PEELED AND DEVEINED "TAIL ON"

**PRODUCT DESCRIPTION**

**Product:** Argentine red shrimp tails, Deep frozen, peeled and deveined Tail On, IQF

**Scientific name:** Pleoticus Muelleri

**Production method:** Extractive fishing

**Country of origin:** Argentine

**Fishing gear:** Otter twin trawl

**Ingredients:** Shrimps; water; salt; antioxidants: sodium metabisulphite and sodium ascorbate; acidity regulator: potassium citrate; stabiliser: sodium citrates.

**Allergens:** Contains crustaceans and sulphites

**Fishing area:** FAO-41, Atlantic Southwest

**Shelf life:** 36 months after production date.

**Storage and maintenance:** Keep frozen below -18ºC

**Glazing:** 10/20% compensated graze.

**NUTRITION FACTS** (x100 gr)

<table>
<thead>
<tr>
<th>Energy</th>
<th>247 kJ/59 kcal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>0.7 g</td>
</tr>
<tr>
<td>Protein</td>
<td>13.1 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>&lt;0.5 g</td>
</tr>
<tr>
<td>Salt</td>
<td>1.14 g</td>
</tr>
<tr>
<td>Energy</td>
<td>&lt;0.5 g</td>
</tr>
</tbody>
</table>

**CHARACTERISTICS**

**Organoleptic characteristics**

**Color:** Typical of fresh argentine red shrimp.

**Taste:** Typical of fresh Argentine red shrimp

**Texture:** Firm but no hard.

**Odor:** Fresh / without any strange odor.

**Dehydration/Discoloration:** None.

**Maximum defects allowed**

- Size variation: ±3 pc/lb
- Broken Pieces < 5%
- Undeveined: < 5 %
- Pieces broken Shell: < 15 %
- Weight variation ±3%
- Glaze 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
- Total aerobic amount: < 1 x 10⁶ ufc/g
- Coliforms: < 1000 ufc/g

**PACKAGING**

**SIZES** (Counting with glazing)

<table>
<thead>
<tr>
<th>Pieces/LB (pplb)</th>
<th>Pieces /kg (ppkg)</th>
<th>Format</th>
<th>Master /pallet</th>
</tr>
</thead>
<tbody>
<tr>
<td>13-15</td>
<td>U-33</td>
<td>Bulk</td>
<td>66 Master</td>
</tr>
<tr>
<td>16-20</td>
<td>35-45</td>
<td>Bulk 10 kg, 20%</td>
<td></td>
</tr>
<tr>
<td>21-25</td>
<td>46-55</td>
<td>Bulk 10.8 kg, 10%</td>
<td></td>
</tr>
<tr>
<td>26-30</td>
<td>56-66</td>
<td>Bulk 4 kg, 20%</td>
<td></td>
</tr>
</tbody>
</table>

---

www.cabovirgenes.com - www.cabovirgenes.es
<table>
<thead>
<tr>
<th>Sign Quality</th>
<th>Sign Trade</th>
<th>Sign Customer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date: 28/03/19</td>
<td>Date</td>
<td>Date</td>
</tr>
<tr>
<td>Víctor Tejas</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>