

**RAW PEELED & DEVEINED TAIL-ON Raw WHITE SHRIMP, Farm raised**

Form/Style: Individually Quick Frozen (IQF), Raw Peeled & Deveined, Tail-On (PNDTO)  
 Common Market Name: White Shrimp (Farm Raised)  
 Scientific Name: Penaeus Vannamei  
 Country of origin: To be specified  
 Analysis on random lots: Independent Lab analysis or USDC inspection will be performed on random lots 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 be meet or exceed 100% 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/freezer burn- Range 8% -12%  
 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 20 LBS , Inner pack: 5 x 2 LB or 10x2 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:	Not greater than naturally occurring in shrimp; max residue 0.5%	<0.5
Composition ratio:	Between 0.1-0.2% of salt, balance shrimp	<0.2
Decomposition:	None	0
Dehydration/Freezer Burn:	<1% affected by weight	<1
Black Spot (Melanosis)	Zero tolerance on meat	0
Sand veins:	Not to exceed 2% by weight	2
Legs, Shell, Swimmerettes:	No more than 2.5% of sample by weight with attached	2.5
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
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 should be completely removed except for the sixth tail segment. Meat to be white or gray color; uniform throughout lot. Maximum 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 shall be individually quick frozen, placed in polyester laminated bags (PET12/LLDPE88-100 microns for 1lb bag and 2 lbs bag) with UPC and Nutritional Labeling and adequately sealed. Dimensions of bag: 1lb Stand up pouch 200x325mm, 2lbs regular bag 225x345mm. Sealed bags then packed in a leak proof master carton, inner dimensions approx. <5 284x392x220mm, min 3 ply (20lbs), 250x370x155mm, min 2 ply (10 lbs) and sealed. Clumping less than 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 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.