

RECEIVED

Thomas Ridley QC Dept.
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Unit 1 Omega Blvd, Great Sankey, Warrington WA5 3ZL Product Name: Battered Squid Rings 12 x 500G Product Legal Name: Formed squid rings, breaded, pre-fried, deep frozen 300059 Sykes Code: ES 26.09063/PO Health Mark Customer: 0 Product Brand: MarNatura Dosidicus gigas Species: Country of Origin Spain Formed squid rings (40%)(MOLLUSC), WHEAT flour, water, corn starch, sunflower oil, dextrines, salt, thickeners (E407, E412), WHEAT fibre, raising agents (E450, E500), yeast, garlic, glucose-fructose syrup, falvouring, acidity regulator (E330, antioxidant (E300), colour (E101) MOLLUSCS, WHEAT/GLUTEN Allergens (highlighted in ingredients list): MAY CONTAIN WARNING None 12 x 500g Size/Grade/Count: Target Glaze: Thickeners E407, E412 Raising Agents E450, E500 Additives/Processing aids Acidity regulator E330 Antioxidant E300 Colour E101 Shelf Life (months): 24 months Farmed/Wild caught: Wild caught FAO area (for wild caught only) FAO 87 Hooks and lines / Trawl Method of Catch: **PACKAGING** INNER OUTER Inner packaging description: LDPE bag Inner packaging dimensions 270 x 260 x 40 Outer Case Dimensions mm (LxWxH): 390 x 260 x 243 8435489708895 18435489708908 nner Barcode: Outer Case Barcode:



/	Pack Weight - Net:	5000	Net Case Weight (product net weight x number of packs per outer) KG:	6			
	Pack Weight - Gross:	500G	Gross Case Weight KG:	6.4			
		CASE & PALLET	CONFIGURATION				
	No of packs per case:	12	No. cases / Pallet	63			
	No. Cases / Layer	9	Pallet Height (m) (including pallet)	1.86			
	No. Layers / Pallet		Total Pallet Weight (Kg) (including packaging & pallet)	1.94			

	& pallet)
	INNER & OUTER CODING & PICTURES
Inner packaging Coding:	N/A
Outer Case Coding:	Name: Scientfic name: Size: Net weight: Gross weight: Frozen on date: Best before: EU code: Lot no: Storage intructions: Barcode:

ORGANOLEPTIC PROPERTIES						
	ACCEPTABLE	REJECT				
APPEARANCE	Golden yellow rings	Battered cracked, Black after cooking				
AROMA	GOOD. PROPER OF PRODUCT AND PREPARATION	Off flavour				
FLAVOUR	GOOD, PROPER TO THE PRODUCT AND PREPARATION, SLIGHTLY TO LEMON	Bad taste, ammonia or sour				
TEXTURE	Crispy coating, soft and firm	Not crunchy, rubbery				
Storage instructions	Keep at -18°C					



Safety advice/ warnings	0						
Defrost instructions		Not for defrosting. Cook from frozen					
Cooking Instructions	185°C). i (only for p colour, / product without defrosting over the o	PAN FRY / DEEP FRYER: Fry without defrosting in plenty of hot oil (180° - 185°C). Fry in small batches to prevent oil temperature reducing. Turn gently (only for pan fry) and continue frying for (3 – 4 minutes) until you reach a golden colour. / OVENCOOK: Prehast the oven at 200°C for 10 minutes. Introduce the product without defrosting over the oven plate at half height. Cook at 200°C temperature for 16 – 18 minutes. At half the cooking time, turn around the products to obtain a homogeneous result					
T	QUALITY A						
Test Glaze (by Codex Method)	Measure %	Acceptable N/A	Reject N/A				
Size / Count	/Lb or /Kg	12 x 500g	Outside of agreed grade				
CW Bits (<15mm or <10mm)* WW Broken (<4 segments)	% by weight or count/bag	N/A	N/A				
Clumps (>3 shrimp frozen together)	% by weight or count/bag	N/A	N/A				
Intrinsic Foreign Matter (shell, eyes, legs etc.)	Count (/Kg or /bag)	N/A	N/A				
By-Catch	Count / Kg	N/A	N/A				
Discolouration / Yellowing	% by weight or count/bag	N/A	N/A				
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	N/A	N/A				
Dehydration	Count / Kg	N/A	N/A				
Extrinsic Foreign Bodies (plastic, metal etc.)	Count / Kg	N/A	N/A				
OTHER QUALITY	N/A	N/A	N/A				
NUTRITIONAL INFORMATION							
TYPICAL VALUES AS SOLD	PER 100G	*RI AVERAGE ADULT	%RI FOR AN AVERAGE ADULT				
ENERGY kJ ENERGY kcal	938 224	8400 2000	11% 11%				
FAT	10	70	11%				
OF WHICH SATURATES	1.2	20	6%				
CARBOHYDRATES	27	260	10%				
OF WHICH SUGARS	4.8	90	5%				
PROTEIN	6.1	50	12%				
* Poforogo intake of an average adult (\$400 k1/2000 kcal)	1.00	6	17%				

*	Reference	intake o	fan	average	adult	(8400	kJ/2000	kcal)

MICROBIOLOGICAL TESTING					
Frequency	per batch				
Test	Measure	Target	Reject		



TVC (30°C/72hours)	cfu/g	<500000	1,000,000		
Enterobacteriaceae	cfu/g	N/A	N/A		
Staphylococcus aureus	cfu/g	<10	100		
E.coli	cfu/g	<10	100		
Coliforms	cfu/g	<500	1000		
Salmonella spp	cfu/25g	Absence	Absence/25 g		
Listeria spp	cfu/25g	Absence	<100 cfu/g		
Vibrio spp	cfu/25g	N/A	N/A		
Clostridium Perfringens	cfu/25g	N/A	N/A		
Other Micro :	N/A	N/A	N/A		
	OTHER PRODUC	T INFORMATION			
CONTAINS	YES/ NO/ SOURCE	CONTAINS	YES/ NO/ SOURCE		
GARLIC	No	GENETICALY MODIFIED ORGANISMS	No		
MAIZE	No	FERMENTATION PRODUCTS AND/OR ENZYMES MANUFATURED USING GENETICALLY MODIFIED ORGANISMS	No		
COCONUT	No	IRRADIATED MATERIAL/ INGREDIENTS/ PACKAGING	No		
YEAST/ YEAST DERIVATIVES	No	PRESERVATIVES	No		
HYDROGENATED FATS / OILS	No	ANTIOXIDANTS	No		
PALM OIL	No	ARTIFICIAL PRESERVATIVES	No		
ADDED SUGAR	No	FLAVOURINGS	No		
ADDED SALT	No	ARTIFICIAL/NATURE IDENTICAL FLAVOURINGS	No		
SULPHUR DIOXIDES AND SULPHITES BELOW 10 PPM	No	MSG	No		
GLUTEN AND THEIR DERIVATIVES BELOW 20 PPM	No	OTHER FLAVOUR ENHANCERS	No		
LECITHIN	No	ARTIFICIAL SWEETENERS	No		
HISTAMINE	No	COLOURS	No		
BENZOATES	No	ARTIFICAL/ NATURE IDENTICAL COLOURS	No		
вна/ внт	No	AZO DYES	No		
SUITABILITY INFORMATION					
SUITABLE FOR		YES/NO	DETAILS		
COEALIACS		No	contains wheat		
KOSHER		no	not certified		
MUSLIMS/HALAL		No	not certified		
VEGETARIANS		No	contains seafood		
VEGANS		no	contains seafood		

ADDITIONAL INFORMATION					
0					

WRITTEN BY				
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Revision History	
ssue 1 (01/12/2023) - new issue	
ssue 2 (20/03/24) - outer barcode updated	