



Product specification

Prawns in brine with sweetener
Size: 150-250/lb

Date: 01.01.2024

Version: B3/ 01-2024

Prepared by: AKA

Product:	Coldwater prawns, "Ready to eat"		
Latin name	Pandalus borealis		
Catch area	North West Atlantic FAO 21. North East Atlantic FAO 27, wild caught with otter trawl		
Ingredients	Prawns, water, salt, acidifiers (E 330, E 334, E 331), preservatives (E 211, E 202), stabiliser (E 466), sweetener (E 954)		
Storage/Shelf life	Max 5 °C BB: 6 weeks from day of production. Once opened keep prawns covered in brine and use within 7 days of opening. Drain the brine before use.		
Packing format:			
Net weight/ Drained net weight	1600/900 g		
Packing material	Tubs: white or transparent plastic (PP), food approved, snap on lid, top and/or side label. Tray: cardboard, polystyrene (PS)		
Quality:	Target:	Method:	
Count	150-250/lb	Counting: Number of prawns per 454 g.	
Bits	≤ 5% (≤ 1.5 cm.)	Counting	
Unpeeled (shell, legs, guts, etc.)	≤ 3%	Counting	
Yellow	≤ 5%	Visual check	
Salt	2.2% ± 0.2	Analysis: Amount of sodium chloride in prawns	
pH	5.5 ± 0.3	Analysis: pH in brine	

Microbiology (results during first week after production):

Bacteria:	Target:	Accepted:	Method:
TVC	5,000	25,000	ISO 4833-1 3M Petrifilm
Staph. Aureus	<100	<100	ISO 6888-1 3M Petrifilm
E. Coli/g	<10	<10	ISO 4832 REC 3M Petrifilm
Coliforms	<10	<100	ISO 4832 REC 3M Petrifilm
Lactobacillus	<100	<100	ISO 15214 3M Petrifilm
Psedomonas	<100	<100	Kings Agar
Listeria kval./25 g	Neg.	Neg.	Rapid L'Mono

GMO status:	Free from genetically modified ingredients and/or raw material
Allergen status:	Crustaceans
Accreditation:	BRCGS grade AA+, MSC
Metal detection:	All products are metal detected



Nutritional information per. 100 g.

Energy kJ/kcal	306 / 72
Fat	0.9
of which saturates	0.2
Carbohydrate	0.7
of which sugars	0
Protein	15
Salt	2.2

Polar Seafood Esbjerg, 6700 Esbjerg, Denmark