



KVSPR0401-13

ORIGINAL DATE	15.05.2023
LAST CHANGE	10.08.2023
MADE BY	Viktorija Domarkienė
APPROVED BY	
APPROVAL DATE	

ARTICLE NR.	A BRC 211
ARTICLE NAME	IQF breaded crab taste claws from surimi with wooden stick, 20 x 245 kg
BRAND	VICI
CUSTOMER	Bocasales, USA

PRODUCER			
BUSINESS ADDRESS	VICIŪNAI IR KO Karaliaus Mindaugo av. 38 LT 44307 KAUNAS Lithuania	FACTORY ADDRESS	PLUNGĖS KOOPERATINĖ PREKYBA Birutės street 50 90112 PLUNGĖ LITHUANIA LT 68-08 EB
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INGREDIENTS (for label, in decreasing order, mentioning all E numbers)	
Ingredients: water, fish protein 28% (fish meat, stabilizers: sorbitol, diphosphates, triphosphates, polyphosphates; sugar), crumbs (wheat flour, salt, spice: paprika; yeast), wheat starch, battermix (wheat flour, modified wheat starch, wheat starch, potato starch, salt), egg white, soy protein, rapeseed oil, sugar, salt, modified potato starch, artificial and natural flavouring (water, crab flavor, monosodium glutamate, salt, glycerol, sugar, flavor substances, beef flavor, yeast extract, potassium sorbate, xanthan gum, nucleotides), sorbitol, monosodiumglutamate, colorant: paprika extract.	

NUTRITIONAL INFORMATION (100g finished product). Allowed deviation of nutritional information according EU and/or country law and ALLERGENIC INFORMATION

		ALLERGEN	Y/N	ON SEPARATED PRODUCTION LINE	CROSS CONTAMINATION
Fats,g	2.1	Cereals (gluten)	Y		Molluscs
of wich saturates g.	0.3	Crustaceans	Y		
Trans fats,g	0	Egg	Y		
Protein, g	8.7	Fish	Y		
Carbohydrates, g	26	Peanuts	N		
of wich sugars g.	3.2	Soybeans	Y		
Includes Added Sugars, g	2.4	Molluscs	N		
Fibre g.	0.7	Milk/Lactose	N		
Sodium g.	0.64	Nuts	N		
Total kcal	153	Celery	N		
Cholesterol, mg	10	Mustard	N		
Vitamin D mcg	0.25	Sesame seeds	N		
Calcium, mg	101	SO2 >10mg/kg	N		
Iron mg	0.61	Lupine	N		
Potassium mg	36.2				

CHARACTERISTICS

ORGANOLEPTIC & PHYSICAL	
Appearance	Imitation breaded crab claw with wooden stick, uniform size and form
Colour	inside product: white; outside: orange (light crumbs) no coloring
Texture	Rough
Odour	Fresh specific surimi product
Taste	Fresh specific surimi product
Wrapping	No wrapping
Packaging Style	IQF
Pack weight	245 g
Conservation/prep.	Keep at (-18)°C or below until Best before date indicated on the package. Do not refreeze once thawed. Use by best before date. Heat the oil at 170°C. Fry the still frozen product until golden brown 5 min. Heat oven to 180-200°C, place the product on baking paper, spray oil on both sides and bake for 20
Transport condition	

MICROBIOLOGICAL

TEST	TARGET	MAX	METHOD	LAB(I/E)	FREQUENCY
Bacillus Cereus 1g	1000	1000	LST EN ISO 7932:2005	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
Coagulase-positive Staphylococci 1g	100	1000	LST EN ISO 6888-1:2021	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
L. Monocytogenes 25g	absent	absent	LST EN ISO 11290-1:2003; LST EN ISO 11290-1:2003/P:2004; LST EN ISO 11290-	E	5 SAMPLE EVERY BATCH
Salmonella 25g	absent	absent	LST EN ISO 6579:2003	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
TPC 1G	50000	1000000	LST EN ISO 4833-1:2013/A1:2022	E	1 TEST PER WEEK FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")

CHEMICAL

TEST	TARGET	MARGIN	METHOD	LAB(I/E)	FREQUENCY
MOISTURE	60.00%	+/-3	WITH INFRARED LAMP	I	EVERY BATCH
Ph	7	+/-0,5	WITH PH METER	I	EVERY BATCH
SALT	1.6	+/-0,3	AGNO3	I	EVERY BATCH

MANUFACTURING PROCESS

HACCP TYPE:	SAFETY AND QUALITY OF SURIMI BREADED PRODUCTS
HACCP DOCUMENT:	HACCP PROGRAM AND QUALITY CONTROL SHEETS
GMO STATUS:	This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003
IONISATION:	This product is only containing non ionisated ingredients
NANOTECHNOLOGIES	This product is not containing nanomaterials
RESIDUES STATUS:	This product is conform to EU laws concerning dioxine, PCB's and heavy metals.
TREATMENT:	Forming, Pasteurization, Freezing and Breading