

General					
Product description	Peeled and cooked warm water shrimp in brine "Jumbo"				
Species	Whiteleg shrimp (<i>Litopenaeus vannamei</i>)				
Origin	Farmed in Indonesia, Vietnam, Venezuela, Ecuador, Honduras, Venezuela, Guatemala, Nicaragua, Mexico and/or India				
Count	80-120 pcs/lbs raw material / 105-160 pcs/lbs final product				
Supplier	Heiploeg International B.V., Panserweg 14, 9974 SL Zoutkamp, the Netherlands Tel: 0031 595 40 55 55 Fax: 0031 595 40 23 54 E-mail: info@heiploeg.com Internet: www.heiploeggroup.com				
Certification	Certificates of Heiploeg International B.V. can be downloaded from: http://www.heiploeggroup.com/en-us/quality/certification				
Description	After harvest the shrimp is peeled and frozen. At Heiploeg in Zoutkamp the shrimp is thawed, cooked, brined and packed in brine. All data are registered in our HACCP system.				
Label	Conform EC/1169/2011. This product is included in the 1605-post (not 0306) of the combined nomenclature and thus not subject to EC/1379/2013 art. 35 on labelling. These details are mentioned as voluntary information only. Product name and physical condition, commercial designation and scientific name, production method and area, ingredients, allergens, nutritional values, EU approval number, weight, storage conditions, shelf life, user instructions, lot number.				
Ingredients	Whiteleg shrimp , salt, acidity regulators: acetic acid, lactic acid, citric acid; colours: apocarotenal, beetroot red; antioxidant: sodiummetabisulphite				
Preparation/use instructions	Ready to use				
Delivery conditions					
Primary packaging	1500 g in a jar, drained net weight 900 g				
Secondary packaging	6 jars on a plastic tray				
Delivery temperature	< 4 °C				
Storage conditions					
Storage temperature	0 – 4 °C				
Shelf life	42 days after production				
After opening	Keep refrigerated				
Organoleptic, visual and physical characteristics					
Colour	White, pink-orange				
Flavour	Characteristic for shrimp				
Taste	Characteristic for shrimp, a faint salty vinegar taste of the brine				
Foreign objects	Absent, pieces of shell and antennes possible present < 0,1% w/w				
Analytical characteristics		Average nutritional values per 100 g			
Salt	1.5 – 2.5	%	energy	69	kcal
Citric acid E330	< 1	%	energy	292	kJ
Lactic acid E270	< 1	%	fat	0.8	g
Acetic acid E260	< 1	%	of which saturates	0.3	g
			carbohydrates	0	g
pH	5.0 – 5.6		of which sugar	0	g
			protein	14	g
			salt	2.0	g

Microbiological characteristics upon delivery *		
	Target	Tolerance
	cfu/g	cfu/g
Total aerobic mesophilic plate count	≤100.000	1.000.000
<i>Escherichia coli</i>	≤1	10
<i>Staphylococcus aureus</i>	≤100	1.000
Moulds and yeasts	≤100	1.000
<i>Salmonella</i>	Abs. / 25 g	Abs. / 25 g
<i>Listeria monocytogenes</i>	Abs. / 25 g	<10
* The majority of the deliveries will comply with the target values. The tolerance values indicate the upper limits that still are to be considered in order.		
Miscellaneous		
Allergens (according to 1169/2011 and amendments)	Crustaceans, sulphite	
Irradiation	Not applicable	
GMO labelling (according to EC1829/2003 and 1830/2003 and amendments)	Not applicable	