

	Dokument id: 444 - Versjon: 6	Skrevet ut 11/12/2023, 14:08 av Svein Jakobsen
	7411 Shrimp powder premium - product specification	Status: Godkjent Forfatter Margit Tvedt Godkjent dato: 22/11/2023, 15:03 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:	SHRIMP POWDER PREMIUM	Product code: 7411
Product type	Shrimp powder	
EU Legal Label Declaration	See list of ingredients	
Product Description	Powder made from fresh, frozen wild caught shrimp (<i>Pandalus borealis</i>) from North 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	Shrimp powder (Northern Shrimp)	

Appearance, Taste, Aroma	Orange/brown, fine powder. Characteristic taste of shrimp 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, FAO, product name & code, date of production, date of minimum durability, allergens, ingrediens, storage conditions, weight
Shelf life	21 months when stored in unopened bags at stated conditions of storage.
Storage	Store in a dry place at ambient temperature (15-28°C)
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 2023/915
Raw material country of Origin	Norway, Faroe Islands, Greenland, Russia and Canada
Country of manufacturing	Norway
Materials of Animal Origin	Shrimp (<i>Pandalus borealis</i>)
Declarable Allergens conforming to EU regulations	Crustacean , may contain traces of fish and mollusc . May contain sulphites (SO2) > 10 ppm due to natural content of sulphuric compounds in raw material. 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 25 g	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 25 g	BioRad Rapid L.mono

Residual material	Frequency	Method
Cadmium (Cd)	2 x / year	ICP-SFMS
Mercury (Hg)	2 x / year	ICP-SFMS
Lead (Pb)	2 x / year	ICP-SFMS

Typical nutritional content <i>Natural variations occur</i>	Frequency	Average Content /100g	Method
Total solids	2 x / year	≥ 94	Gravimetric (similar to NMKL 23)
Protein	2 x / year	62 ± 8	Kjeldahl (similar to Regulation (EC) 152/2009)
Ash	2 x / year	17 ± 3	Gravimetric (similar to Regulation (EC) 152/2009)
Fat	2 x / year	13 ± 6	Acetic hydrolysis (similar to Regulation (EC) 152/2009)
Saturated	1 x / 4 years	2.7	
Monounsaturated	1 x / 4 years	5.3	
Polyunsaturated	1 x / 4 years	4.7	
Other	1 x / 4 years	0.3	
Salt (on Na)	2 x / year	2.5 ± 2	calculated (Na - ICP (similar to DIN EN ISO 17294-2)
Carbohydrate	1 x / 4 years	0	Calculated
Sugars (total)	1 x / 4 years	0	
Fibre	1 x / 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	1x / year	365	Calculated
	kJ	1530	Calculated

Sensorial: 4 g powder in 200 ml boiling water	Frequency	Specification
Appearance of powder	Batch	Orange/brown, fine powder.
Aroma	Batch	Characteristic aroma of shrimp when diluted in water
Taste	Batch	Characteristic taste of shrimp 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**