



PRODUCT SPECIFICATION

100 King Street, Knutsford, Cheshire, WA16 6HQ Telephone: 0333 444 1862; Technical@sykesseafood.com		
Product Name:	AR 250/350 LIGHT BLUE CW 5X2KG	
Product Legal Name:	Cooked and Peeled Coldwater Prawns	
Accreditation	BRC AA+	
Sykes Code:	101005	
Health Mark	GB MS008	
Customer:	Sykes	
Product Brand:	Arctic Royal	
Species:	Pandalus Borealis	
Country of Origin	North Atlantic - FAO 27 & FAO 21	
Ingredients declaration:	Prawns (Pandalus Borealis) (Crustaceans), Salt	
Allergens (highlighted in ingredients list):	Crustaceans	
MAY CONTAIN WARNING	NONE	
Size/Grade/Count:	250-350/Lb Frozen Count	
Target Glaze:	12%	
Additives/Processing aids	None	
Shelf Life (months):	18 months	
Farmed/Wild caught:	Wild Caught	
FAO area (for wild caught only)	North Atlantic - FAO 27 & FAO 21	
Method of Catch:	Trawl	
PACKAGING		
	INNER	OUTER
Inner packaging description:	921011 POLY MATTE TF3 A ROYAL LTBLUE MED IPK 45 EU	Outer case description: 925010 OUTERS A ROYAL MED LT BLUE EU
Inner packaging dimensions L x W x H (mm)	300x390	Outer Case Dimensions mm (LxWxH): 369x227x287
Inner Barcode:	5025728014882	Outer Case Barcode: 05025728014875
Pack Weight - Net:	1.76Kg	Net Case Weight (product net weight x number of packs per outer) KG: 8.8
Pack Weight - Gross:	2kg	Gross Case Weight KG: 10.0
CASE & PALLET CONFIGURATION		
No of packs per case:	5	No. cases / Pallet 78
No. Cases / Layer	13	Pallet Height (m) (Including pallet) 1.88
No. Layers / Pallet	6	Total Pallet Weight (Kg) (Including packaging & pallet) 744.43
INNER & OUTER CODING & PICTURES		
Inner packaging Coding:	101005 SIZE 250/350 DOUBLE FROZEN Net Weight (Excluding ice glaze):1760g e Best Before End: MMM YYYY ppppp (TIME) L?? ??? Ingredients: PRAWNS (Pandalus borealis) (CRUSTACEANS), Salt. Caught in the North Atlantic Ocean using Trawls (FAO 21/27) 5025728014882 GB MS008	
Outer Case Coding:	101005 SIZE 250/350 DOUBLE FROZEN NET WEIGHT (EXCLUDING ICE GLAZE): (5x1.76kg e) 8.8kg e BEST BEFORE END: MMM YYYYL?? ??? ppppp 05025728014875	



ORGANOLEPTIC PROPERTIES		
	ACCEPTABLE	REJECT
APPEARANCE	Evenly graded cooked & Peeled cold water prawns, pink to pale pink in colour. No signs of dehydration or yellowing. IQF Frozen	Very pale or dark in colour, excess yellowing or black spots, translucent looking. Excess broken prawns. Dehydration or yellowing. Defrosted
AROMA	No off odours or taints, slightly fishy smell. Typical of the species	Off taints. Strong fishy aroma, ammonia smell
FLAVOUR	Flavour should be clean, slightly fishy and typical of the species. Slightly sweet and salty	Very fishy, metallic, iodine taint, ammonia, off
TEXTURE	Firm, but not dry or chewy, soft and moist but not mushy. Break up easily in mouth	Very tough, rubbery, or very soft, mushy offering no "bite", greasy
Storage instructions	Keep frozen at -18°C or below. Do not re freeze once defrosted.	
Safety advice/ warnings	Although every care has been taken to remove shell, some small pieces may retain	
Defrost instructions	Pour desired amount and allow to defrost for about two hours at room temperature, or overnight in a refrigerator. Once defrosted, keep refrigerated and consume product within 24 hours. To preserve quality, avoid defrosting by heating.	
Cooking Instructions	Ready to Eat	

QUALITY ATTRIBUTES			
Test	Measure	Acceptable	Reject
Glaze (by Codex Method)	%	10%	14%
Size / Count	/Lb or /Kg	250-350/Lb Frozen Count	Outside of agreed grade
CW Bits (<15mm or <10mm)* WW Broken (<4 segments)	% by weight or count/bag	<5%	>5%
Clumps (>3 shrimp frozen together)	% by weight or count/bag	<1%	>5%
Intrinsic Foreign Matter (shell, eyes, legs etc.)	Count (/Kg or /bag)	<4/Kg	>8/Kg
By-Catch	Count / Kg	Nil	>1/Kg
Discolouration / Yellowing	% by weight or count/bag	<2%	>5%
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	Nil	>1%
Dehydration	Count / Kg	Nil	any dehydration found
Extrinsic Foreign Bodies (plastic, metal etc.)	Count / Kg	Nil	any foreign bodies found
OTHER QUALITY	N/A	N/A	N/A

NUTRITIONAL INFORMATION			
TYPICAL VALUES AS CONSUMED	PER 100G	*RI AVERAGE ADULT	%RI FOR AN AVERAGE ADULT
ENERGY kJ	288	8400	3%
ENERGY kcal	68	2000	3%
FAT	0.8	70	1%
OF WHICH SATURATES	0.3	20	2%
CARBOHYDRATES	0.1	260	0%
OF WHICH SUGARS	0.1	90	0%
PROTEIN	15.2	50	30%
SALT	2.00	6	33%

* Reference intake of an average adult (8400 kJ/2000 kcal)



MICROBIOLOGICAL TESTING			
Frequency	1 per batch		
Test	Measure	Target	Reject
TVC (30°C/72hours)	cfu/g	<10,000	>100,000
Enterobacteriaceae	cfu/g	<100	>1,000
Staphylococcus aureus	cfu/g	<20	>50
E.coli	cfu/g	<10	>10
Coliforms	cfu/g	N/A	N/A
Salmonella spp	cfu/25g	ND in 25g	Pos in 25g
Listeria spp	cfu/25g	ND in 25g	Pos in 25g
Vibrio spp	cfu/25g	N/A	N/A
Clostridium Perfringens	cfu/25g	N/A	N/A
Other Micro	None	None	None
OTHER PRODUCT INFORMATION			
CONTAINS	YES/ NO/ SOURCE	CONTAINS	YES/ NO/ SOURCE
GARLIC	NO	GENETICALLY MODIFIED ORGANISMS	NO
MAIZE	NO	FERMENTATION PRODUCTS AND/OR ENZYMES MANUFACTURED 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	YES	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	ARTIFICIAL/ NATURE IDENTICAL COLOURS	NO
BHA/ BHT	NO	AZO DYES	NO
SUITABILITY INFORMATION			
SUITABLE FOR	YES/NO	DETAILS	
COEALIACS	YES	Not certified	
KOSHER	NO	Not certified	
MUSLIMS/HALAL	NO	Not certified	
VEGETARIANS	NO	Contains prawns	
VEGANS	NO	Contains prawns	
ADDITIONAL INFORMATION			
None			
WRITTEN BY			
Name of Author:	Nidtima Maroengsit		
SIGNATURE :	<i>Nidtima Maroengsit</i>		
Date Written/Updated:	27/09/2021		
Issue No:	7		
Revision History			
Issue 7 (27/09/2021) - Update nutritional information on current artwork Issue 6 (22/03/2021) - Outer input changed. No markings change. Issue 5 (22/03/2021) - Inner input changed, healthmark added on inner markings. Issue 4 (11/06/2020) - Micro suite amend followed form-QC-07 issue 38; Legal name added Issue 3 (25/07/2017) - changed from true to frozen count Issue 2 (13/07/2017) - added FAO 21/27 onto bag Issue 1 (27/06/2017) - new issue			