

COOKED PEELED & DEVEINED TAIL-ON WHITE SHRIMP, Farm raised

Form/Style: Individually Quick Frozen (IQF), Cooked Peeled & Deveined, Tail-On (CPNDTO)
 Common Market Name: White Shrimp (Farm Raised)
 Scientific Name: Penaeus vannamei
 Country of origin: To be specified
 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 100.0% of net weight as determined by net weight of glazed seafoods, AOAC Method 963.18
 Glaze: Adequate to protect shrimp from dehydration/freezer burn- Range 8% -14%
 Soaking protocol: Soak solution must not exceed 3% STPP or 3% non Phosphate chemical base, 3% salt solution. Soak time must not exceed 4 hours for any size with minimal agitation. After cooking no soaking is allowed, if necessary for IQF only pre-freezing ice bath.
 Count Per Pound: Maximum end count: i.e. 21-25 count should average 25 counts
 Uniformity Ratio: Not to exceed 1.4 (5 count) 1.5 (10 count), 1.7 (20 count)
 Packs: Master: 10 LB, Inner packs: 10 x 1 LB or 5 x 2 lbs
 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 controlled by an appropriate HACCP plan	X
Phosphating:	Max 0.5% Residue	<0.5
Composition ratio:	0.1-0.2% salt, balance shrimp	<0.2
Cooking time:	Cooking temperature 90-102 Celcius, Core temperature minimum 70 Celcius	>70
Decomposition:	None	0
Dehydration/Freezer Burn:	<1% affected by count	<1
Black Spot (Melanosis):	Less than 5% by count on tail less than 10% of the affected surface of each affected shrimp; Zero tolerance on meat	<5 <10 <1
Improperly Headed/Cleaned:	Less than 1%	<1
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 %. No yellow meat discoloration	<5 <3
Yellow Nape, Extraneous Material:	Not to exceed 2% by count	<2
Peeled, No Shells:	Properly split over the back; vein and shell removed. Presence of vein: <3% Clean: No cuts/scratches/pitting/mud stains	<2 0
Pieces/Damaged/Broken:	Shrimp fragments, whole shrimp; broken less than 2% Missing/loose tails less than 3%	<2 <3

QUALITY-

Appearance: Creamy white meat with bright orange/red streaks throughout indicating cooked product. Tails shall be bright orange/red. Shells shall be completely removed except for the sixth tail segment. Uniform throughout lot. Maximum two(2) consecutive shade variations

Texture: Fresh 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 quick frozen, placed in polyester laminated bags (PET12/LLDPE88-100 microns for both 1lb bag and 2 lbs bag) with UPC and Nutritional Labeling and adequately sealed. Dimension of bag: 1lb-regular bag 210x300mm, 2lbs regular bag 220x330mm. Sealed bags then packed in a leak proof master carton, inner dimensions approx. 284x392x220mm, 3 ply (20lbs) and 250x370x155mm, 2 ply (10 lbs) Clumping less than 5%. <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 from date of production 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