
|------------------------|---------------|---------------|-------|
| Total plate count      | < 500.000     | 1.000.000     | Cfu/g |
| Enterobacteriaceae     | < 1.000       | 10.000        | Cfu/g |
| Coliforms              | < 1.000       | 10.000        | Cfu/g |
| Staphylococcus aureus  | < 500         | 10.000        | Cfu/g |
| Escherichia coli       | < 10          | 100           | Cfu/g |
| Listeria monocytogenes | Absent in 25g | 100           | Cfu/g |
| Salmonella             | Absent in 25g | Absent in 25g | Cfu/g |
| Vibrio cholera         | Absent in 25g | Absent in 25g | Cfu/g |

Seafood Connection is IFS Broker certified. Whenever possible we work with suppliers which are certified against a GFSI accredited standard. The company shall ensure that its suppliers' product safety control system is a fully implemented, systematic and comprehensive risk management system. It shall take into account any legal requirements of the production and destination countries. For food manufacturers without any GFSI recognized certification, we require a HACCP or similar system, based upon Codex Alimentarius principles, which will be regularly evaluated. If no written agreements say otherwise, the buyer is accepting these conditions.

All deliveries take place under relevant European legislation. The goods are delivered in accordance with our general terms of delivery, as listed on the back of every invoice, mentioned on our website and filed at the Dutch Chamber of Commerce under no. 96/005. With regard to inspection of the goods, we refer to article 10 of these conditions and the following passage.

In accordance with Article 10 of the terms of delivery, the buyer must inspect the goods as soon as possible after delivery to check if there are any abnormalities or defects. In case the buyer has unpacked the goods, thawed, or otherwise further processed, Seafood Connection B.V. can no longer be held liable for defects and/or deviations.

Since raw (unprocessed, fresh or frozen) fish still have to undergo a preparation or heating step, there are no legal microbiological standards for these products, as mentioned in EU Regulation (No 2073/2005) of the European Commission. The microbiological values listed in the product specification only serve as indicators of the quality and cannot be used as a legal basis for rejection of the delivered products.

In case of deviations, a microbiological or chemical research must be performed on a minimum of 5 random chosen samples, delivered to an accredited laboratory in frozen condition. Value m represents the level which could be reached under optimum conditions for this product.

In case a sample will be taken for analysis by authorized authorities, the goods have to remain in the original packaging and the outcome of the analysis has to be awaited.

**Pictures**



**Subscription**

|           | <b>FOR SELLER</b>   | <b>FOR BUYER</b> |
|-----------|---|------------------|
| Company   | Seafood connection B.V.   |                  |
| Place     | Urk, The Netherlands  |                  |
| Name      | Johannes Berkhout   |                  |
| Position  | Quality Assurance Coordinator   |                  |
| Date      | <b>17-06-2025</b>   |                  |
| Signature | <b>Seafood Connection B.V.</b><br>Postbus 73<br>8320 AB Urk - The Netherlands<br>Tel.: 0031 (0)527 687066<br>Fax.: 0031 (0)027 087007 |                  |