

	Dokument id: 409 - Versjon: 3	Skrevet ut 01/08/2023, 06:49 av Svein Jakobsen
	0278 Squid powder - product specification	Status: Godkjent Forfatter Kristine Haugland (inaktiv) Godkjent dato: 11/01/2023, 08:31 Godkjent av: Lucyna Filipek

Producer:	Seagarden AS Husøyveien 278 4262 Avaldsnes Norway Tlf. +47 52 85 94 80 Fax. +47 52 85 94 90 www.seagarden-norway.com info@seagarden.no
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Product name:	Squid Powder	Product code: 0278
Product type	Molluscs powder	
EU Legal Label Declaration	See list of ingredients	
Product Description	Powder made from fresh, frozen squid (<i>Dosidicus gigas</i> , <i>Todarodes sagittatus</i> , <i>Illex argentinus</i> or <i>Loligo vulgaris</i>) from South Pacific or Atlantic Ocean. Only selected first class raw materials, manufactured under strict process and quality control. Product is cooked, dried and micro milled.	
List of ingredients in descending order of weight conforming to EU regulations	Squid (<i>Dosidicus gigas</i> , <i>Todarodes sagittatus</i> , <i>Illex argentinus</i> or <i>Loligo vulgaris</i>)	

Appearance, Taste, Aroma	Lilac or yellow fine powder (depends on species used). Characteristic taste of squid when diluted in water.
Application	For use in soups, sauces, bouillons, i.e. in food where characteristic flavour is required.
Organoleptic testing	200 ml boiling water to 4.0 g powder. Stir and let stand for 1 minute. Smell and taste. Color in both solution and powder

Packaging	Taped cartons with vacuum bag PA 18 µm/PE 40µm/embossed film 32µm extrusion laminated. Unit weight - 10 kg net One carton: 28 cm x 27 cm x 47 cm. Full pallet (30 crt): 120 cm x 80 cm x 137 cm
Label Details	Manufacturers' name and address, batch number, product name & code, date of production, date of minimum durability, allergens, ingrediens, storage conditions, weight
Shelf life	15 months when stored in unopened bags at stated conditions of storage.
Storage	This product should be kept stored in dry conditions at maximum 20 °C (68 °F)
Handling	Good hygiene must be practiced and bags should be closed immediately after use.

GMO Status	This product does not contain and is not produced using any GM ingredients or processing aids and is designated as GMO free according to EU Directive 2001/18/CE, Regulation CE 1829/2003 and Regulation CE 1830/2003.
Contamination of foreign substance	According to EU regulation 1881/2006 and later modifications
Raw material country of Origin	Peru, FAO 87 or Argentina, FAO 41
Country of manufacturing	Norway
Materials of Animal Origin	Squid (<i>Dosidicus gigas</i> , <i>Todarodes sagittatus</i> , <i>Illex argentinus</i> or <i>Loligo vulgaris</i>)
Declarable Allergens conforming to EU regulations	Molluscs , may contain traces of fish and shellfish . Due to natural content of sulphuric compounds in raw material – analysis of sulphites (SO ₂) may show values > 10 ppm. This product is not added any sulphiting agents

Suitability for Special Diets:

Coeliac	Yes	Halal	Yes
Diabetic	Yes	Kosher	No

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PARAMETERS FOR POSITIVE RELEASE

Microbiological	Frequency	Max cfu/g	Method
Total plate count	Batch	30 000	NMKL 86
Enterobacteriaceae	Batch	100	AFNOR 3M 01/06-09/97
Escherichia coli	Batch	Negative in 1g	ISO/TS 16649-3
Salmonella	Batch	Negative in 25g	NMKL 71
Mould and yeast	Batch	200	AOAC 997.02

MONITORING PROGRAM

Microbiological	Frequency	Max cfu/g	Method
Sulphite-Reducing Clostridia	Periodically	< 100	NMKL 56
Listeria monocytogenes	Periodically	Negative in 25g	BioRad Rapid L.mono

Residual material	Frequency	Method
Cadmium (Cd)	1 x / year	ICP-SFMS
Mercury (Hg)	1 x / year	ICP-SFMS
Lead (Pb)	1 x / year	ICP-SFMS

Typical nutritional content <i>Natural variations occur</i>	Frequency	g/100g	Method
Total solids	1 x / year	≥ 94	Gravimetric (similar to NMKL 23)
Protein	1 x / year	86 ± 6	Kjeldahl (similar to Regulation (EC) 152/2009)
Ash	1 x / year	5 ± 2	Gravimetric (similar to Regulation (EC) 152/2009)
Fat	1 x / year	6.0 ± 4	Acetic hydrolysis (similar to Regulation (EC) 152/2009)
Saturated	1x / 4 years	1.2	
Monounsaturated	1x / 4 years	0.4	
Polyunsaturated	1x / 4 years	2.2	
Other	1x / 4 years	0.1	
Salt (on Na)	1 x / year	2.5 ± 2	calculated (Na - ICP (similar to DIN EN ISO 17294-2))
Carbohydrate	1x / 4 years	0	
Sugars (total)	1x / 4 years	0	
Fibre	1x / 4 years	0	
Particle size	Batch	95% <106 µm	Internal method

Typical nutritional content <i>Natural variations occur</i>	Frequency	Average Content /100g	Method	
Energy	Kcal	1x / year	402	Calculated
	kJ	1x / year	1704	Calculated

Sensorial: 4 g powder in 200 ml boiling water	Frequency	Specification
Appearance of powder	Batch	Lilac or yellow fine powder (depends on species used).
Aroma	Batch	Characteristic aroma of squid when diluted in water.
Taste	Batch	Characteristic taste of squid when diluted in water.

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Material Safety Data:

Health Considerations:	This product is produced for human consumption and conforms to The Food Safety Act 1990 & Regulation (EC) No 178/2002. Norwegian Food Safety Authority supervise that Seagarden AS has systems that ensure compliance with the requirements of food law. As with all fine powder products dusting may occur, which could cause irritation to respiratory passages. Prolonged contact with the skin should also be avoided. In the event of powder contact with the eye it is recommended that prolonged irrigation with water should be carried out in the first instance and that medical advice should be sought as soon as possible if problems occur.
Fire & Explosion:	This product is non-flammable and non-toxic. As with all fine powder products it is capable of forming flammable dust clouds given the extraordinary conditions necessary for this phenomenon. Under normal conditions of use this hazard is not perceived as significant. As a precaution, sources of ignition should be eliminated and build up of dust on floor and machinery avoided.
Spillage & Disposal:	Spillages should be swept up immediately and the affected surfaces cleaned and flushed with hot water. Adequately diluted with hot water this product will not have any adverse effect on effluent management systems.
Handling & Storage:	Avoid prolonged inhalation

**This specification may be changed without prior notification, unless otherwise agreed.
Please revert to us for confirmation of the latest edition of this specification**