

**HEADLESS SHELL ON (BLOCK FROZEN) Raw WHITE SHRIMP, Farm Raised**

Form/Style	Block frozen, Shell-on
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 Grade "A" attributes
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, 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 – Completely encased in ice
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 or 40 LBS or 50 LBS, inner packs: 6x4 LB or 10x4LB or 10x5 LB
Size	To be specified at time of purchase

<b>DEFECTS:</b>		<b>%</b>
Adulteration	No 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	Not greater than naturally occurring in shrimp (max. 0.5% residue)	<0.5
Composition Ratio	Between 0.10-0.20% of salt, balance shrimp	<0.2
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	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 less than 2%	<3 <2
Yellow Nape	Not to exceed 2% by count. Clean/no mud stains.	<2 0
Extraneous Material	None	0
Shells	Adhere tightly to meat; Less than 10% of Soft Shells by count Clean: No cuts/scratches/pitting/mud stains.	<10 0
Discolored Shells	Orange/pink/reddish discoloration typical of thermal/temperature abuse not to exceed 2% by count	<2
Pieces/Damaged/Broken	Shrimp fragments, whole shrimp; broken /missing/loose tails less than 1% by count	<1

**QUALITY:**

Appearance	Shell to be white, tan, gray; uniform throughout lot. Maximum two (2) consecutive color shade variations
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-big sizes ( 31/40 & larger): Shrimp shall be at least 1 side neatly layered, finger laid Net weighted Shrimp-small sizes (41/50 & smaller): Shrimp do not all have to be finger laid; jumble pack allowed Entire block packed in trays and completely encased in ice (double glazed) Block is poly bagged and packaged in cardboard box and placed in a leak proof master carton (min. 3-ply) and sealed.
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.