



TECHNICAL SPECIFICATION

FROZEN GIANT SQUID RINGS C/TTO IQF

PAGE 1

Name : FROZEN GIANT SQUID RINGS C/TTO IQF

Specie : (*Dosidicus gigas*)

Origin: Peru

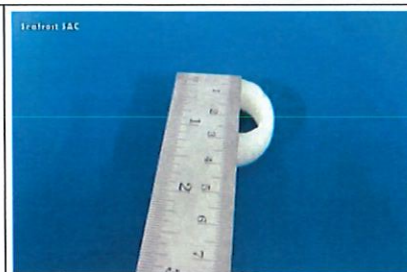
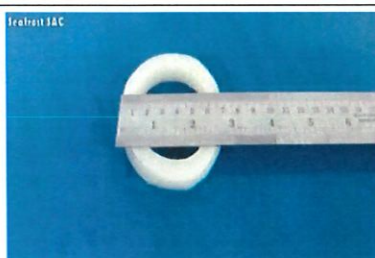
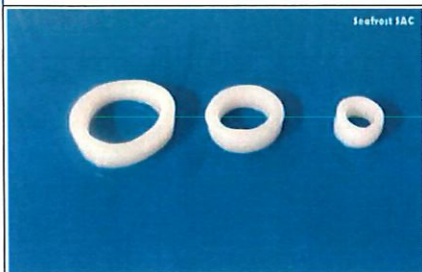
Net weight: 0.9 kg

Master: 7.2 kg

Referential image



FACTORY'S CERTIFICATIONS



PHYSICAL CHARACTERISTICS PRESENTATION 1

Net weight (kg)	0.9 kg
Drained weight (kg)	0.9 kg
Plus	2-3 %
Glazing: 10% (compensated) (Method on page 5)	10 %
Metering (according to customer's request)	Diameter: (22-33/33-50/50-70)
Thickness	1.0-1.6 cm



TECHNICAL SPECIFICATION

FROZEN GIANT SQUID RINGS C/TTO IQF

PAGE 2

ORGANOLEPTIC – PHYSICAL CHARACTERISTICS

Parameters	Target	Defects Considered as no conform
Visual	<ul style="list-style-type: none"> - Uniform, whole and deep-frozen gauge individually and frozen regularly - Carefully prepared and clean. - Uniform color: characteristic of the product. 	<ul style="list-style-type: none"> - Cutting defect > 3 cm. ≤2% - Rest of the cartilage ≥1%. - Broken pieces >5%. - Foreign materials 0%.
Texture	<ul style="list-style-type: none"> - Good resistance of the flesh after defrosting - Good resistance of the flesh after cooking - Characteristic firm but soft texture 	<ul style="list-style-type: none"> Abnormal or heterogeneous texture: Abnormal depiction of water
Smell	<ul style="list-style-type: none"> - Soft and characteristic "sea smell", without foreign smell 	<ul style="list-style-type: none"> Unusual smell: ammonia, of mud, strong "sea smell", prickly
Taste	<ul style="list-style-type: none"> - Homogeneous and specific taste of the species: - Soft and flav 	<ul style="list-style-type: none"> Heterogeneous or abnormal taste: prickly flavor, ammonia, bitter, excess or not enough salted

MICROBIOLOGICAL CHARACTERISTICS- PERU

ESSAYS	STANDARD VALUE			
	Evaluation plan		Limits	
	n	c	m	M
Mesophilic aerobes (30 °)	5	3	5 x 10 ⁵ UFC/g	10 ⁶ UFC/g
Escherichia coli	5	3	10 UFC/g	10 ² UFC/g
Staphylococcus aureus	5	2	10 ² UFC/g	10 ³ UFC/g
Salmonella	5	0	Absence/25g	-
Vibrio cholerae	5	0	Absence/25g	-
Vibrio parahaemolyticus	5	0	<3NMP/g	-

Referencia: Manual de Indicadores o criterios de seguridad alimentaria e higiene para alimentos y piensos de origen pesquero y acuicola. SANIPES. V.02. 2010. Codex Alimentarius en su "Norma General para el Etiquetado de Alimentos Pre-envasados" Codex Stand 1-1985 Rev. 1-1991.

***Microbiological characteristics depends on the destiny to export.**

ADDITIVES

E-330/E-331	If applicable
-------------	---------------



TECHNICAL SPECIFICATION

FROZEN GIANT SQUID RINGS C/TTO IQF

PAGE 3

USED MATERIALS

Packaging

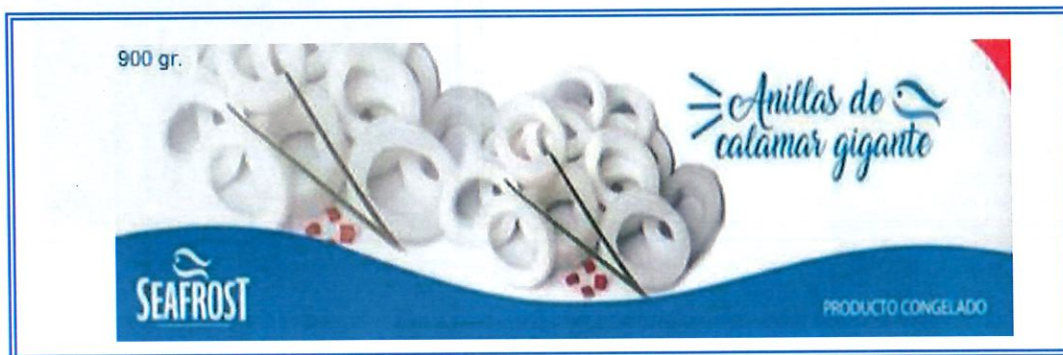
-Polyethylene bag suitable for frozen foods.

Dimensions: 9 inches width x 15 inches Length x 4.5 mils. Thickness

Dimensions of headed card dimension: 210 mm length x 60 mm height

-Dimensions of boxes: 385 mm Length x 255 mm Width x 245 mm Height.

The packaging complies with the established quality standards.



LABELED:

The batch number must be marked in each finished product box.

The batch number must allow traceability of the product in the downward and upward direction.

Freezing date.

Better before the date 24 months.



TECHNICAL SPECIFICATION

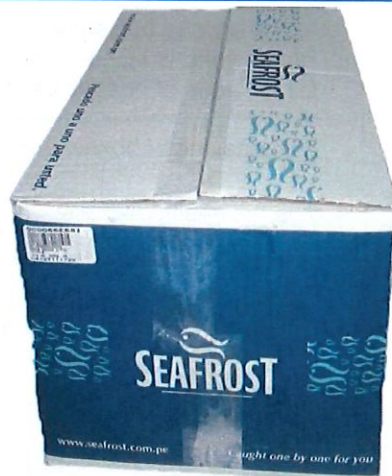
FROZEN GIANT SQUID RINGS C/TTO IQF

PAGE 4

CASE LABEL MODEL

FROZEN GIANT SQUID RINGS IQF (*Dosidicus gigas*)

ORIGIN: PERU
PRODUCED BY: SEAFROST S.A.C.
TWISTING OF PLANTS: P107-PAI-SEAF.
WILD CAUGHT FAO ZONE: 087
DISTRIBUTED BY: XXXXX
FISHING METHOD: HOOK AND LINES
LOT NUMBER: # 0030
PRODUCTION DATE: (DD / MM / YYYY)
CONSUME BEFORE: (DD / MM / YYYY)
NET WEIGHT: 7.2 Kg (8 X 0.9 Kg)
INGREDIENTS: GIANT SQUID, E-330, E-331
ALLERGEN: MOLLUSK
IT WILL STAY AT: -18 °C
NEVER RECOVER A DISCONTINUED PRODUCT



GLAZING CONTROL METHOD:

The product is weighed, approximately 1 lb (1 weight) and then immersed in water at 20 °C. Remove ice from the product, detected by touching. The water is allowed to drip for a few seconds and the surface is dried with a cloth. Repeat the immersion, in case there are still traces of ice on the surface of the product. Weigh again (weight2). For best results, repeat 3 times with approx. 454 g each time and calculate the average.

CALCULATION:

$$\% \text{ Glazing} = \frac{\text{Weight}_1 \text{ (g)} - \text{Weight}_2 \text{ (g)}}{\text{Weight}_1 \text{ (g)}} \times 100$$

- ADDITIONAL INFORMATION:

- Allergen: Giant squid (*Dosidicus gigas*)
- Free ionization
- Free GMO
- Keep under <-18°C.

27.06.22
NETTUNO ALIMENTARI S.p.A.