



PRODUCT SPECIFICATION

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Product Name:	GM 150/250 PURPLE CW 5X2KG
Product Legal Name:	Cooked and Peeled Coldwater Prawns
Accreditation	BRC AA+
Sykes Code:	103005
Health Mark	GB MS008
Customer:	Sykes
Product Brand:	Glenmyr
Species:	Pandalus Borealis
Country of Origin	North Atlantic - FAO 27 & FAO 21
Ingredients declaration:	Prawns (Crustaceans), Salt
Allergens (highlighted in ingredients list):	Crustaceans
MAY CONTAIN WARNING	0
Size/Grade/Count:	150-250/Lb Glazed Count
Target Glaze:	40%
Additives/Processing aids	None
Shelf Life (months):	18 months
Farmed/Wild caught:	Wild Caught
FAO area (for wild caught only)	North Atlantic - FAO 27 & FAO 22
Method of Catch:	Trawl

PACKAGING

INNER		OUTER	
Inner packaging description:	921022 POLY MATTE TF3 GLENMYR PURPLE IPK 51 EU	Outer case description:	925013 OUTERS NEW GLENMYR PURPLE EU
Inner packaging dimensions L x W x H (mm)	300x390	Outer Case Dimensions mm (LxWxH):	369x227x287
Inner Barcode:	5025728007587	Outer Case Barcode:	05025728007594
Pack Weight - Net:	1.2Kg	Net Case Weight (product net weight x number of packs per outer) KG:	6
Pack Weight - Gross:	2kg	Gross Case Weight KG:	10.0

CASE & PALLET CONFIGURATION

No of packs per case:	5	No. cases / Pallet	78
No. Cases / Layer	13	Pallet Height (m) (including pallet)	1.88
No. Layers / Pallet	6	Total Pallet Weight (Kg) (including packaging & pallet)	526.03

INNER & OUTER CODING & PICTURES

Inner packaging Coding:	103005 Large Ingredients: Prawns (Crustaceans), Salt. NET WEIGHT (Excluding ice glaze) 1.2kg e BBE: MMM YYYY L?? ??? (TIME) ppppp Caught using trawls in the North Atlantic Ocean 5025728007587 GB MS008
Outer Case Coding:	103005 Large NET WEIGHT (Excluding ice glaze) 5x1.2kg e BBE: MMM YYYY L?? ??? ppppp 05025728007594



PRODUCT SPECIFICATION

ORGANOLEPTIC PROPERTIES			
	ACCEPTABLE	REJECT	
APPEARANCE	Evenly graded cooked & Peeled cold water prawns, pink to pale pink in colour. No signs of dehydration or yellowing. IQF Frozen	Very pale or dark in colour, excess yellowing or black spots, translucent looking. Excess broken prawns. Dehydration or yellowing. Defrosted	
AROMA	No off odours or taints, slightly fishy smell. Typical of the species	Off taints. Strong fishy aroma, ammonia smell	
FLAVOUR	Flavour should be clean, slightly fishy and typical of the species. Slightly sweet and salty	Very fishy, metallic, iodine taint, ammonia, off	
TEXTURE	Firm, but not dry or chewy, soft and moist but not mushy. Break up easily in mouth	Very tough, rubbery, or very soft, mushy offering no "bite", greasy	
Storage instructions	Keep frozen at -18C or below. Do not refreeze after defrost.		
Safety advice/ warnings	This product may contain small pieces of shell		
Defrost instructions	On packaging		
Cooking Instructions	Ready to Eat		
QUALITY ATTRIBUTES			
Test	Measure	Acceptable / Lower Level	Reject / Upper Level
Glaze (by Codex Method)	%	38%	42%
Size / Count	/Lb or /Kg	150-250/Lb Glazed Count	Outside of agreed grade
CW Bits (<15mm or <10mm)* WW Broken (<4 segments)	% by weight or count/bag	<3%	>5%
Clumps (>3 shrimp frozen together)	% by weight or count/bag	<1%	>5%
Intrinsic Foreign Matter (shell, eyes, legs etc.)	Count (/Kg or /bag)	<4/Kg	>8/Kg
By-Catch	Count / Kg	Nil	>1/Kg
Discolouration / Yellowing	% by weight or count/bag	<2%	>5%
Whole Veins	Count/454g	N/A	N/A
Veins Segments 2-4 (max 12mm)	Count/454g	N/A	N/A
Veins Segments 5 - 6 (max 15mm)	Count/454g	N/A	N/A
Black Spots / necrosis / parasites	% by weight or count/bag	Nil	>1%
Dehydration	Count / Kg	Nil	any dehydration found
Extrinsic Foreign Bodies (plastic, metal etc.)	Count / Kg	Nil	any foreign bodies found
OTHER QUALITY	0	0%	0
NUTRITIONAL INFORMATION			
TYPICAL VALUES AS CONSUMED	PER 100G	*RI AVERAGE ADULT	%RI FOR AN AVERAGE ADULT
ENERGY kJ	270	8400	3%
ENERGY kcal	64	2000	3%
FAT	0.7	70	1%
OF WHICH SATURATES	0.2	20	1%
CARBOHYDRATES	0.5	260	0%
OF WHICH SUGARS	0.5	90	1%
PROTEIN	14	50	28%
SALT	1.37	6	23%

* Reference intake of an average adult (8400 kJ/2000 kcal)



MICROBIOLOGICAL TESTING			
Frequency	1 per batch		
Test	Measure	Target	Reject
TVC (30°C/72hours)	cfu/g	<10,000	>100,000
Enterobacteriaceae	cfu/g	<100	>1,000
Staphylococcus aureus	cfu/g	<20	>50
E.coli	cfu/g	<10	>10
Coliforms	cfu/g	N/A	N/A
Salmonella spp	cfu/25g	ND in 25g	Pos in 25g
Listeria spp	cfu/25g	ND in 25g	Pos in 25g
Vibrio spp	cfu/25g	N/A	N/A
Clostridium Perfringens	cfu/25g	N/A	N/A
Other Micro	0	0	0

OTHER PRODUCT INFORMATION			
CONTAINS	YES/ NO/ SOURCE	CONTAINS	YES/ NO/ SOURCE
GARLIC	0	GENETICALLY MODIFIED ORGANISMS	0
MAIZE	0	FERMENTATION PRODUCTS AND/OR ENZYMES MANUFACTURED USING GENETICALLY MODIFIED ORGANISMS	0
COCONUT	0	IRRADIATED MATERIAL/ INGREDIENTS/ PACKAGING	0
YEAST/ YEAST DERIVATIVES	0	PRESERVATIVES	0
HYDROGENATED FATS / OILS	0	ANTIOXIDANTS	0
PALM OIL	0	ARTIFICIAL PRESERVATIVES	0
ADDED SUGAR	0	FLAVOURINGS	0
ADDED SALT	0	ARTIFICIAL/NATURE IDENTICAL FLAVOURINGS	0
SULPHUR DIOXIDES AND SULPHITES BELOW 10 PPM	0	MSG	0
GLUTEN AND THEIR DERIVATIVES BELOW 20 PPM	0	OTHER FLAVOUR ENHANCERS	0
LECITHIN	0	ARTIFICIAL SWEETENERS	0
HISTAMINE	0	COLOURS	0
BENZOATES	0	ARTIFICIAL/ NATURE IDENTICAL COLOURS	0
BHA/ BHT	0	AZO DYES	0

SUITABILITY INFORMATION		
SUITABLE FOR	YES/NO	DETAILS
COEALIACS	0	0
KOSHER	0	0
MUSLIMS/HALAL	0	0
VEGETARIANS	0	0
VEGANS	0	0

ADDITIONAL INFORMATION
0

WRITTEN BY	
Name of Author:	Ben Robertson
SIGNATURE :	<i>Ben Robertson</i>
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Issue No:	7

Revision History
Issue 7 (27/04/2021) - Inner input changed to 921022, GB MS008 added to markings
Issue 6 (27/04/2021) - Outer input code changed to 925013
Issue 5 (11/06/2020) - Micro suite amend followed form-QC-07 issue 38; Legal name added (new format spec)
Issue 4 (25/07/2018) - updated spec to reflect 150/250 glazed count. Glaze is 40% so imput size will be small (>300)
Issue 3 (31/01/2017) - advised by CA that input is single & double, not just double
Issue 2 (27/01/2017) - Corrected bag dimensions
Issue 1 (25/01/2017) - Redesign