

## CANADA SCALLOP (L) 22/44

| COMPANY DETAILS         |                                  |                |   |
|-------------------------|----------------------------------|----------------|---|
| <b>Name</b>             | Original Gourmet S.L.            | <b>Website</b> | premiumshellfish.com  |
| <b>Address</b>          | Pol. Ind. Francolí parc 26 nau 3 | <b>Email</b>   | calidad@premiumshellfish.com  |
| <b>Town</b>             | Tarragona                        |                | (For + info see page 4)   |
| <b>Country</b>          | Spain                            | <b>HR No.</b>  |  |
| <b>Tax ID No. (NIF)</b> | B43795657                        |                |   |
| <b>Telephone</b>        | +34 902 100 277                  |                |   |



| NAME                                    | CODE          | EAN 13 pack   |
|---|---------------|---------------|
| <b>CANADA SCALLOP (L)</b>               | 22440002      | 8437009940976 |
| CASHIER CODE                            | EAN 13 bag    |               |
| (01)18437009940973 (10)BATCH (15)YYMMDD | 8437009940129 |               |

| INFORMATION AND DESCRIPTION       |                                       |
|-----------------------------------|---------------------------------------|
| <b>Product name</b>               | Canadian scallop deep-frozen at sea   |
| <b>Species</b>                    | <i>Placopecten magellanicus</i>       |
| <b>Fishing gear</b>               | Extractive TBB                        |
| <b>Fishing area</b>               | FAO21                                 |
| <b>Origin</b>                     | Canada                                |
| <b>Format</b>                     | 1 pack with 2 bags of 1 kg Net weight |
| <b>Description of the content</b> | Scallop deep-frozen at sea            |

| CONDITIONS, BEST-BEFORE DATE AND CONSERVATION |                              |
|---|------------------------------|
| <b>Best -before date</b>                      | 24 months from freezing date |
| <b>Conservation and transport</b>             | Storage temperature -18°C    |
|   | Deep-frozen product          |
|   | Once thawed do not refreeze  |

| INGREDIENTS  |
|--|
| Canadian scallop meat without coral, raw, deep-frozen IQF. With balanced glazing 0%. Without additives or preservatives. |

**INFORMATION REGARDING FOOD ALLERGIES**

| Allergen information  |  |
|---|--|
| Presence of ingredients according to annex V of RD 1334/1999 and R CE 1169/2011 |  |
| Does it contain allergens?  | YES                                      |
| Gluten  | Fish                                     |
| Eggs and derivatives  | Crustaceans and derivatives              |
| Soybeans and products thereof   | Peanuts                                  |
| Dried fruits  | Milk and derivatives (including lactose) |
| Mustard   | Celery                                   |
| Sulphites   | Sesame                                   |
| <b>x Molluscs and derivatives</b>   | Lupines and derivatives                  |

| According to R CE 1169/2011 | Nutritional values per 100 g of product |
|-----------------------------|---|
| <b>Energy value:</b>        | 85.35Kj / 20.4Kcal                      |
| <b>Fats</b>                 | 0.23g                                   |
| Of which <b>saturated</b>   | 0.058g                                  |
| <b>Carbohydrates</b>        | 0.70g                                   |
| of which <b>sugars</b>      | 0g                                      |
| <b>Proteins</b>             | 3.90g                                   |
| <b>Salt</b>                 | 0.10g                                   |

**ORGANOLEPTIC ANALYSIS STANDARDS OF FINISHED PRODUCT**





| PARAMETER | DESCRIPTION                      |
|-----------|----------------------------------|
| Flavour   | Sweet to slightly salty          |
| Smell     | Seaweed/ slightly fish / neutral |
| Texture   | Firm meat                        |
| Colour    | White / pinkish                  |

**ANALYSIS OF FINISHED PRODUCT**

| MICROBIOLOGICAL STANDARDS  |              |
|----------------------------|--------------|
| PARAMETER (*RCE 2073/2005) | LIMITS       |
| *Mesophilic aerobic        | 10,000 cfu/g |
| *Enterobacteriaceae        | 1,000 cfu/g  |
| Staphylococcus Aureus      | <20          |
| *Salmonella spp            | Absence      |
| *Listeria monocytogenes    | Absence      |

| PACKING DETAILS  |  |
|--|--|
| PRIMARY PACKING (in direct contact with the food product)  | Vacuum thermoforming packing             |
| SECONDARY PACKING ①  | PP plastic packaging with peel off cover |
| PACKING DETAILS  | 2 packs per box (pack of 2 bags of 1 kg) |
| NET WEIGHT   | 2 kg Net weight                          |
| AVERAGE PIECE WEIGHT   | ± 27 g                                   |
| BOX SIZE ②   | A = 165 mm<br>B = 300 mm<br>C = 400 mm   |
|   |  |

| PALLETISATION     |                   |
|-------------------|-------------------|
| EURO PALLET SIZES | A = 1.800 mm      |
|                   | B = 800 mm        |
|                   | C = 1.200 mm      |
| Characteristics   | 8 boxes per layer |
|                   | 10 boxes height   |
|                   | Total: 80 boxes   |

| CONTACTOS   |   |
|---|---|
| <p>Para realizar pedidos ou saber o seu estado...</p>  <p><b>ORDERS AND LOGISTICS: Lluís Mestres</b><br/>sales@premiumshellfish.com</p>                    | <p>Para temas de marketing relacionados com a imagen corporativa e subscrições e cancelamentos de mailings</p>  <p><b>MARKETING AND COMMUNICATION:</b><br/><b>Sílvia Muñoz</b><br/>silvia@premiumshellfish.com</p> |
| <p>Se precisar de resolver alguma dúvida sobre a elaboração dos nossos produtos...</p>  <p><b>R&amp;D: Adrià Mestres</b><br/>chef@premiumshellfish.com</p> | <p>Para temas de qualidade e fichas técnicas de produtos</p>  <p><b>QUALITY DEPARTMENT:</b><br/>calidad@premiumshellfish.com</p>   |
| <p>Para temas de contabilidade e de faturação</p>  <p><b>ADMINISTRATION: Montse Blanch</b><br/>administracion@premiumshellfish.com</p>                   |   |