

## ARGENTINE RED SHRIMP TAILS PEELED UNDEVEINED (PUD)



### PRODUCT DESCRIPTION

<b>Product:</b> Argentine red shrimp tails, Deep frozen, peeled undeveined IQF		<b>Scientific name:</b> Pleoticus Muelleri
<b>Production method:</b> Extractive fishing	<b>Country of origin:</b> Argentine	<b>Fishing gear:</b> Otter twin trawl
<b>Ingredients:</b> Shrimps; water; salt; antioxidants: sodium metabisulphite and sodium ascorbate; acidity regulator: potassium citrate; stabiliser: sodium citrates.		<b>Allergens:</b> Contains crustaceans and sulphites
<b>Fishing area:</b> FAO-41, Atlantic Southwest		<b>Shelf life:</b> 36 months after first freeze date.
<b>Storage and maintenance:</b> Keep frozen below -18°C		<b>Glazing:</b> 10/20% graze.

### NUTRITION FACTS (x100 gr)

<b>Energy:</b> 376 kJ/90 kcal.	<b>Proteins:</b> 16,5 g.	<b>Carbohydrates:</b> 0 g.	<b>Sugars:</b> 0 g.
<b>Fat:</b> 0,17 g.	<b>Saturated Fat:</b> 0,09 g.	<b>Salt:</b> 1,7 g.	

### CHARACTERISTICS

#### Organoleptic characteristics

<b>Color:</b> Typical of fresh argentine red shrimp.	<b>Odor:</b> Fresh / without any strange odor.
<b>Taste:</b> Typical of fresh Argentine red shrimp	<b>Texture:</b> Firm but no hard.
	<b>Dehydration/Discoloration:</b> None.

#### Maximum defects allowed

<b>Size variation:</b> ±3 pc/lb	<b>Broken Pieces</b> < 5%	<b>Undeveined:</b> < 5 %	<b>Pieces broken Shell :</b> < 5 %
<b>Weight variation</b> ±3%	<b>Glaze variation:</b> ±5%	<b>Melanosis:</b> < 1%	<b>Foreign Body:</b> anyone
<b>Clusters</b> < 5%	<b>Shell pieces</b> < 3%		

#### Chemical parameters (Maximum values)

<b>Lead</b> < 0.5ppm	<b>Cadmium</b> < 0.5ppm	<b>Mercury</b> < 0.5 ppm	<b>Sulphites</b> <150 ppm
<b>Dioxins:</b> < 3.5 pg/g	<b>Dioxin + PCBs:</b> < 6.5 pg/g	<b>Total dioxins:</b> <75 ng/g	

#### Bacteriological standards

<b>Salmonella spp.:</b> Absence / 25g	<b>Vibrio spp.:</b> Absence / 25g	<b>Listeria monocytogenes:</b> Absence / 25g	<b>E. coli:</b> < 10 ufc/g
<b>S. aureus:</b> < 100 ufc/g	<b>Coliforms:</b> < 1000 ufc/g	<b>Total aerobic amount:</b> < 1 x 10 <sup>6</sup> ufc/g	

### PACKAGING


SIZES (Counting with glazing)		Format	Master /pallet
<b>Pieces/Lb (ppLb)</b>	<b>Pieces /kg (ppkg)</b>	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)	



# CABO VIRGENES

PRODUCTOS DEL MAR

21-25	46-55	10 x 2 lb. (doypack)	
26-30	56-66	10 x 1 kg (doypack)	
31-40	67-88	Bulk 10 kg. 20%	
		Bulk 10,8kg. 10%	

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