

PRODUCT					
Technical Specification					
FTP 219	Revision: 01	Date: 09-06-2020	Elaborated by: DCQ	Approval: RG	Pag. 1/2

1. PRODUCT DESCRIPTION

Product name: **Shrimp Patty**

Deep-frozen product in the shape of a half moon, with a shrimp-based filling wrapped in a dough cover, evenly coated with breadcrumbs.



2. INGREDIENTS/ COMPOSITION

Ingredients: Pasta [water, WHEAT flour, breadcrumbs (WHEAT flour, water, salt, yeast), sunflower oil, pasteurized EGG, salt]; stuffing [water, 15% SHRIMP crumb*, WHEAT flour, 8% SHRIMP*, sunflower oil, salt, shrimp broth (salt, corn starch, sugar, yeast extract, olive oil, dehydrated SHRIMP, aroma, onion, spices), onion, spices, garlic].

*Shrimp used [see batch letter(s)]: Metapenaeus spp.(C) and/or Pandalus spp. (D) and/or Parapenaeopsis spp. (E) and/or Parapenaeus spp. (F) and/or Penaeus spp. (G) and/or Solenocera spp. (H) and/or Xiphopanaeus spp. (O) and/or Litopenaeus vannamei (P) and/or Protrachypene precipua (Q).

Allergens Allergens May contain traces of fish, celery, milk, soy and mustard.

GMO's Free from any type of genetically modified ingredient.

3. PHYSICAL SPECIFICATIONS

Product	Weight	Dimensions	Composition
Medium Patty	42g	76 x 62 x 21mm (aprox.)	Dough: 57% ± 2 Filling: 43% ± 2

4. ORGANOLETIC CHARACTERISTICS

Cooked Product

External cover: Brown/golden color, characteristic smell, sui generis flavor, crispy texture

Internal: Pink-orange color, characteristic smell, sui generis flavor predominantly of shrimp and spices, soft and moist texture

5. NUTRITIONAL FACTS

Nutricional Facts	Ø / 100g
Energy (kJ/kcal)	733kJ/ 174kcal
Fat	4,1 g
saturated	0,6 g
Carbohydrates	28 g
sugars	6,1 g
Fiber	1,5 g
Proteine	5,5 g
Salt	1,30 g

6. MICROBIOLOGICAL CHARACTERISTICS

Microbiological Criteria		
microorganisms	Acceptance Limits	Reference
Coliform bacteria count	$\leq 1,0 \times 10^3$ ufc/g	Guidelines for the microbiological examination of ready-to-eat foods (December 2001)
Escherichia coli count	$\leq 1,0 \times 10^2$ ufc/g	Guidelines for the microbiological examination of ready-to-eat foods (December 2001)
Coagulase positive Staphylococcus count	$\leq 1,0 \times 10^2$ ufc/g	Guidelines for the microbiological examination of ready-to-eat foods (December 2001)
Search for Salmonella s.p. in 25g	Negative at 25g	Regulation CE n° 1441/2007
Listeria monocytogenes count	$\leq 1,0 \times 10^2$ ufc/g	Microbiological Criteria Debevere (2000)

7. STORAGE AND TRANSPORT CONDITIONS

The product must be stored and transported at a temperature ≤ -18 °C, always ensuring the physical integrity of the packaging.

PRODUCT					
Technical Specification					
FTP 219	Revision: 01	Date: 09-06-2020	Elaborated by: DCQ	Approval: RG	Pag. 2/2

8. LABELING

Product Status

Deep Frozen (- 18 °C)

Conservation Instructions

Do not refreeze after defrosting

Batch encoding: XXXYYYYYY

XXX-Produto Code

YYYYYY- Date of manufacture

Health Mark / Health Record

PT-VPC-19-CE

Best Before date

18 months after the manufacture date

Conservation:

Freezer:

***** - 18 °C** Until the indicated Best Before Date

How to prepare

Fry: Without defrosting, fry in plenty of hot oil (between 150 °C and 160 °C) 3 pieces at a time, for approximately 7 minutes (until golden). The product must be submerged in oil.

This procedure guarantees a temperature of 75 °C at the thermal center of the product.

Note: All frying tests were performed on a conventional electric fryer.

9. TREATMENT METHOD

Dough and filling cooked at temperatures above 75 °C. The product after formatting is subjected to rapid cooling in a deep-freezing tunnel.

10. IDENTIFY THE INTENDED USE AND CONSUMER

Identify the intended use and consumer:

1. Who can consume the product?
2. Who can trade?
3. Who can prepare the product?
4. How to store the product?
5. What is the preparation process?
6. Should the product be refrigerated, frozen or at room temperature before preparation?
7. Should the food be refrigerated, frozen or hot before consumption?

Describe "intended use":

1. General population.
2. Retail trade.
3. End consumer or catering unit.
4. Maintain the cold chain to guarantee the specified temperature for the product, making use of isothermal equipment to transport the product.
5. Fry or in the oven, ensuring the product is completely cooked.
6. The product must always be used in the form it is presented (frozen).
7. Hot or at room temperature depending on the product (but preferably hot).

Describe "unintended but reasonably expected use":

1. The product must not be consumed by children under one year of age, the elderly and immunocompromised persons (see also allergens in point 2);
2. Not applicable.
3. Not applicable.
4. It must not be stored beyond the indicated temperature limits, beyond the expiration date shown on the label, nor must it be stored/consumed with signs of changes in organoleptic characteristics (color, smell, flavor and texture). Do not refreeze after thawing.
5. The product must not be made using other preparation methods than specified on the label. It should not be eaten raw.
6. The product must not be thawed prior to preparation.
7. The product must not be consumed frozen or refrigerated.

11. LEGAL REQUIREMENTS

The product complies with current national and European legislation.