

## WHITE SHRIMP



### PRODUCT DESCRIPTION

<b>Product:</b> frozen white shrimp and frozen white shrimp tails.	<b>Nombre científico:</b> Litopenaeus Vannamei
<b>Ingredients:</b> Shrimp, antioxidant E223	<b>Allergens:</b> Crustáceans and sulphites
<b>Production method:</b> Aquaculture	<b>Country of origin:</b> Different origins
<b>Shelf life:</b> 24 months after production date	<b>Storage and maintenance:</b> Keep frozen below -18°C

### NUTRITION FACTS (x100 gr)

<b>Energy:</b> 459kJ/110kcal.	<b>Proteins:</b> 22 g.	<b>Carbohydrates:</b> 0 g.	<b>Sugars:</b> 0 g.
<b>Fats:</b> 2 g.	<b>Saturated fats:</b> 0 g.	<b>Salt:</b> 0,4 g.	

### CHARACTERISTICS

#### Organoleptic characteristics

<b>Color:</b> A2 & A3	<b>Odor:</b> Typical of fresh shrimp
<b>Taste:</b> Characteristic of shrimp	<b>Texture:</b> Firm but not hard

#### Bacteriological standards

<b>Total Coliforms:</b>	< 10 <sup>3</sup> cfu/g.	<b>Staphylococcus aureus:</b>	< 10 <sup>3</sup> cfu/g
<b>E. coli:</b>	< 10 cfu/g	<b>Salmonella – Shigella:</b>	Absent in 25 g.
<b>Listeria monocytogenes:</b>	Absent in 25 g.	<b>Vibrio cholera:</b>	Absent in 25 g.
<b>Vibrio parahaemolyticus:</b>	Absent in 25 g.	<b>Aerobic plate count:</b>	< 10 <sup>5</sup>

#### Chemical parameters

<b>Residual SO<sub>2</sub>:</b> <100 ppm	<b>Sulphonamides:</b> <100 ppb	<b>Tetracyclines:</b> < 100 ppb	<b>Mercury:</b> < 0.5 ppm
<b>Chloranfenicol:</b> Absent	<b>Quinolones:</b> <100 ppb	<b>Colorants:</b> < 2ppb	<b>Cadmium:</b> < 0.5 ppm
<b>Nitrofurán:</b> Absent	<b>Steroids:</b> Absent	<b>Florfenicol:</b> < 100 ppb	<b>Lead:</b> < 0.5 ppm
<b>Tbvn:</b> <30 mg/100g	<b>Ampicilin:</b> <5 0 ppb	<b>Amoxicilin:</b> < 50 ppb	

#### Format/ Sizes

<b>Formats:</b>	10 x 2kg	<b>Glazing:</b>	0%
<b>Sizes (g/pc). WHOLE</b>	10/20; 20/30; 30/40; 40/50; 50/60; 70/80; 80/100.		
<b>Sizes (lb/pc). TAILS</b>	36/40; 41/50; 51/60.		

#### Packaging

Inner packing: cardboard box

Outer packing (Master): Cardboard box

#### Logistic data

Master

36/pallet