

v1.0

**BREADED BUTTERFLY WHITE SHRIMP, Farm Raised**

Form/Style:	Individually Quick Frozen, Breaded, Butterfly, Peeled and Deveined, Tail on
Butterfly:	A butterfly cut is a shallow cut along the whole length of the shrimp. The butterflied shrimp should be coated with a 49% Panko breading, ingredients as mentioned below, and min. 51% shrimp
Ingredients -breading:	Shrimp, Shrimp-breading consisting of: wheat flour, salt, soybean oil, corn starch, yellow corn flour, sugar, yeast, water
Common Market Name:	Breaded White Shrimp (Farm Raised)
Scientific Name:	Penaeus vannamei
Country of origin:	To be specified, Thailand or China
Grade Attributes:	Each lot of product will be USDC Lot Inspected per Sea Lion Specification
USDC:	Must meet U.S. Grade "A" attributes for flavor/odor and U.S. Grade "B" attributes for all other defects per CRF 50, Part 265-U.S. Standards for Grades of Crustacean Shellfish Products.
Net Weights:	Weight must meet or exceed 100% of declared net weight as determined by frozen weight
Soaking protocol:	Soak solution must not exceed 2% Sodium Tripoly Phosphate or Non Phosphate chemical base, 1.5% salt solution. Soak time must not exceed 4 hours for any size with minimal agitation.
Glaze:	No glaze
Count Per Pound:	Maximum end count: i.e., 21-25 count should average 25 count.
Uniformity Ratio:	Not to exceed 1.4 (5 count) 1.5 (10 count), 1.7 (20 count)
Packs:	Master: 24 LBS : 12x2 LBS or 24x1LB
Size:	To be specified at time of purchase

**DEFECTS-**

		%
Adulteration:	There is a zero tolerance on use of antibiotics. The levels at which seafood is considered adulterated, as dictated by analytical methods currently used are as follows: Chloramphenicol: 0.3ppb, Nitrofurans:1.0ppb, Fluoroquinolones: 5.0ppb, Malachite Green: 1.0ppb, Quinolones: 10ppb (Oxolinic Acid) and 20ppb (Flumequine), Ivermectin: 10ppb, Oxytetracycline: 2.0ppm	
Removal of heads:	Removal of heads preferably at packer's plant only	
Sulfiting Agents:	<100ppm Sodium Bisulfite	X
Phosphating:	Not greater than naturally occurring in shrimp (max. 0.5% residue)	<0.5
Composition ratio:	49% Panko breading, 51% shrimp	
Decomposition:	None	0
Dehydration/Freezer Burn:	<1% affected by weight	<1
Black Spot (Melanosis):	Less than 5% by count on shell; Less than 10% of the affected surface of each affected shrimp; Zero tolerance on meat	<5 <10 0
Inadvertently Peeled:	Not to exceed 2% by count	2
Improperly Headed/Cleaned:	None	0
Neck (Throat) Meat:	Neck meat length shall be no longer than the segment to which attached. Total number of shrimp with excessive neck meat (longer than the first segment) not to exceed total sample weight by 3%. Yellow meat discoloration not to exceed 1% by count	<3 <1
Yellow Nape:	Not to exceed 2% by count. Clean/no mud stains.	<2 0
Extraneous Material:	None	0
Pieces/Damaged/Broken:	Shrimp fragments, whole shrimp: broken less than 2% by count Missing/loose tails less than 3% by count	<2 <3

**QUALITY-**

Appearance:	Shrimp to be uniformly breaded; breading shall not fall off and is evenly distributed over the shrimp.
Texture:	Flesh to be firm, not tough; moist, not mushy or chalky
Odor:	Freshly caught and processed; no mushy first segment; no muddy, geosmin, no odors indicative of putrefaction, de-composition, deterioration, contamination, ammonia=trimethylamine, hydrogen sulfide, petrochemical, chlorine, rancidity or other chemicals.
Flavor:	Shall be typical of freshly harvested and processed Shrimp.
Packaging:	Net weighted shrimp shall be individually placed on plastic sheets in layers in the lined inner box with UPC and Nutritional Labeling and adequately sealed. Dimension of box: 1lb-box L H W., 2lb box L 274mm x W 137mm x H 63mm Sealed boxes then packed in a leak proof master carton, outer dimensions approx. for China origin: 450x290x300mm, 3 ply (24lbs), for Thailand origin: 445x285x290mm. Clumping less than 5%.
Labeling (Master):	Shall contain Market/Common name, country of origin, farm raised, declared net weight and shrimp size, ingredients/additives, distributor's name, address and phone number, Best if used by date 00/00/00 (2 years after production date) and Sea Lion Purchase Order Number.
Receiving Temperature:	Frozen: -10° to 0° F (-23.3° to -17.8° C)
Product Age:	Not to exceed 180 days from harvest/processing at time of receiving unless otherwise specified at time of purchase.