

Last Update: May 2018

Specification for Item Code: Scallops in Sauce

 Category:
 Seafood

 UPC #:
 SMSSBG00507

 GTIN #
 00729926005073

BRAND Seafood Market

PRODUCT DESCRIPTION Scallops in Butter Garlic Sauce

PACK SIZE

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

INGREDIENT STATEMENT

Domestic Scallops Water, unsalted butter (cream, natural flavor), olive oil, corn starch, lemon peel, parsley, garlic, lemon juice concentrate, natural flavor, xanthan gum, guar gum, annatto Contains: Scallops

NUTRITIONAL AND PRODUCT CLAIMSKOSHER and/or HALALNO

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: 13.50" Width: 10.75" Height: 6.50"
B. Pallet Information:
Cases Per Pallet: 100 Cases Per Layer: 10 Layers Per Pallet: 10

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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.



Wild caught product of USA

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Nutrition Facts

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	
Serving Per Container Approx. 4	% Daily Value **
Amount/Serving Calories 70	70 Daily Value
Calories from Fat 15	
	2 %
Total Fat 2 g Saturated Fat 0 g	2 %
Trans Fat 0 g	5 %
Polyunsaturated Fat 0 g	
Omega-3 g	
Omega-6 g	
Monounsaturated Fat 0 g	
Cholesterol 30 mg	10 %
Sodium 200 mg	9%
Potassium 340 mg	9 % 8 %
Total Carb. 1 g	0 %
Dietary Fiber 0 g	0 %
Soluble Fiber g	%
Insoluble Fiber g	%
Sugars 0 g	70
Sugar Alcohol g	
Other Carbohydrate g	
Protein 14 g	



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Vitamin A IU	0 %
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 %
lodine 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

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	Calories:	<u>2,000</u>	2,500
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 Carbohydra	ite	300g	375g
Dietary Fiber		25g	30g
Calories per gram	1:		
Fat 9		Carbohydrate 4	Protein 4