

Brand: Golden Harvest	Product: 31/40 Panko Breaded Round Tail Off Shrimp		
Address: 300 Frank W. Burr Blvd. Teaneck, NJ 07666	Phone: 201-801-0800	Fax: 201-801-0802	

PARAMETER	DESCRIPTION		
	Raw Material Market Name: Shrimp Scientific Name: <i>Litopenaus vannamei</i>	Method of catch Farm raised	Country of Origin Vietnam
Product Description	<ul style="list-style-type: none"> ➤ Eastern Fish shrimp is randomly inspected by a third party lab (either in country of origin or USA) and must conform to 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) as amended. ➤ The product shall not be adulterated, contain unapproved antibiotics, or chemical agents. ➤ 45% Panko Breading, 55% Shrimp ➤ Number of shrimp per inner carton: 93-120, 6 layers ➤ Curved as "C" Shape ➤ Pack: <ul style="list-style-type: none"> • Inner Carton: Three (3) pounds (48 ounces) per retail package. • Box: Four (4) retail packages per box. Box net weight twelve (12) pounds. 		
Quality Requirements (color, flavor, aroma texture)	<p>Workmanship: The breaded shrimp shall exhibit good overall workmanship. The tail shall not be trimmed to remove any evidence of black spot and the product should be free of any signs of freezer burn or other temperature abuse.</p> <ul style="list-style-type: none"> ➤ Note: 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. <p>Organoleptic:</p> <p>Color: Shrimp must be typical of fresh, properly processed breaded shrimp, free of "off" colors of any kind, including black spot.</p> <p>Texture: Shrimp should be moist, firm, and resilient, typical of fresh, properly processed breaded shrimp.</p> <p>Aroma: Mild, natural, typical of fresh, properly processed breaded shrimp. Free of "off" aromas of any kind.</p> <p>Flavor: Good characteristic flavor, typical of fresh, properly processed breaded shrimp. Free of "off" flavors of any kind including, but not limited to staleness.</p>		



EASTERN FISH COMPANY

Product Specification, Version 1 – 08/02/2018



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Analytical:	<p>Moisture Content, % by weight: Will not exceed 85%</p> <p>Phosphorous, mg/100g: 250 (Maximum)</p> <p>Sulfites, ppm: 10 (Maximum)</p> <p>Count Per Pound: 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>Uniformity: 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>Net Weight: Net Package weight shall meet or exceed the stated package weight in all instances.</p>																
Microbiological Specifications	<table> <tr> <th></th><th>Limits</th></tr> <tr> <td>SPC, CFU/g at 18°C (68°F)</td><td>1,000,000 (Maximum)</td></tr> <tr> <td>Total coliforms</td><td>< 1,000 cfu/g</td></tr> <tr> <td>E. Coli</td><td>< 100 cfu/g</td></tr> <tr> <td>Staphylococcus aureus</td><td>< 100 cfu/g</td></tr> <tr> <td>Salmonella</td><td>Negative</td></tr> <tr> <td>Vibrio spp.</td><td>100 cfu/25 g</td></tr> <tr> <td>Listeria monocytogenes</td><td>Negative</td></tr> </table>		Limits	SPC, CFU/g at 18°C (68°F)	1,000,000 (Maximum)	Total coliforms	< 1,000 cfu/g	E. Coli	< 100 cfu/g	Staphylococcus aureus	< 100 cfu/g	Salmonella	Negative	Vibrio spp.	100 cfu/25 g	Listeria monocytogenes	Negative
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Salmonella	Negative																
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Listeria monocytogenes	Negative																
Processing Aids:	Allowable 1% salt and 3% phosphate agent will be allowed. Soak time is not to exceed 15 hours. Any additives must be declared on packaging.																
Recommended Shelf Life	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.																
Temperature	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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Master Carton

Gross Weight: 15 lbs

Net Weight: 12 lbs

Cube: 0.92

Ti x Hi: 9 x 9

Length: 14.17"

Width: 11.81"

Depth: 9.45"

GTIN code: 1 00 82318 70006 0

Best If Used By format: MMM DD YYYY (Example: Sep 10 2017)

Production Date (Julian Date) format: Plant initials + DDDYY + EF

Inner Carton

UPC code:

0 82318 70006 3

Ingredients:

Shrimp, Water, Wheat Flour, Modified Tapioca Starch, Contains 2% or less of each of the following: Corn Starch, Tapioca Starch, Salt, Sugar, Shortening, Yeast, Sodium Tripolyphosphate (to retain moisture), Xanthan Gum, Guar Gum, Yeast Nutrients (Calcium Carbonate, Calcium Sulfate)

Allergen Statement:

Contains: Shrimp, Wheat

Packaging and
Labeling

