

East Devon Shellfish: Technical Specifications

Product

Name	IQF Half Shell Scallops
Scientific Name	Pecten Maximus
Product Description	raw, roe-on , individually quick frozen (IQF) scallops placed in a curved scallop shell
Origin	U.K.
Texture, colour, flavour, smell	Firm cream meat with roe, typical flavour and smell
Size	9/11 per kg
Process steps	Shucked, washed, frozen, glazed, packed
Availability	All year round
Producer Authorisation number	UK ND 006 EC
Catching Method	Dredge
Fishing area	FAO 27, Western English Channel, VIIe or North Sea IVb

Packing

To prevent dehydration product has customer specific glaze applied to within a tolerance of 2-3%

Product is packed into a plain bag within a plain carton. All materials are food grade and are suitable for purpose.

Product is packed 5x1kg and glazed according to customer requirements. Individual labels are added which contain all storage instructions in relevant language, production dates and other full information as required by recent EU legislation and customer commands.

Ingredients and Storage

Scallop meat (pecten maximus) **Mollusc** (90%), water, E450, E451

Store at -18 deg C or lower and use within 18 months. Once defrosted, treat as fresh product and consume within 24 hours. Do not re-freeze.

Metal Detection

All products are assessed at the factory for physical (including metal detection to 3mm Fe and 2.5mm non-Fe, <4.0mm stainless steel) and ongoing visual assessment by trained staff.

Microbiological Assessment and Hazard Analysis

East Devon Shellfish Ltd only process low risk fish products all of which are subject to a full hazard analysis assessment for foreign bodies and chemical contamination. Microbiological contamination, other than shellfish poisoning in bivalves, is not considered to be a safety issue in these fish. Documented quality maintenance procedures are in place to provide assurance that intrinsic quality characteristics are not lost.

Table 2: Microbiological Analysis

Test	Target/g	Maximum/g
DSP	Absent	16 micrograms/100 grams
PSP	Absent	80 micrograms/100 grams
ASP	Domoic acid absent	20 micrograms/100 grams
TVC	$<1 \times 10^5$	$<5 \times 10^5$
Coliforms	$<1 \times 10^3$	$<1 \times 10^3$
E. coli	<10	<10
Salmonella	0 in 25g	0 in 25g
Staphylococcus aureus	$<1 \times 10^2$	$<1 \times 10^2$

Nutritional Values/100g

Energy	118.0 (Kcal)
Protein	23.2 gram
Carbohydrate	3.4 gram
Fat (total)	1.4 gram
Cholesterol	47 mgram

Product is free from GM products

Allergen advice

Contains **Mollusc**

Doc Name:	Doc: Technical Spec	Created by:	<i>R Spear</i>
Issue No:	6	Authorised by (sign):	
Date:	20 January, 2015	Computer:	C:\QualSyst\Docs\ Technical Specs