

General				
Product description	Peeled Cooked warm water shrimp in brine "Large"			
Species	Warm water shrimp, one or more of the following species, declaration on the label, based on the raw material-input; see lotnumber for used species: A: <i>Xiphopenaeus kroyeri</i> , caught in the Central western Atlantic B: <i>Protrachypene precipua</i> , caught in the Eastern Central Pacific and Southeast Pacific C: <i>Parapenaeopsis stylifera</i> , caught in the Western and Indian Eastern Ocean D: mixture of <i>Metapenaeus monoceros</i> - farmed in Indonesia, <i>Metapenaeus affinis</i> , <i>Metapenaeus dobsoni</i> - caught in the Western and Eastern Indian Ocean			
Catching method	Trawls			
Count	100-200 pcs/lbs raw material			
Supplier	Heiploeg International BV, Panserweg 14, 9974 SL Zoutkamp, the Netherlands Tel: +31 595 40 55 55 Fax: +31 595 40 23 54 E-mail: info@heiploeg.com Internet: www.heiploeg.com			
Certification	Certificates of Heiploeg International BV can be downloaded from: http://www.heiploeggroup.com/en/quality/certification Certificates of the ingredients: Not applicable for this article.			
Description	After catch the shrimp is peeled and frozen. At Heiploeg in Zoutkamp the shrimp is thawed, brined, cooked and packed in brine. All data are registered in our HACCP system.			
Label	Product denomination, shelf life, storage conditions, NL 6039 EG, ingredients, content, lot number			
Ingredients	Shrimp , salt, acidity regulators (E260, E330, E270), antioxidant (E223, sulphite) colours (E160e, E162)			
Preparation/use instructions	Ready to use			
Delivery conditions				
Primary packaging	1500 g in a jar, drained 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 dispatch			
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			Indicative nutritional values per 100 g	
Salt	2.0 – 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
			of which sugar	0 g
			protein	14 g
pH	5.0 – 5.6		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	100
*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. The tolerance values of the pathogens are also applicable at the end of the shelf life.		
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	