

# LUND'S FISHERIES



*Wild caught product of USA*

Last Update: May 2018

## Specification for Item Code: Scallops in Sauce

**Category:** Seafood  
**UPC #:** SMSSBC00510  
**GTIN #** 00729926005103

### BRAND

Seafood Market

### PRODUCT DESCRIPTION

Scallops in Bacon Cream Sauce

### PACK SIZE

**A. Units Per Case:** 10  
**B. Net Weight Per Unit:** 16 oz.  
**C. Total Net Weight:** 10 lbs.

### INGREDIENT STATEMENT

Domestic Scallops Water, cream, sherry wine, unsalted butter(cream, natural flavor), corn starch, parmesan cheese[(pasteurized milk, cheese cultures, salt, enzymes), powdered cellulose to prevent caking], uncured bacon bits[(pork, water, salt, turbinado sugar, seasoning(cultured celery juice powder, salt)], salt, olive oil, sugar, garlic, onion powder, smoked paprika, natural flavor, xanthan gum, chipotle pepper powder.

### NUTRITIONAL AND PRODUCT CLAIMS

KOSHER and/or HALAL NO

### ALLERGENS/SENSITIVE INGREDIENTS US/Canada (Select all that apply)

SHELLFISH, MILK

### ALLERGENS/SENSITIVE INGREDIENTS EU (Select all that apply)

Mollusks

### SPECIAL INSTRUCTIONS (PREPARATION/HANDLING/COOKING)

Keep Frozen at 0°F or below

### COUNTRY OF ORIGIN

Labeling Required: Yes

Country: USA

### For Seafood Only:

Method of Catch: Wild

### CONTAINER INFORMATION

#### A. Box Dimension:

Length: 13.25" Width: 10.75" Height: 6.5"

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## **B. Pallet Information:**

Cases Per Pallet: 100 Cases Per Layer: 10 Layers Per Pallet: 10

## **REQUIRED PRODUCT SPECIFIC INFORMATION**

### **DEFECT CRITERIA**

All scallops shall exhibit good overall workmanship. The Scallops shall be trimmed to remove all attached viscera and shell material. The product shall be free of any signs of freezer burn or other temperature abuse.

### **FLAVOR/ODOR**

Product shall possess Class 1 good odor and flavor characteristic of the species. There shall be no odors of stale, poor quality or decomposition allowed.

### **FOREIGN MATERIALS**

Product shall be passed through fully operational metal detection equipment during packaging.

### **MICROBIOLOGICAL CRITERIA, GUIDELINES OR SPECIFICATIONS**

A. Total Aerobic Plate Count	<100,000/g
B. Total Coliforms	< 100/g MPN
C. E. coli	< 3/g MPN
D. Staphylococcus aureus (coag +)	Negative
E. Salmonella	Negative

### **RAW MATERIAL STANDARDS**

Scallops shall be U.S.D.C. Inspected and Passed Scallops and conform with applicable parts of the Code of Federal Regulations, Title 21 (Fish and Fishery Products), Title 21 (Current Good Manufacturing Procedures), and any local and State requirements. The product shall be packed complying with the Pathogen Reduction Act and a HACCP System. Lund's Fisheries, Inc. takes great pride in our products, accepting only quality merchandise for our customers. The Scallops shall be the whole intact adductor muscle. All shell material and attached viscera shall be excluded. Raw material shall not have been exposed to sodium tripolyphosphate.

### **SHELF LIFE**

(0°F or less) 24 months

### **STORAGE AND DISTRIBUTION INFORMATION**

Keep frozen at 0 F or below.

### **COMPONENT WEIGHTS OF MAJOR INGREDIENTS**

The finished product shall consist of 100% Scallops

### **NET DRAINED WEIGHT**

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The Scallops shall be water glazed to protect the product from freezer burn and /or dehydration. Net deglazed weight shall be determined according to 50 CFR 265.107©. Net package weight shall meet or exceed the stated package weight in all instances. Place contents of individual package in sealed mesh net bag and immerse in 15-liter (4-gallon) container of fresh water at 26+/-3C (80+/-5F). Introduce water of same temperature to container at rate of 4-11 liters (1-3 gallons) per minute. As soon as product thaws, as determined by loss of rigidity, transfer all material, evenly distributed, to circular tared (dry) US No.8 sieve, stainless steel ASTM E-11 with 0.0937-inch mesh openings. Without shifting material on sieve, incline to 30 degrees from horizontal to facilitate drainage. Two minutes (using timer) from time placed on sieve, transfer product to tared tub on scale (sensitive to 0.25g. or 0.01 oz.) and record weight.

## **NET WEIGHT**

Product will meet or exceed 100% of the declared net weight.

## **PACKAGING AND LABELING REQUIREMENTS**

- A. Product shall be packed inside a 2.0 mil, or heavier, heat sealed, preprinted poly sleeve.
- B. Product shall be packed in a preprinted, oyster white, staple free Master case with sufficient strength to protect the product during shipping and distribution.
- C. Case labels and printing shall conform to standards set forth by Lund's Quality Assurance.
- D. Production date code system shall consist of a five digit code. The first and fourth digits shall identify the month, the second and third digits shall represent the day and the fifth digit will represent the year. Examples are: 01014 - January 10, 2014  
01865 - June 18, 2015  
12316 - November 23, 2016
- E. Production date code shall appear on all master cases and inner packages. Date code shall be legible, and not smear due to moisture or wear.
- F. Product shall be maintained at or below 10°F during distribution.

## **PHOSPHATE CONTROL**

There are no phosphates used in the process

## **COLOR**

Good natural color; cream white color. No off or abnormal discoloration.

## **PORTION CONTROL**

As indicated on the package

## **TEXTURE**

Texture of product shall be characteristic of the species and tender not tough or mushy.

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## Nutrition Facts

Serving Size **Quantity:** 3 oz. / **Unit of measure:** oz / Other: 85 gram(s)

Example:

1/2 Cup (approx. 85 grams) or 3 Pieces (57 grams)

Serving Per Container Approx. 4

### Amount/Serving

### % Daily Value \*\*

**Calories** 80

Calories from Fat 15

**Total Fat** 2 g

5 %

Saturated Fat 1 g

0 %

Trans Fat 0 g

Polyunsaturated Fat 0 g

Omega-3 g

Omega-6 g

Monounsaturated Fat 0 g

**Cholesterol** 25 mg

8 %

**Sodium** 240 mg

10%

Potassium 350 mg

8 %

**Total Carb.** 1 g

2 %

Dietary Fiber 0 g

0 %

Soluble Fiber g

%

Insoluble Fiber g

%

Sugars 0 g

Sugar Alcohol g

Other Carbohydrate g

**Protein** 14 g

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<b>Vitamin A</b>	<b>IU</b>	<b>0 %</b>
Vitamin C	mg	0 %
Calcium	mg	0 %
Iron	mg	0 %
Vitamin D	mg	%
Vitamin E	mg	%
Vitamin K	µg	%
Thiamine	0 mg	0 %
Riboflavin	0 mg	0 %
Niacin	0 mg	0 %
Vitamin B6	mg	%
Folate	mg	%
Vitamin B12	µg	%
Biotin	mg	%
Pantothenic Acid	mg	%
Phosphorus	0 mg	0 %
Iodine	µg	%
Magnesium	mg	%
Zinc	mg	%
Selenium	µg	%
Copper	mg	%
Manganese	g	%
Chromium	µg	%
Molybdenum	µg	%
Chloride	mg	%

\*\* Percentage Daily Values are based on a 2,000 Calorie diet. Your daily values may be higher or lower depending on your calorie needs

	<u>Calories:</u>	<u>2,000</u>	<u>2,500</u>
Total Fat	(Less than)	65g	80g
Sat. Fat	(Less than)	20g	25g
Cholesterol	(Less than)	300mg	300mg
Sodium	(Less than)	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat		9	
		Carbohydrate	4
			Protein 4