



KVSPR0401-13

ORIGINAL DATE	20.04.2023
LAST CHANGE	23.08.2023
MADE BY	Magdalena Tiik
APPROVED BY	
APPROVAL DATE	23.08.2023

ARTICLE NR.	Z BSH 1677
ARTICLE NAME	Breaded MAXI Shrimps 25x300g pref., froz., /7182
BRAND	VICI
CUSTOMER	US

PRODUCER			
BUSINESS ADDRESS	AS Paljassaare Kalatööstus Paljassaare tee 30 Tallinn Estonia, Harjumaa	FACTORY ADDRESS	AS Paljassaare Kalatööstus Paljassaare tee 30 Tallinn Estonia, Harjumaa EE 210 EÜ
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INGREDIENTS (for label, in decreasing order, mentioning all E numbers)

Surimi shrimps MAXI 70% [water, surimi 35% (fish meat, stabilisers: E420, E450, E451, E452; sugar), starch (contains wheat), egg white, soy protein, vegetable oil*, sugar, salt, flavouring (contains crustaceans, taste enhancer: E635), taste enhancer: E621, modified starch, colorants: E120, E160c; citrus fruit fiber, stabilizer: carragenan., Breeding 30% (wheat flour, rapeseed oil/sunflower oil*, water, maize flour, maize starch, potato starch, wheat starch, salt, dextrin, hen egg white, spices (paprika, turmeric), thickening agent E415, raising agent E503.

* Oil is indicated by letter near "LOT number" on the package: R-rapeseed oil, S-sunflower oil.

INSTRUCTIONS FOR USE: Cook frozen product:

Frying-pan Medium heat 4-5 minutes from both sides
Oven 200 C 11-12 minutes

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
Total kJ	1012	fish	Y		molluscs
Total kcal	241	gluten (wheat)	Y		mustard
fats, g	10.2	molluscs	N		SO2
of which saturates, g	1	mustard	N		
carbohydrates, g	28.9	egg	Y		
of which sugars, g	3.13	milk/lactose	N		
protein, g	8.2	soy	Y		
salt, g	2.5	nuts	N		
fiber, g	0.78	peanuts	N		
		crustaceans	Y		
		sesame seeds	N		
		celery	N		
		lupine	N		
		SO2	N		

CHARACTERISTICS
ORGANOLEPTIC & PHYSICAL

Appearance	Typical for that product
Colour	orange, it is possible tone colour changes during product shelf life
Texture	Typical for breaded surimi
Odour	typical for breaded fish products, not bitter, burned, or rancid
Taste	Typical for breaded surimi
Wrapping	
Packaging Style	25x300g flowpack
Pack weight	300g flowpack
Conservation/prep.	Keep at (-18)°C or below until Best before date indicated on the package. Do not refreeze once thawed.

Transport condition
MICROBIOLOGICAL

TEST	TARGET	MAX	METHOD	LAB(I/E)	FREQUENCY
Coliforms, 1g		1000	NMKL44 (6)	E	2 X YEAR/ FROM THE PRODUCT GROUP
Staphylococcus aureus, 1g		<100	ISO 6881-1(PETRFILM)	E	2 X YEAR/ FROM THE PRODUCT GROUP
TBS, 1g		1000000	EVS-EN ISO 4833-1	E	2 X YEAR/ FROM THE PRODUCT GROUP
Bacillus cereus, 1g		500	EVS-EN ISO 7932	E	2 X YEAR/ FROM THE PRODUCT GROUP
Escherichia coli		10	EVS-EN ISO 16649-2	E	2 X YEAR/ FROM THE PRODUCT GROUP
Listeria monocytogenes 25g		Negative	EVS-EN ISO 112901-1	E	2 X YEAR/ FROM THE PRODUCT GROUP

CHEMICAL

TEST	TARGET	MARGIN	METHOD	LAB(I/E)	FREQUENCY
NaCl%		2.9	AGNO3		UPON REQUEST

MANUFACTURING PROCESS

HACCP TYPE:	HACCP manual
HACCP DOCUMENT:	K-011
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	
RESIDUES STATUS:	This product is conform to EU laws concerning dioxine, PCB's and heavy metals
TREATMENT:	pre-frying, freezing