

ARGENTINE RED SHRIMP TAILS PEELED AND DEVEINED (P&D)




DESCRIPCIÓN DEL PRODUCTO			
Product: Argentine red shrimp tails, Deep frozen, peeled and deveined IQF		Scientific name: Pleoticus Muelleri	
Production method: Extractive fishing	Country of origin: Argentine	Fishing gear: Otter twin trawl	
Ingredients: · Ingredients: Shrimps; water; salt; antioxidants: sodium metabisulphite and sodium ascorbate; acidity regulator: potassium citrate; stabiliser: sodium citrates.		Allergens: Contains crustaceans and sulphites	
Catching zone: FAO-41, Atlantic Southwest		Shelf life: 36 months after first freeze date	
Storage and maintenance: Keep frozen below -18°C		Glazing: 10/20% glaze.	
NUTRITION FACTS (x100 gr)			
Energy: 376 kJ/90 kcal.	Proteins: 16,5 g.	Carbohydrates: 0 g.	Sugars: 0 g.
Fat: 0,17 g.	Saturated Fat: 0,09 g.	Salt: 1,7 g.	
CHARACTERISTICS			
Organoleptic characteristics			
Color: Typical of fresh argentine red shrimp.		Odor: Fresh / without any strange odor.	
Taste: Typical of fresh Argentine red shrimp		Texture: Firm but no hard.	Dehydration/Discoloration: None.
Maximum defects allowed			
Size variation: ±3 pc/lb	Broken pieces: < 5%	Undeveined: < 5 %	Remain of loose shell: < 5 %
Weight variation: ±3%	Glazing variation: ±5%	Melanosis: < 1%	Foreign body: none
Clusters: < 5%	Shell pieces < 3%		
Chemical parameters (Maximum values)			
Lead < 0.5ppm	Cadmium < 0.5ppm	Mercury < 0.5 ppm	Sulphites <150 ppm
Dioxins <3.5 pg/g	Dioxins+PCBs <6.5 pg/g		Amount of dioxins < 75 ng/g
Bacteriological standards			
Salmonella spp.: Absence / 25g	Vibrio spp.: Absence / 25g	Listeria monocytogenes: Absence / 25g	E. coli: < 10 ufc/g
S. aureus: < 100 ufc/g	Coliforms: < 1000 ufc/g	Total aerobic amount: < 1 x 10 ⁶ ufc/g	
PACKAGING			
Sizes (Counting with glazing)		Format	Master /pallet
Pieces/Lb (ppLb)	Pieces /kg (ppkg)	20 x 400 g (doypack)	66 Master
13-15	28-35	20 x 1 lb. (doypack)	
16-20	36-45	10 x 800 g. (doypack)	
21-25	46-55	10 x 2 lb. (doypack)	
26-30	56-66	10 x 1 kg (doypack)	
31-40	67-88	Bulk 10,8 kg. 10%	



CABO VIRGENES

PRODUCTOS DEL MAR

Bulk 10,0 kg. 20%

<p>Sign Quality Date: 28/03/19</p>  <p>Victor Tojas</p>	<p>Sign Trade Date</p>	<p>Sign Customer Date</p>
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