



Species: Langoustine – *Nephrops norvegicus*

Catch Area: North East & West Atlantic - FAO Area 27

Pack – Size: 1350 g net

Date : 01/11/20

Product Description:

Whole langoustine, *Nephrops norvegicus*, Nitrogen frozen

Net weight =1.35 kg

Gross weight = 1.6 kg

- GRADE =**
- 00 – 1-7**
 - 0 – 8-10**
 - 1 – 11/15**
 - 2 – 16/20**
 - 3 – 21/25**
 - 4 – 26/35**



FINAL PRODUCT

ORGANOLEPTIC STANDARDS

- Colour:** Red tail, red-pink or red-yellow fluke. No blackness, neither on tail nor fluke.
Odour: Fresh sea odour, bland odour of langoustine.
Texture: Head and tail whole.
Cleaning: No sand in head and/or mid-section. Foreign Material - not permitted.

NUTRITIONAL FACTS (per 100 g):

Calories (kJ/kkal)	281/67
Total fat (g)	0,6
Saturated Fat (g)	0,1
Carbohydrates (g)	0
Dietary fibers (g)	0
Sugars (g)	0
Protein (g)	15,2

MICROBIOLOGICAL STANDARDS

Aerobic Colony Count (CFU/g @30°C)	<50.000
Coliform (MPN/g)	<1,0
Fecal coliform (MPN/g)	<1,0
Listeria /25g	absent

CHEMICAL STANDARDS:

Sulphite <350 ppm



FREEZING AND PACKING

00 – 1-10

0 – 1-15

1 – 16-22

2 – 23-30

3 – 31-37

4 – 38-52

Pieces laid neatly in box with tails tucked under carapace and claws straight.

Net weight packed = 1.35 kg

Sold weight = 1.5 kg

4 units of 1.5 kg strapped with plastic strapping

60 units per standard pallet

All Langoustine must be frozen to a temperature of -18°C or cooler and kept at -18°C or cooler after freezing.

Packing material: wax cardboard carton and label or polystyrene with label.

LABELLING

Label: As per customer requirements

FREEZER STORAGE:

Product is to be placed in cold storage at -20°C or colder immediately after mastering.



QUALITY CONTROL STANDARDS:

Using an appropriate sampling strategy, product will be inspected by divisional personnel at significant points in the production: incoming raw material receipt, storage and handling, packaging, freezing mastering and cold storage, to verify that final product meet all quality, workmanship, coding, marking, packaging and labelling requirements of the specification.