

<b>SUPPLIER / FACTORY</b>	Sykes Seafood Ltd
<b>ADDRESS</b>	New Smithfield Market, Manchester M11 2WP
<b>TELEPHONE NUMBER</b>	0161 223 9311
<b>FAX NUMBER</b>	0333 344 4714
<b>TECHNICAL CONTACT</b>	Technical
<b>EMAIL ADDRESS</b>	<a href="mailto:Technical@sykesseafood.com">Technical@sykesseafood.com</a>
<b>FACTORY HEALTHMARK NUMBER</b>	UK MS 008EC
<b>PRODUCT TITLE</b>	Glenmyr Seafood Coldwater Prawns Cooked and Peeled
<b>PRODUCT DESCRIPTION</b>	Cooked and Peeled Coldwater Prawns Individually Quick Frozen
<b>PRODUCT CODE</b>	103001
<b>BRAND</b>	Glenmyr
<b>SPECIES</b>	<i>Pandalus Borealis</i>
<b>COUNTRY OF ORIGIN</b>	Iceland / Norway / Greenland / Canada USA and packed in the UK
<b>INGREDIENTS DECLARATION</b>	Prawns ( <u>crustaceans</u> ), Salt.
<b>SIZE/GRADE/COUNT (SPECIFY COUNT FROZEN OR ACTUAL?)</b>	Extra Large (U150 pcs/lb Frozen Count)
<b>GLAZE LEVEL</b>	40% (+/-2%)
<b>ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE</b>	None
<b>SHELF LIFE</b>	18 months
<b>PRODUCT FARMED OR WILD CAUGHT</b>	Wild Caught
<b>IF WILD CAUGHT SPECIFY FAO AND METHOD OF CATCH</b>	North Atlantic Ocean FAO21 & FAO27 by trawls
<b>LABELLING INFORMATION (BB dates, batch numbers etc)</b>	Inner Pack - Best Before Date, Production Traceable Code Outer case - Best Before Date, Production Traceable Code
<b>ALLERGENS LABEL DECLARATION</b>	For allergens, see ingredients in <u>underlined</u> .
<b>OTHER ALLERGENS HANDLED ON SITE</b>	Molluscs

### PACKAGING

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Natural mono polythene	DESCRIPTION	Cardboard
SIZE (L x W x H)	300 x 390mm	SIZE (L x W x H)	369 x 227 x 287mm
PACK GROSS WEIGHT	2000g	CASE WEIGHT	10.46 kg
PACK NETT WEIGHT	1200g	LAYERS PER PALLET	6
PACKS PER OUTER	5	NUMBER PER LAYER	13
COUNT PER PACK	Extra Large (U150 per lb Frozen Count)	CASES PER PALLET	78
PACK BARCODE	5025728007419	PALLET HEIGHT	1.88 m
		GROSS WEIGHT OF COMPLETED PALLET	840 kg
		OUTER BARCODE	05025728007402

### QUALITY ATTRIBUTES

	ACCEPTABLE	REJECT
APPEARANCE	No signs of dehydration or yellowing, colour should be pale to mid pink pieces of shell	Dehydration or yellowing >10% Dark colour
TASTE	Medium to low salt flavour, fresh tasting	Off flavours
TEXTURE	Firm, but not dry or chewy, soft and moist but no mushy	Chewy or mushy texture
SMELL	Fresh, free from off odours, or strong fishy smells.	Off odours or strong fishy smells

STORAGE INSTRUCTIONS	Keep frozen at 18°C or colder.	
	Food freezer	***** Until Best Before End Date*
	Star Marked Frozen Food Compartment	*** Until Best Before End Date.
		** 1 month
		* 1 week
	Ice Marking Compartment	3 Days
Do not re-freeze once defrosted. * Should be -18°C or colder.		
DEFROSTING INSTRUCTIONS	Pour desired amount and allow to defrost for about an hour at room temperature or overnight in a refrigerator. Once defrosted consume within 24 hours. To preserve quality, avoid defrosting by heating.	

### QUALITY DEFECTS

DEFECT	LIMITS	TARGETS
Glaze	40%	44%
Size/Count	250-350/lb	Out of agreed grade
Bits <15mm or <10mm	<2%	>5%
Clumps	<1%	>5%
Intrinsic Foreign Matter(shell, legs, eyes etc)	<4/kg	>8/kg
By - Catch	Nil	>1/kg
Yellowing	<2%	>5%
Black Spots	Nil	>1%
Dehydrations	Nil	Dehydration present
Extrinsic Foreign Bodies	Nil	Any foreign Bodies present

### NUTRITIONAL INFORMATION

TYPICAL COMPOSITION PRODUCT AS CONSUMED	PER 100G	*RI Average Adult	% RI for an Average Adult
ENERGY kJ / kcal	270 kJ / 64 kcal	8400kJ/ 2000kcal	3.2%/ 3.2%
FAT	0.7g	70g	1.0%
OF WHICH SATURATES	0.2g	20g	1.0%
CARBOHYDRATES	Less than 0.5g	260g	<0.2%
OF WHICH SUGARS	Less than 0.1g	90g	<0.1%
PROTEIN	14.4g	50g	28.7%
SALT	1.4g	6g	23.3%

\*Reference Intake of an Average Adult (8400 kJ/2000kcal)

### MICROBIOLOGICAL TESTING

TEST	TARGET	MAXIMUM	FREQUENCY
TVC	<5,000 cfu/g	>50,000 cfu/g	Each batch
COLIFORMS	<10 cfu/g	>100 cfu/g	Each batch
E COLI	<10 cfu/g	>10 cfu/g	Each batch
S AUREUS	<20 cfu/g	>50 cfu/g	Each batch
SALMONELLA	Not Detected in 25g	Detected	Each batch
LISTERIA	Not Detected in 25g	Detected	Each batch

### ALLERGEN AND INTOLERANCE INFORMATION

ITEM	PRESENT YES/NO	INGREDIENT	CROSS CONTAMINATION
WHEAT & WHEAT DERIVATIVES	NO		
GLUTEN	NO		
SOYA/SOYA PRODUCTS	NO		
RYE	NO		
BARLEY	NO		
OATS	NO		
GARLIC	NO		
MEAT & MEAT PRODUCTS	NO		
PORK PRODUCTS	NO		
LAMB PRODUCTS	NO		
BEEF PRODUCTS	NO		
POULTRY PRODUCTS	NO		
ANIMAL FAT	NO		
MECHANICAL RECOVERED MEAT	NO		
MECHANICALLY SEPARATED MEAT / BAADER MEAT	NO		
FISH PRODUCTS	NO		
CRUSTACEANS	YES	Prawns	
MOLLUSCS	NO		Yes

IF ANIMAL ORIGIN, CONTAINS INGREDIENTS WHERE ANIMAL, FEED OR FEED INGREDIENTS DERIVED FROM GENETICALLY MODIFIED SOYA, MAIZE OR NON EU RAPESEED ?	NO		
EGG/EGG PRODUCTS	NO		
COWS MILK & MILK PRODUCTS	NO		
CHEESE PRODUCTS	NO		
LACTOSE	NO		
ADDED SUGAR	NO		
ADDED SALT	YES	Salt	
CAFFEINE	NO		
CASIENE	NO		
CELERY / CELERIAC	NO		
COCOA	NO		
LUPIN	NO		
PEANUTS	NO		
NUTS	NO		
PINE NUTS / PINE KERNELS	NO		
UNREFINED NUT OILS & DERIVATIVES	NO		
COCONUT	NO		
ADDITIVES	NO		
AZO DYES	NO		
ARTIFICIAL COLOURING	NO		
ADDED NATURAL COLOURING	NO		
NATURE IDENTICAL COLOURING	NO		
MAIZE	NO		
MUSTARD	NO		
RENNET	NO		
SESAME	NO		
SEEDS	NO		
WHEY	NO		
YEAST AND DERIVATIVES	NO		
GENETICALLY MODIFIED ORGANISMS	NO		
CONTAINS FERMENTATION PRODUCTS AND / OR ENZYMES MANUFACTURED USING GENETICALLY MODIFIED ORGANISMS	NO		
SUPLHUR DIOXIDES AND SULPHITES ABOVE 10PPM	NO		
SUPLHUR DIOXIDES AND SULPHITES BELOW 10PPM	NO		
BENZOATES	NO		
IRRADIATED MATERIAL	NO		
PRESERVATIVES	NO		
ARTIFICIAL PRESERVATIVES	NO		
BHA / BHT	NO		
LECITHIN	NO		
MSG	NO		

OTHER FLAVOUR ENHANCERS	NO		
HYDROGENATED VEGETABLE OIL / FATS	NO		
HYDROGENATED OIL / FATS	NO		
MORE THAN 10% ADDED POLYOLS	NO		
PALM OIL	NO		
ANTIOXIDANTS	NO		
NATURAL FLAVOURINGS	NO		
ARTIFICIAL FLAVOURINGS	NO		
ARTIFICIAL SWEETENERS	NO		
ASPARTAME	NO		
SPELT	NO		
KAMUT	NO		

SUITABLE FOR	YES / NO	DETAILS
COELIACS	YES	
DIABETICS	YES	
EGG ALLERGY / INTOLERANCE	YES	
FISH ALLERGY INTOLERANCE	YES	
KOSHER	NO	
LACTOSE ALLERGY/INTOLERANCE	YES	
MILK ALLERGY/INTOLERANCE	YES	
MUSLIMS / HALAL	NO	
NUT/SEED ALLERGY/INTOLERANCE	YES	
SESAME ALLERGY/INTOLERANCE	YES	
LUPIN ALLERGY/INTOLERANCE	YES	
SHELLFISH ALLERGY/INTOLERANCE	NO	
SOYA ALLERGY/INTOLERANCE	YES	
WHEAT ALLERGY/INTOLERANCE	YES	
VEGETARIANS *	NO	
VEGANS *	NO	

\* AS DEFINED BY GUIDANCE OF THE FOOD STANDARDS AGENCY

Approved on behalf of J Sykes & Sons (Manchester) Ltd

**Name** : **Ciara Mooney**

**Position** : **Technologist**

**Date** : June 9<sup>th</sup> 2016

Amendments: 02.03.2016:- Allergen label declaration, Allergen and intolerance information, Storage instruction (amended by NM)

Amendments: 09.06.2016: - Product Code, new spec format (amended by CM)

Amendments: 09.11.2016: Country of Origin, Glaze level, added other allergens handled on site, amended wild caught & fao (amended by CM)

Amendments:28.02.2017:- Size, Ingredients, Added Additive column, Added catch method, Allergens label declaration, Product description, Quality Defects, Nutritional, Storage, Defrosting Instructions, Inner & Outer packaging sizes (amended by CM)

Amendments: 07.03.2017: - Product description (amended by CM)

Amendments: 05.03.2020 – technical contact details (amended by KP)