

Northern Delights

LANGOUSTINE



Scientific name(s): Nephrops norvegicus
Description of the product: Deep frozen langoustines packed in 2 kg net weight tray. Graded in 7/12, 4/7 size or mix.

ID:
Prosess
Godkjent dato

Dokumentkategori
Siste revisjon Neste
revisjonsdato
Dokumentansvarlig

1. PRODUCTION

Langoustines are caught by fish pots in the sea and then delivered to HitraMat. Stunned in fresh cold water and deep frozen in IQF.

2. PRODUCTION STANDARDS

All langoustines should be alive or fresh before produced. They are stunned and then frozen. The product shall comply in every respect with all the relevant Norwegian and EC legislation. Standard HACCP and Good Manufacturing Practice must be in order

3. CONSUMER GROUPS

Product is suitable for the general consumer except persons with shellfish allergy. Can be eaten after heat treatment.

4. PHOTOGRAPHIC STANDARDS

Product



Carton



Pallet



Labels



5. PRODUCT

Catch Area & FAO No's Country of Origin	North East Atlantic, FAO 27	Natural ingredients	100% Langoustine
Package size	2 kg net weight per tray	Weight	4 x 2kg net weight per box
Product temperature	- 18 °C or colder	Shelf life from D.O.P.	24 months
Storage temperature	- 18 °C or colder	Added ingredients	none

6. PACKAGING

Inner type	HDPE tray	Colour	White
Outer type	Cardboard carton, 320x290x385mm	Units/weight pr. pallet	40 cartons / 320 kg net weight
Pallet type	Euro Pallet	Pallet size	1740x1200x800mm

7. LABEL REQUIREMENTS/MARKINGS

Inner & Outer Packaging:	1. Scientific name/ common name/product description 2. Production date 3. Best before date 4. Net weight 5. Producers information 6. Frozen or chilled product 7. Storage and transport temperature 8. Catch Area & FAO No s Country of origin 9. Norway/EFTA Approval N°	Other information and markings can be arranged if agreed with or demanded by costumer.
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8. PHYSICAL STANDARDS

Analysis	Acceptable limits	Unacceptable limits
Appearance	Both claws, not damaged body, orange, natural colour.	Missing claw, damaged body, non- natural colour.
Weight	2 kg net weight per tray	Less than 2 kg per tray
Physical contamination such as plastic, metal and so on.	None detected	Present
Natural contamination such as shell grits and cartilage	None detected	Present

9. SENSORY ASSESSMENTS

Analysis	Fresh, cooked	Frozen	Thawed
Appearance	N/A	Uniform frozen product, no abnormalities	Well preserved product, no blemishes, typical of species.
Odour	N/A	Absent	Fresh, shellfish
Flavour	N/A	N/A	Sweet
Texture	N/A	N/A	Soft, moist meat with its structure intact
Colour	N/A	Orange	Orange

10. MICROBIOLOGICAL & CHEMICAL STANDARDS

Analysis	Acceptable limits	Unacceptable limits	Test frequency	Method used
TVC cfu/g 30 °C	< 100 000/g	> 500 000/g	According to internal	AfnorBIO 12/15-09/05 (EN ISO 4833)
Enterobacteriaceae	< 100/g	>100/g	analysis plan	AOAC 060702 (NV 013)

E. coli	< 10/g	>10/g	According to internal analysis plan	AfnorBIO 12/13-02/05 (ISO 16649-2)
Coagulase pos. staph.	< 100/g	>100/g		AfnorBIO 12/28-04/10 (EN ISO 6888-2)
Listeria m.	Absent in 25g	Present in 25g		AFNOR BIO 12/27 - 02/10 (EN ISO 12140)
Salmonella spp.	Absent in 25g	Present in 25g		NMKL71 (ISO 6579)

11. NUTRITIONAL INFORMATION

	Values/100g		Values/100g
Energy kJ	230	Total sugars (g)	0
Energy Kcal.	54	Protein (g)	10,7
Fat (g)	1,3	Salt (g)*	1,9
Of which saturated (g)	0,3	* Salt content calculated from the natural content of sodium in crab	
Carbohydrate (g)	0		

12. TRANSPORT AND STORAGE

Product is to be transported and stored at a minimum of - 18 °C except for brief fluctuations down to - 15 °C during loading and unloading.

13. INTOLERANCE DATA

Category	Yes	No	Category	Yes	No
Free from all additives	X		Free from all artificial preservatives	X	
Free from genetically/modified organisms & ingredients	X		Free from all allergens (except Crustaceans- product itself)	X	
Free from artificial flavours/enhancers	X		Free from all antibiotic /antimicrobials	X	
Free from all anti-oxidants	X		Free from all pesticides/residues	X	
Free from all colours, natural/added	X		Free from sweeteners	X	

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14. CONTACT INFORMATION

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APPROVAL N ST-343 EC

Hitramat

**Northern
Delights**

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