

V 1.0

WHITE SHRIMP Cooked tail-on RINGS, Farm Raised

Form/Style:	Cooked, Peeled and Deveined, Tail on
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 all 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 declared net weight as determined by net weight of glazed seafoods, AOAC Method 963.18. All 10 oz rings must have a minimum net weight of 6 oz of shrimp w/4 oz of cocktail sauce, all 12 oz rings must have a minimum net weight of 8 oz of shrimp w/4 oz of cocktail sauce, all 20 oz rings must have a minimum net weight of 13 oz of shrimp w/7 oz of cocktail sauce, all 40 oz rings must have a minimum net weight of 32 oz of shrimp w/8 oz of cocktail sauce
Glaze:	Adequate to protect shrimp from dehydration/freezer burn - Range 8% -14%
Cooking time:	Cooking Temp 90-102 Celcius, Core Temp min 70 Celcius; Shrink max. 20%
Soaking protocol:	Soak solution must not exceed 3% STPP or 3% non phosphate chemical base, 3% salt solution. Soak time must not exceed 6 hours for any size with minimal agitation. After cooking no soaking is allowed, only pre-freezing ice bath.
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: 10 LBS (or 9 LBS for 12x12oz), 10x 1lb (16x10 oz, 8x20 oz, 4x40 oz), or 1x9LBS
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. residue 0.5%	0
Decomposition:	None	0
Composition ratio:	Between 0.10-0.20% of salt, balance shrimp	<0.2
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 0
Inadvertently Peeled:	Not to exceed 2% by count	<2
Improperly Headed/Cleaned:	Not to exceed 1% by count	<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%. Yellow meat discoloration not to exceed 1% by count	<3 <1
Yellow Nape:	Not to exceed 2% by count.	<2
Extraneous Material:	None	0
Shells:	Adhere tightly to meat; Less than 10% of soft tail by count Clean: No cuts/scratches/pitting/mud stains.	<10 0
Pieces/Damaged/Broken:	Shrimp fragments, whole shrimp; broken/missing/loose tails less than 1% by count	<1

QUALITY-

Appearance:	Creamy white meat with bright orange/red streaks throughout indicating cooked product. Tails should be bright orange/red. Shell should be completely removed except for the sixth tail segment
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 hand-packed into designated plastic tray (with false bottom for drainage) in tight upright sequence with UPC and Nutritional Labeling and adequately sealed. Trays shall be packed in 10lbs master carton, for 16x10oz, 8x20 oz, 4x 40 oz rings (380x380x235mm, min. 2 ply), in 9lb master cartons (12x12 oz rings) or in 8lbs master cartons, for 4x32 oz rings (330x315x260mm)
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 processing 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.