

<b>Brand:</b> Sail	<b>Product:</b> 21/25 Frozen Breaded Butterfly Peeled and Deveined Tail-On White Shrimp		
<b>Address:</b> 300 Frank W. Burr Blvd. Teaneck, NJ 07666	<b>Phone:</b> 201-801-0800	<b>Fax:</b> 201-801-0802	

PARAMETER	DESCRIPTION		
	<b>Raw Material</b>  <b>Market Name:</b> Shrimp <b>Scientific Name:</b> <i>Litopenaeus vannamei</i>	<b>Method of catch</b>  Farm raised	<b>Country of Origin</b>  China
<b>Product Description</b>	<ul style="list-style-type: none"> <li>➤ Sail brand breaded shrimp is randomly inspected by a third party lab (either in country of origin or USA) and must conform with applicable parts of the Code of Federal Regulations, Title 21 (Fish and Fishery Products), Title 21 (Current Good Manufacturing Procedures), and any local and State requirements. The product shall be processed and packed complying with the Pathogen Reduction Act and a HACCP system (21CFR Part 123).</li> <li>➤ Sail brand breaded shrimp shall be processed from farm raised shrimp. The shrimp shall be processed and frozen within thirty (30) hours of harvest. The product shall not be adulterated, contain unapproved antibiotics or chemical agents.</li> <li>➤ 49% breading, 51% shrimp</li> <li>➤ <b>Pack:</b> <ul style="list-style-type: none"> <li>• <b>Inner box:</b> Three (3) pounds shrimp per package.</li> <li>• <b>Box:</b> Four (4) packages per box. Box net weight 12.00 pounds.</li> </ul> </li> </ul>		
<b>Quality Requirements</b> ( color, flavor, aroma texture)	<p><b>Workmanship:</b> The shrimp shall exhibit good overall workmanship. For headless, the shrimp shall be free of excessive throat meat, &lt;1/4 of length of 1st segment. The tail shall not be trimmed to remove any evidence of black spot. The product should be free of any signs of freezer burn or other temperature abuse.</p> <ul style="list-style-type: none"> <li>➤ <b>Note:</b> Random testing by an independent lab will be performed for each plant to determine ingredient composition. The test results will be measured against the product specifications included in this document. Upon completion, the reports will be reviewed by QC management in their respective country and if acceptable, will be sent to the Sustainability Coordinator for record keeping.</li> </ul> <p><b>Organoleptic:</b></p> <p><b>Color:</b> Shrimp must be typical of fresh, properly processed raw shrimp, free of "off" colors of any kind, including black spot.</p> <p><b>Texture:</b> Moist, firm, and resilient, typical of fresh, properly processed raw shrimp.</p> <p><b>Aroma:</b> Mild, natural, typical of fresh, properly processed raw shrimp. Free of "off" aromas of any kind including, but not limited to chlorine and phosphate.</p> <p><b>Flavor:</b> Good characteristic flavor, typical of fresh, properly processed raw shrimp. Free of "off" flavors of any kind including, but not limited to muddiness, vitamins, antibiotics, and phosphates of "soapy taste".</p>		

# EASTERN FISH COMPANY

Product Specification – Version 3, 05/08/2019

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<b>Analytical:</b>	<p><b>Moisture Content, % by weight:</b> Will not exceed 85%</p> <p><b>Phosphorous, mg/100g:</b> 250 (Maximum)</p> <p><b>Sulfites, ppm:</b> 10 (Maximum)</p> <p><b>Count Per Pound:</b> The Count (as per stated range) (Tail on or off) Per Pound is the finished count and shall be within the stated range on the package.</p> <p><b>Uniformity:</b> Weight of the 10% largest shrimp and then 10% smallest shrimp. To determine uniformity, divide the deglazed weight of the largest shrimp by the deglazed weight of the smallest shrimp with uniformity less than or equal to 1.50.</p> <p><b>Net Weight:</b> Net Package weight shall meet or exceed the stated package weight in all instances.</p>																
<b>Microbiological Specifications</b>	<table> <tr> <th></th><th>Limits</th></tr> <tr> <td><b>SPC, CFU/g at 18°C (68°F)</b></td><td>1,000,000 (Maximum)</td></tr> <tr> <td><b>Total coliforms</b></td><td>&lt; 1,000 cfu/g</td></tr> <tr> <td><b>E. Coli</b></td><td>&lt; 100 cfu/g</td></tr> <tr> <td><b>Staphylococcus aureus</b></td><td>&lt; 100 cfu/g</td></tr> <tr> <td><b>Salmonella</b></td><td>Negative</td></tr> <tr> <td><b>Vibrio spp.</b></td><td>100 cfu/25 g</td></tr> <tr> <td><b>Listeria monocytogenes</b></td><td>Negative</td></tr> </table>		Limits	<b>SPC, CFU/g at 18°C (68°F)</b>	1,000,000 (Maximum)	<b>Total coliforms</b>	< 1,000 cfu/g	<b>E. Coli</b>	< 100 cfu/g	<b>Staphylococcus aureus</b>	< 100 cfu/g	<b>Salmonella</b>	Negative	<b>Vibrio spp.</b>	100 cfu/25 g	<b>Listeria monocytogenes</b>	Negative
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<b>Processing Aids:</b>	Carnal 659-S or a comparable phosphate agent will be allowed. The temperature of the solution is not to exceed 5 degrees Celsius. Any additives must be declared on packaging. <b>If sodium metabisulfites goes above 10 ppm it must be declared on packaging as an allergen statement</b>																
<b>Recommended Shelf Life</b>	All products should be used within twenty four (24) months from the production date. Packaging and master carton has "Best If Used By" for date code, Julian code for production date, and processing code information to ensure full traceability.																
<b>Temperature</b>	Target range at time of packaging -18°F (-27.77°C) or below. The product shall be no more than 0°F (-18°C) at time of receipt and has not exceeded this temperature during shipment. This will be verified by an Eastern Fish comprehensive pre-shipment inspection protocol.																



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Packaging and Labeling	<b>Weighing Details</b>		
	<b>Gross Weight:</b>	13.5 lbs.	
	<b>Net Weight:</b>	12.0 lbs.	
	<b>Number of pieces per box/bag:</b>	4	
	<b>Master Carton</b>		
	<b>GTIN code:</b> 1 00 82318 02103 5	<b>Length:</b> 13.08 <b>Width:</b> 12.06 <b>Depth:</b> 7.12	<b>Cube:</b> 0.75 <b>Ti x Hi:</b> 12 x 6
	<b>Best If Used By format:</b>	MMM DD YYYY (Example: Sep 10 2016)	
	<b>Production Date (Julian Date) format:</b>	Plant initials + DDDYY + EF	