

General				
Product description	Peeled and cooked warm water shrimp in brine "Large"			
Species	Whiteleg shrimp ( <i>Litopenaeus vannamei</i> )			
Origin	Farmed in Indonesia, Vietnam, Ecuador, Honduras, Venezuela, Guatemala, Nicaragua, Mexico and/or India.			
Count	100-200 pcs/lbs raw material / 130-270 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: <a href="mailto:info@heiploeg.com">info@heiploeg.com</a> Internet: <a href="http://www.heiploeggroup.com">www.heiploeggroup.com</a>			
Certification	<b>Certificates of Heiploeg International B.V.</b> can be downloaded from: <a href="http://www.heiploeggroup.com/en-us/quality/certification">http://www.heiploeggroup.com/en-us/quality/certification</a>			
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, ingedients, allergens, nutritional values, EU approval number, weight, storage conditions, shelf life, user instructions, lot number.			
Ingredients	Whiteleg <b>shrimp</b> , salt, acidity regulators: acetic acid, lactic acid, citric acid; colours: apocarotenal, beetroot red; antioxidant: <b>sodiummetabisulphite</b>			
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	2.0 – 2.5	%	energy	87 kcal
Citric acid E330	<1	%	energy	367 kJ
Lactic acid E270	< 1	%	fat	1.0 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	18 g
			salt	2.3 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 <b>target</b> values. The <b>tolerance</b> 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	