



COLA DE LANGOSTINO
BLANCO DE CULTIVO,
PELADA Y DEVENADA.
CONGELADO CRUDO
(P&D)

HOJA TÉCNICA

Producto: P&D

Descripción del producto

Colas de langostino Penaeus Vannamei crudo congelado, pelado, devenado, congelado en bloques o individual (IQF).

Calibres (pz/lb)

21/25, 26/30, 31/35, 36/40, 41/50, 61/70, 71/90,

Presentación y empaque de productos

Bolsas x 10, 2, 1, 0.5 kg.; 4 ó 5 Lbs.

Cajitas x 2, 1, 0.5 kg.; 4 ó 5 Lbs.

Master x 5, 10, 20 kg.; 10, 40, 50 Lbs.

Vida útil

Almacenado bajo condiciones óptimas <- 18 ° C, 24 meses de la fecha de congelación.

Producto final

| | |
|--------------|-------------------|
| Corteo final | Medio +/- 2 units |
| Uniformidad | 1.3 |

Parametros de calidad

| | |
|------------------------|---|
| Metabisulfito de Sodio | < 150 ppm |
| NBVT | < 25 MG/100G |
| Inhibidores | ausencia |
| Glaceado | 6% ± 2% |
| Vena Completa (max) | 5% |
| Vena Parcial (max) | 5% |
| Quebrados (max) | 2% |
| Aglomeraciones | Max 5% del peso total de la unidad de empaque |
| Temperatura | <- 18°C |
| MEI | Ausencia |
| MENI | Ausencia |

MEI (Materias extrañas inherentes) definido como propios del langostino, como cáscaras, patas, antenas, hepatpáncreas, etc.)

MENI (Materias extrañas no inherentes) definido como otro material extraño no intrínseco al producto, p. ej., piedras, algas, etc.

Microbiología

| | |
|-------------------------------|---------------|
| TVC (cfu/g) | < 1, 000, 000 |
| Total Enterobacterias (cfu/g) | < 1000 |
| Vibrio spp | Ausencia |
| Salmonella / 25g | Ausencia |
| Listeria | Ausencia |
| Otras bacterias Patógenas | Ausencia |

**PEELED AND DEVEINED,
HEADLESS RAISED SHRIMP.**
FROZEN RAW
(P&D)

TECHNICAL SHEET

Product: P&D

Product Description

Raw frozen, peeled and deveined, warm water prawns (Panaeus vannamei) frozen in blocks or IQF.

Sizes (pc/lb)

21/25, 26/30, 31/35, 36/40, 41/50, 61/70, 71/90

Products presentation and packaging

Bags x 10, 2, 1, 0.5 kg.; 4 ó 5 Lbs.

Cases x 2, 1, 0.5 kg.; 4 ó 5 Lbs.

Master x 5, 10, 20 kg.; 10, 40, 50 Lbs.

Shelf life

Shelf life unopened from freezing date: 24 months, when stored under correct storage conditions (<- 18°C)

Final product

| | |
|-------------|---------------------|
| Final count | Average +/- 2 units |
| Uniformity | 1.3 |

Quality parameters

| | |
|---------------------------|--|
| Sodium Metabisulphite | < 150 ppm |
| NBVT | < 25 MG/100G |
| Inhibitors / antibiotics | Absent (Chloranphenicol, nitrofurans, streptomycin.) |
| Glaze | 6% ± 2% |
| Full vein (max) | 5% |
| Partial vein (max) | 5% |
| Damaged Prawn Meat (max) | 2% |
| Clumps | Total maximum of 5% by weight of all package |
| Final product Temperature | <- 18°C |
| IFM | Nil |
| EFM | Nil |

IFM (Intrinsic Foreign Material) is defined as foreign material derived from the prawn and includes legs, shell, eyes, roe, etc.

EFM is defined as any other foreign material that is not intrinsic to the product e.g. fish, stones, weed, etc.

Microbiology

| | |
|-------------------------------|---------------|
| TVC (cfu/g) | < 1, 000, 000 |
| Total enterobacterias (cfu/g) | < 1000 |
| Vibrio spp | Absent |
| Salmonella / 25g | Absent |
| Listeria | Absent |
| Otras Pathogenic bacteria | Absent |