

v. 1.0

HEADLESS SHELL ON, Easy Peel Raw, WHITE SHRIMP, Farm Raised

Form/Style: Individually Quick Frozen EZ Peel (IQF), Shell-on
 EZ Peel: A standard cut is defined as having a range of 30-35% with maximum of 35% of the body depth. Unless otherwise specified, all EZ Peel shrimp shall have standard cuts. Deep cuts are defined as having no more than 50% of the body depth.
 Common Market Name: White Shrimp (Farm Raised)
 Scientific Name: Penaeus vannamei, Stylirosteros
 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% of declared net weight as determined by net weight of glazed seafoods, AOAC Method 963.18
 Soaking protocol: Soak solution must not exceed 3% Sodium Tripoly Phosphate or Non Phosphate chemical base, 3% salt solution. Soak time must not exceed 4 hours for any size with minimal agitation.
 Glaze: Adequate to protect shrimp from dehydration/freezer burn - Range 8% -14%
 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: 20 LBS or 10 LBS, Inner: 10x2 LBS or 20x1LB or 10x1LB or 5x2 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	X
Phosphating :	Not greater than naturally occurring in shrimp (max. 0.5% residue)	<0.5
Composition ratio:	Between 0.1% and 0.2% of salt, balance shrimp	<0.2
Decomposition:	None	0
Dehydration/Freezer Burn:	<1% affected by Count	<1
Black Spot (Melanosis):	Less than 5% by count on shell	<5
Inadvertently Peeled:	Not to exceed 2% by count	2
Improperly Headed/Clean:	None	<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	<5 <3
Yellow Nape:	Not to exceed 2% by count.	<2
Extraneous Material:	None	0
Shells:	Adhere tightly to meat; Less than 10% of Soft Shells by count	<10
Discolored Shells:	Orange/pink/reddish discoloration typical of thermal/temperature abuse max 2% by count Shells white, off-white to grayish, hue characteristic to species.	<2
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: Shell to be white, tan, gray; uniform throughout lot.
 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 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 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.