



PRODUCT SPECIFICATION

100 King Street, Knutsford, Cheshire, WA16 6HQ
 Telephone: 0333 444 1862; Technical@sykesseafood.com

Product Name:	CS 21/25 RAW PD WW IQF 6X800G NET
Product Legal Name:	Raw, Peeled and Deveined King Prawns with added water
Sykes Code:	122042
Health Mark	GB MS008
Customer:	Sykes
Product Brand:	#N/A
Species:	Penaeus Vannamei
Country of Origin	India, Vietnam, Mexico, Ecuador, Venezuela and Nicaragua
Ingredients declaration:	King Prawns (Penaeus vannamei) (Crustaceans), Salt, Stabilisers Exxx & Exxx
Allergens (highlighted in ingredients list):	Crustaceans
MAY CONTAIN WARNING	None
Size/Grade/Count:	21-25/Lb (true count)
Target Glaze:	10%
Additives/Processing aids	STABILISERS: E451 & E452
Shelf Life (months):	23 months from frozen on date
Farmed/Wild caught:	Farmed
FAO area (for wild caught only)	Farmed
Method of Catch:	Farmed

PACKAGING

INNER

OUTER

Inner packaging description:	921223 POLY TF2 CS RAW PD X1KG 60MU 117 IPK EU	Outer case description:	PRODUCT SPECIFICATION 925017 OUTERS GENERIC PLAIN 24X200G NET EU
Inner packaging dimensions L x W x H (mm)	210x260	Outer Case Dimensions mm (LxWxH):	389x294x158
Inner Barcode:	5025728023747	Outer Case Barcode:	05025728023730
Pack Weight - Net:	800g	Net Case Weight (product net weight x number of packs per outer) KG:	4.8
Pack Weight - Gross:	889g	Gross Case Weight KG:	5.3

CASE & PALLET CONFIGURATION

No of packs per case:	6	No. cases / Pallet	100
No. Cases / Layer	10	Pallet Height (m) (including pallet)	1.74
No. Layers / Pallet	10	Total Pallet Weight (Kg) (including packaging & pallet)	543.69

INNER & OUTER CODING & PICTURES

Inner packaging Coding:	<p>122042 TRUE COUNT 21/25 Ingredients: Prawns(Crustaceans)(Penaeus Vannamei), Salt, Stabilisers E??? & E??? Net Weight (excluding ice glaze): 800g e Lot No: ppppp Frozen On: DD/MM/YYYY Best Before End: MMM YYYY L?? ??? {TIME} Farmed In: ???? 5025728023747 GB MS008</p>
Outer Case Coding:	<p>122042 TRUE COUNT 21/25 KING PRAWNS WITH ADDED WATER IQF RAW, PEELED & DEVEINED NET WEIGHT(Excluding Ice Glaze): (6X800g e) 4.8kg e ppppp L?? ??? FROZEN ON:DD/MM/YYYY BEST BEFORE END: MMM YYYY FARMED IN:??? ALLERGEN ADVICE: CONTAINS CRUSTACEANS Keep Frozen, store below -18*c. Packed in the UK for Clear Seas, PO Box 117, M11 0AY, UK.Clear Seas c/o Klaas Puul, Hyacintenstraat 16, 1131 HW Volendam, The Netherlands 05025728023730</p>

ORGANOLEPTIC PROPERTIES

	ACCEPTABLE	REJECT
APPEARANCE	Evenly graded. Fresh and grey to blue, green or pink/orange in colour. No signs of dehydration or yellowing.	Excessive orange / pink colour. Black spots or parasites. Excess broken prawns. Dehydration or yellowing.
AROMA	Natural fresh smell. No off odours or taints, slight fishy smell. Typical of the species	Strong or strange smell of ammonia. Off taints. Strong fishy aroma, sulphurous or chemical smell
FLAVOUR	Once cooked, flavour should be clean, meaty and slightly fishy and typical of the species. Slightly sweet and salty	Once cooked , very fishy, metallic, iodine taint, ammonia, off, strong chemical taste

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TEXTURE	Firm, not mushy	Soft, chewy or tough when cooked
Storage instructions	Keep frozen at -18°C or below Food Freezer **** Until Best Before End* Star Marked Frozen Food Compartment *** Until Best Before End* ** 1 Month (at -12°C) * 1 Week (at -6°C) Ice Compartment 3 Days Refrigerator	
Safety advice/ warnings	Although every care has been taken to remove shell, some may remain.	
Defrost instructions	Defrost at room temperature for approx.3 hours or overnight in refrigerator. Once defrosted keep refrigerated and consume within 24 hours.	
Cooking Instructions	For best results defrost before cooking. This product contains raw prawns and must be cooked thoroughly. These instructions are guidelines only as cooking appliances vary. Ensure prawns are piping hot and cooked throughout before serving. Not suitable for microwave cooking. Remove product from packaging before cooking. Grill: Place under a pre heated medium grill for 8 minutes. Turn Once half way through cooking. Shallow Fry: Preheat 1 tbsp. of olive oil or a knob of butter in a frying pan. Cook prawns over a medium heat for 3 minutes, stirring continuously. AS A GUIDE RAW PRAWNS TURN FROM GREY TO PINK WHEN COOKED.	

QUALITY ATTRIBUTES

Test	Measure	Acceptable	Reject
Glaze (by Codex Method)	%	8%	12%
Size / Count	/Lb or /Kg	21-25/Lb (true count)	Outside of agreed grade
CW Bits (<15mm or <10mm)* WW Broken (<4 segments)	% by weight or count/bag	<3%	>3%
Clumps (>3 shrimp frozen together)	% by weight or count/bag	<1%	>5%
Intrinsic Foreign Matter (shell, eyes, legs etc.)	Count (/Kg or /bag)	<2/Kg	>8/Kg
By-Catch	Count / Kg	Nil	>1/Kg
Discolouration / Yellowing	% by weight or count/bag	Nil	>2%
Whole Veins	Count/454g	<2%	>3%
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	>2%
Dehydration	Count / Kg	Nil	>2%
Extrinsic Foreign Bodies (plastic, metal etc.)	Count / Kg	Nil	>2%
OTHER QUALITY	0	0%	0

NUTRITIONAL INFORMATION

TYPICAL VALUES AS As sold	PER 100G	*RI AVERAGE ADULT	%RI FOR AN AVERAGE ADULT
ENERGY kJ	205	8400	2%
ENERGY kcal	48	2000	2%
FAT	0.5	70	1%
OF WHICH SATURATES	0.3	20	2%
CARBOHYDRATES	0.5	260	0%
OF WHICH SUGARS	0.5	90	1%
PROTEIN	10.74	50	21%
SALT	3.28	6	55%

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



PRODUCT SPECIFICATION

MICROBIOLOGICAL TESTING			
Frequency	1 per batch		
Test	Measure	Target	Reject
TVC (30°C/72hours)	cfu/g	<10,000	>1,000,000
Enterobacteriaceae	cfu/g	N/A	N/A
Staphylococcus aureus	cfu/g	<20	>100
E.coli	cfu/g	<10	>100
Coliforms	cfu/g	N/A	N/A
Salmonella spp	cfu/25g	ND in 25g	Pos in 25g
Listeria spp	cfu/25g	N/A	N/A
Vibrio spp	cfu/25g	<10	>1000
Clostridium Perfringens	cfu/25g	N/A	N/A
Other Micro : Yeasts & Moulds	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



PRODUCT SPECIFICATION

KOSHER	0	0
MUSLIMS/HALAL	0	0
VEGETARIANS	0	0
VEGANS	0	0

ADDITIONAL INFORMATION
0

WRITTEN BY	
Name of Author:	Beth Evans
SIGNATURE :	<i>Beth Evans</i>
Date Written/Updated:	4/5/2023
Issue No:	13

Revision History
Issue 13 (26/5/2023) - changed Carnel6595 to Curaphos and removed E339
Issue 12 (06/04/2023) - Updated Poly to 921223
Issue 11 (05/04/2023) - Origins updated
Issue 10 (22/09/2022) - amended inner & outer markings to state "TRUE COUNT"
Issue 9 (05/07/2021) - Outer case input and markings updated
Issue 8 (27/05/2021) - amended outer case to 925017
Issue 7 (05/02/2021) - Inner input amended
Issue 6 (08/01/2021) - Inner markings amended with GB HM and outer case adding EU address
Issue 5 (27/08/2020) - Outer case changed to 914930, Outer Case markings amended
Issue 4 (17/04/2020) - Bag Markings amended