

HEADLESS SHELL ON (BLOCK FROZEN) Raw BLACK TIGER SHRIMP, Farm Raised

Form/Style	Block frozen, Shell-on
Common Market Name	Black Tiger Shrimp (Farm Raised)
Scientific Name	Penaeus monodon
Country of origin	To be specified
USDC	Must meet Grade "A" attributes
Net Weights	Weight must meet or exceed 100.0% of 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 3% 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 – 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: 24 LBS Inner boxes: 6x4 LB
Size	To be specified at time of purchase

DEFECTS:

		%
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	X
Phosphating	Not greater than naturally occurring in shrimp (max. 0.5% residue)	<0.5
Decomposition	None	0
Composition ratio	Between 0.10-0.20% of salt, balance shrimp	<0.2
Dehydration/Freezer Burn	<1% affected by weight	<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 8%. Yellow meat discoloration: not to exceed 1% by count	<8 <1
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	<10
Discolored Shells	Orange/pink/reddish discoloration typical of thermal abuse: not to exceed 2% by count	<2
Pieces/Damaged/Broken	shrimp fragments, whole shrimp, broken less than 2% loose/missing tails less than 3%	<2 <3

QUALITY:

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	Size 31/40&larger: Net weighted shrimp shall be finger laid and neatly layered on at least on 1 side Size 41/50&smaller: may not all be finger laid; jumble pack allowed Packed in trays and completely encased in ice (double glazed). Entire block poly bagged and packaged in 4 lbs cardboard and 6x4 lbs placed in a leak proof master carton (shall be 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 800 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.