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Version No: 1 -Greciamar

Product Name **Wild Argentine Red Shrimp Quick Peel, Deveined, Tail-On - TREATED**

|                          |                                                 |       |                                   |                                              |
|--------------------------|-------------------------------------------------|-------|-----------------------------------|----------------------------------------------|
| Brand                    | <b>Waterfront Bistro</b>                        |       | Category                          | Commodity                                    |
|                          |                                                 |       | Common Name                       | Shrimp/Argentine Red Shrimp                  |
| Item No                  | 75061                                           | 13/15 | Scientific Name                   | <i>Pleoticus muelleri</i>                    |
|                          | 75063                                           | 16/20 | Form                              | Headless, Deveined, Shell-on, Tail-on, IQF   |
|                          | 75062                                           | 21/25 | Processing                        | Grade, freeze                                |
|                          |                                                 |       | Wild Caught in                    | Argentina                                    |
| UPC                      | 0 21130 12568 5                                 | 13/15 | Product of                        | Argentina                                    |
|                          |                                                 |       | Net Wt.                           | 2 lb. (907g)                                 |
|                          | 0 21130 12566 1                                 | 16/20 |                                   | Following AOAC Int'l, Standard for deglazing |
|                          | 0 21130 12567 8                                 | 21/25 | Case pack                         | 10 x 2 lb.                                   |
|                          |                                                 |       | Net Case Wt.                      | 20 lb. (9.07kg)                              |
| Harvest Area             | FAO 41 (Argentina)                              |       | Shelf Life                        | 24 months from production                    |
| Fishing Gear             | Trawl Net                                       |       | Storage                           | -0° F or below                               |
| Traceability Code        |                                                 |       | Minimum Shelf life into Warehouse | 480 days from production                     |
| Certification            | All packing plants must have GFSI certification |       | Processing Facilities             | Greciamar – Supplier Tracking # S5861        |
| Intended Use by Consumer | Cook completely, before consumption             |       |                                   |                                              |
| ITF / Master Case Code   | 10021130125682                                  | 13/15 |                                   |                                              |
|                          | 10021130125668                                  | 16/20 |                                   |                                              |
|                          | 10021130125675                                  | 21/25 |                                   |                                              |

## B) SENSORY / ORGANOLEPTIC

|            |                                                                                           |
|------------|-------------------------------------------------------------------------------------------|
| Appearance | Shell on and tail-on raw shrimp, deveined, IQF                                            |
| Texture    | Normal Characteristic for species, Firm, not tough, or rubbery                            |
| Odor/Aroma | Normal Characteristic for species, no off odors                                           |
| Flavor     | Normal Characteristic for species, no muddy or off flavors                                |
| Color      | Characteristic for species, reddish pink peel, pink-white flesh, no brown or yellow color |

## C) INGREDIENT STATEMENT

Ingredients: Shrimp, Sodium Tripolyphosphate, Sodium Metabisulfite (as a preservative)

Contains: Crustacean Shellfish

## D) NUTRITIONAL INFORMATION

| Nutrition Facts                                                                                                                                                                   |                    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| 8 servings per container                                                                                                                                                          |                    |
| <b>Serving size</b>                                                                                                                                                               | <b>4 oz (113g)</b> |
| Amount per serving                                                                                                                                                                |                    |
| <b>Calories</b>                                                                                                                                                                   | <b>60</b>          |
| % Daily Value*                                                                                                                                                                    |                    |
| <b>Total Fat</b> 0g                                                                                                                                                               | <b>0%</b>          |
| Saturated Fat 0g                                                                                                                                                                  | <b>0%</b>          |
| Trans Fat 0g                                                                                                                                                                      |                    |
| <b>Cholesterol</b> 120mg                                                                                                                                                          | <b>40%</b>         |
| <b>Sodium</b> 640mg                                                                                                                                                               | <b>28%</b>         |
| <b>Total Carbohydrate</b> 0g                                                                                                                                                      | <b>0%</b>          |
| Dietary Fiber 0g                                                                                                                                                                  | <b>0%</b>          |
| Total Sugars 0g                                                                                                                                                                   |                    |
| Includes 0g Added Sugars                                                                                                                                                          | <b>0%</b>          |
| <b>Protein</b> 14g                                                                                                                                                                |                    |
| Vitamin D 0mcg                                                                                                                                                                    | 0%                 |
| Calcium 56mg                                                                                                                                                                      | 4%                 |
| Iron 0.8mg                                                                                                                                                                        | 4%                 |
| Potassium 132mg                                                                                                                                                                   | 2%                 |
| <small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small> |                    |

## E) GRADING INFORMATION

Grade Attributes must meet technical attributes of Grade A Shrimp in accordance with U.S. Standards for Grades of Fresh and Frozen Shrimp (50 CFR 265, Subpart A) with limiting factors identified in section "Product Inspection"

## ANALYTICAL PARAMETERS FOR FINISHED PRODUCT

### A) MICROBIOLOGICAL PROPERTIES

The intended use of product requires consumers to thoroughly cook it before consumption. Adequate cooking will kill potentially harmful microorganisms, thereby, eliminating this hazard. However, suppliers should adhere to the sanitation monitoring provisions in the FDA HACCP regulation and assure its sanitation operating procedures and good manufacturing practices minimize the occurrence of harmful microorganisms.

Suppliers are reminded that salmonella in raw or cooked seafood is considered an adulterant.

Tests must be conducted according to AOAC or FDA BAM

#### Maximum Tolerance

|                        |                           |
|------------------------|---------------------------|
| Aerobic Plate Count    | < 5x10 <sup>5</sup> CFU/g |
| Listeria               | neg/25g                   |
| Shigella               | neg/25g                   |
| Generic <i>E. coli</i> | < 100 MPN/g               |
| <i>S. aureus</i>       | < 100 MPN/g               |
| <i>Salmonella</i> spp. | neg/25g                   |

**B) CHEMICAL PROPERTIES****Table 1**

| Chemical contaminant | FDA level | Chemical contaminant | FDA level |
|----------------------|-----------|----------------------|-----------|
| Aldrin/dieldrin      | 0.3 ppm   | Heptachlor epoxide   | 0.3 ppm   |
| Chlordane            | 0.3 ppm   | Glyphosphate         | 0.25 ppm  |
| Chlordecone          | 0.3 ppm   | Mirax                | 0.1 ppm   |
| DDT, TDE, DDE        | 5.0 ppm   | PCB                  | 2.0 ppm   |
| Diquat               | 0.5 ppm   | Simazine             | 12.0 ppm  |
| Flouridone           | 0.5 ppm   | 2, 4 D               | 1.0 ppm   |

The FDA has determined that the possible use of environmental contaminants such as pesticides near aquaculture ponds and harvest areas requires that suppliers of shrimp evaluate the “significance” of (likelihood of these food safety hazards occurring) when conducting their hazard analysis. If there is a reasonable likelihood that pesticides or other toxic chemicals may exceed the FDA tolerance, action and/or guidance levels listed in Table 1 above, these hazards are considered significant, thus, supplier must process shrimp under an appropriate HACCP plan to assure that legal levels are met.

**Tests must be conducted according to AOAC or FDA BAM****Maximum Tolerance**

|               |          |
|---------------|----------|
| % Phosphate   | ≤0.5%    |
| % Salt        | ≤1%      |
| Sulfites      | <100 ppm |
| Lead          | .5 mg/kg |
| Total Mercury | .5 mg/kg |
| Camdium       | .5 mg/kg |

**C) PHYSICAL PROPERTIES/APPEARANCE/DEFECTS**

|                         | Tolerance                                                                              | Method                                                                             |
|-------------------------|----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| Moderate Dehydration    | ≤ 1% of surface area                                                                   | USDC                                                                               |
| Neck Meat / Yellow Nape | ≤ 5% by count                                                                          | >1/2 length of first segment                                                       |
| Discoloration           | ≤ 5% by count                                                                          | Green, pink and/or yellow, >10% of surface area                                    |
| Broken / Damaged        | ≤ 2% by weight                                                                         | < 4 segments > 70 ct; <5 segments ≤ 70 ct                                          |
| Missing Tail            | ≤ 5% by weight                                                                         |                                                                                    |
| Black Tail              | ≤ 4% by count                                                                          | < 2 mm (1/8"), 0% > 2 mm                                                           |
| Black Spot - slight     | ≤ 4% by count                                                                          | < 3 mm (1/8") on tail segment, 0% on meat                                          |
| Sand Veins              | ≤ 3% by count                                                                          | > 3 segments including tail                                                        |
| Soft Shell / Tail       | ≤ 5% by count                                                                          |                                                                                    |
| Clumping                | ≤ 10% by weight                                                                        | 2 or more shrimp stuck together                                                    |
| Glaze                   | 8% - 12%                                                                               |                                                                                    |
| Extraneous Material     | ≤ 1 piece per pound                                                                    |                                                                                    |
| <b>Total Defects</b>    | <b>≤ 10% by weight</b>                                                                 |                                                                                    |
| Color                   | Must be graded per package, shell color for all bags in each master should be uniform. |                                                                                    |
| Net Wt                  | 2 lb. (907g)                                                                           | As determined by: 50 CFR 263.221(h) / Following AOAC Int'l, Standard for deglazing |

## MANUFACTURING

### A) RAW MATERIAL

- Shrimp Purchasing plan from evaluated and approved suppliers / vessels only.
- Specification program, material handling and stock rotation of dry ingredients.
- Wild Shrimp species is *Pleoticus muelleri*
- Shrimp is preserved with Sodium Metabilsulfite

### B) RECIPE / FORMULATION

| Component Ratio       | Target | Allowable Range           |
|-----------------------|--------|---------------------------|
| <b>Shrimp</b>         | 1.0    | 1.0 (45.5% - 50.0%)       |
| <b>Soak Solution*</b> | 1.0    | 1.0 - 1.2 (50.0% - 54.5%) |

- Soak 5°C - 7°C, agitate every 15 minutes.
- Soak 90 to 120 minutes depending on size
- Avg 4% pick-up, allowable range 3% - 5%

\*Soak Solution

| Ingredient | %          |                                |
|------------|------------|--------------------------------|
| Water      | 94.0%      |                                |
| STP        | 2.0%       | (Sodium Tripolyphosphate only) |
| Salt       | 2.0%       |                                |
|            | 100% Total |                                |

### C) PROCESS AND PRODUCT ASSEMBLY

Receipt of RM > De-Head > Wash manually or mechanically > Size > Grade and inspect for Foreign matter > Cut shell (1st-5th segment)/Devein > Soak in salt/STP solution > Wash manually or mechanically > Freeze > Glaze > Pack in plastic bag > Metal Detection > Pack in master carton > Frozen Storage > Ship

### D) FINISHED PRODUCT MEASURABLES

| Shrimp      | Target Avg CT/LB | Target Avg Weight | Uniformity |
|-------------|------------------|-------------------|------------|
| 13/15 CT/LB | 14               | 32.4g ± 2.2g      | ≤ 1.5      |
| 16/20 CT/LB | 18               | 25.2g ± 2.5g      | ≤ 1.5      |
| 21/25 CT/LB | 23               | 19.7g ± 1.6g      | ≤ 1.5      |

### E) CONTROL POINTS

| Step                                                         | Minimum Monitoring Frequency                           | Monitoring Method                                              | Corrective Action for Failure                  |
|--------------------------------------------------------------|--------------------------------------------------------|----------------------------------------------------------------|------------------------------------------------|
| <b>RM receiving from approved suppliers and vessels - CP</b> | Each lot received                                      | All suppliers are pre-approved for good aquaculture practices. | Reject RM from unapproved suppliers or vessels |
| <b>Allergen Labeling on Packages - CCP</b>                   | Each production shift and/or lot of packaging material | Visual inspection.                                             | Segregate and hold for re-process or reject.   |

|                                                                        |                                                                                                  |                                                |                                                                                                                                                                                                                                               |
|------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Metal Detect finished product and check detector function - CCP</b> | Each package of finished product. Detector function tested with metal standards twice per shift. | Physical inspection through the metal detector | Isolate failed packages, investigate source of metal contamination, correct to prevent re- occurrence of contamination. All product checked through failed metal detector is segregated and re-check going back to previous successful check. |
|------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## F) ALLERGEN INFORMATION

Please indicate if the following ingredients are present in the product

| Component           | Present in product     |
|---------------------|------------------------|
| <i>Peanuts</i>      | No                     |
| <i>Tree Nuts</i>    | No                     |
| <i>Sesame Seeds</i> | No                     |
| <i>Dairy</i>        | No                     |
| <i>Eggs</i>         | No                     |
| <i>Fish</i>         | No                     |
| <i>Shellfish</i>    | <b>Yes - Shrimp</b>    |
| <i>Soy Products</i> | No                     |
| <i>Wheat</i>        | No                     |
| <i>Sulphites</i>    | <b>Yes - Sulphites</b> |

An Allergen Prevention Program to control for the contamination of allergenic ingredients in the plant must be current, reviewed regularly and updated as needed. At minimum, the Allergen Prevention Program should control the storage of allergenic materials to prevent cross contamination. Thorough sanitation of shared production lines and scheduling to prevent unintentional contamination through shared lines. A master list of all allergenic ingredients shall be maintained and the allergen program reviewed upon introduction of any new allergenic ingredients or changes to the production process.

## QUALITY CONTROL

### A) QUALITY SYSTEMS

**Plants must have at minimum the following quality systems in place:**

- Regular Federal inspection from the authorized official organization responsible for food manufacturing practices.
- HACCP plan that is reviewed, signed and dated with 1 calendar year.
- SSOP plan that is reviewed, signed and dated with 1 calendar year.
- GMP plan/policy that is reviewed, signed and dated with 1 calendar year.

### B) REGULATORY COMPLIANCE

Product must comply with CFIA (Canadian Food Inspection Agency) standards.

Product must pass metal detector after final packaging. Metal detection must be a CCP in the HACCP plan.

Product must comply with all US FDA regulations including the following:

- 21 CFR Part 101 (Labeling)
- 21 CFR Part 110 (Good Manufacturing Practices)
- 21 CFR Part 123 (Seafood HACCP)
- 50 CFR part 260.98 through 260.104 (Inspection and Certification of Establishments and Fishery Products for Human Consumption)

e. Food Drug Cosmetic Act

- (1) Section 402 – Adulterated Food
- (2) Section 403 – Misbranded Food
- (3) Section 406 – Tolerances for Poisonous Ingredients in Food
- (4) Section 408 – Tolerances and Exemptions for Pesticide  
Chemical Residues in Food
- (5) Section 409 – Food Additives
- (6) Section 701 – Regulations and Hearings
- (7) Section 702 – Examinations and Investigations
- (8) Section 402 – Adulterated Food
- (9) Section 403 – Misbranded Food
- (10) Section 406 – Tolerances for Poisonous Ingredients in Food

**C) WEIGHT CHECK**

Weight checks must be performed regularly to ensure finished product meets or exceeds declared weight.  
Any packages weighing less than the declared value must be rejected.

#### D) SHELF LIFE / PRODUCTION DATECODE

##### Total shelf life from day of production:

24 months

##### Required storage:

0°F (-18°C)

##### Coding policy (location, method, layout):

##### Inner package - NO STICKERS PERMITTED

##### 1) Lot Number (15-16 numbers)

4 First Numbers: Packer ID

2 First numbers: Production day

2 Next Numbers: Month of Production

4 Next Numbers: Year of Production

3-4 Next Numbers: Vessel Registration Number

ex.

XXXXXXXXXXXXXXXXXX

586115112019XXXX

Format interpretation:

5861 \*

\*Packer ID (4 digit code assigned by Camanchaca)

15

Production Date

11

Production Month

2019

Production Year

XXXX \*\*

\*\*Vessel Registration Numbers (between 3 & 4 numbers)

##### 2) Julian Pack Date (required)

ex.

19022

19022

Julian date, YYDDD

##### 3) S Number (inkjet-printed on bag)

S5810\_ABCD = Supplier Tracking Number for Albertsons

S5810 - Camanchaca code

ABCD – Albertsons assigned packer code TBD

(Greciamar Supplier tracking number/ packer code S5861)

##### 4) Best If Used By\*

ex. "BEST if Used By JAN 19 21" = 24 months from the production date

Best Before MMM DD YY; MMM = 3 letter month, DD= 2 digit date, YY = 2 digit year,

Production date: January 19, 2019 + 24 months = January 19, 2021

LAYOUT – Left edge



## Outer package

### 1) Lot Number (15-16 numbers)

4 First Numbers: Packer ID  
2 First numbers: Production day  
2 Next Numbers: Month of Production  
4 Next Numbers: Year of Production  
3-4 Next Numbers: Vessel Registration Number

ex. XXXXXXXXXX

586115112019XXXX

Format interpretation:

|         |                                                       |
|---------|-------------------------------------------------------|
| 5861 *  | *Packer ID (4 digit code assigned by Camanchaca)      |
| 15      | Production Date                                       |
| 11      | Production Month                                      |
| 2019    | Production Year                                       |
| XXXX ** | **Vessel Registration Numbers (between 3 & 4 numbers) |

### 2) Julian Pack Date (required)

ex. 19022  
19022 Julian date, YYDDD

### 3) S Number (inkjet-printed on carton)

S5810\_ABCD = Supplier Tracking Number for Albertsons  
S5810 - Camanchaca code  
ABCD - Albertsons assigned packer code TBA  
(Greciamar Supplier tracking number/ packer code S5861)

### 4) Best If Used By \*

ex. "BEST If Used By JAN 19 21" = 24 months from the production date  
Best Before MMM DD YY; MMM = 3 letter month, DD = 2 digit date, YY = 2 digit year,  
Production date: January 19, 2019 + 24 months = January 19, 2021

## \* summary of month (MM) abbreviations

|                       |                    |                        |                       |
|-----------------------|--------------------|------------------------|-----------------------|
| <b>JAN</b> = January  | <b>APR</b> = April | <b>JUL</b> = July      | <b>OCT</b> = October  |
| <b>FEB</b> = February | <b>MAY</b> = May   | <b>AUG</b> = August    | <b>NOV</b> = November |
| <b>MAR</b> = March    | <b>JUN</b> = June  | <b>SEP</b> = September | <b>DEC</b> = December |

\* For example only, use specific packer ID assigned to facility by Camanchaca

## MASTER LABEL FORMAT:



**WATERFRONT BISTRO  
WILD CAUGHT ARGENTINE RED SHRIMP  
SHELL AND TAIL-ON, EZ PEEL, RAW 13-15**

UPC: 21130-12568  
STN: S5810-S5861  
Pack Count & Size: 10x2 lb  
Lot: XXXXXXXXXXXXXXXX  
Best if used by: xx/xx/xx  
Handling: Keep Frozen below 0°F  
Wild Caught in Argentina. Product of Argentina



**DISTRIBUTED BY LUCERNE FOODS, INC  
P.O.BOX 99 PLEASANTON, CA 94566-0009**

## MASTER LABEL PLACEMENT(S)

### MASTER BOX

Each side will display the following labels:



13 - 15  
16 - 20  
21 - 25

1 Counts: Top right corner

2 Master Label: Center



## PACKAGING

### A) PACKING INSTRUCTIONS

**Polybag** - weigh shrimp and fill, heat sealed closed.

**Master carton** - polybags arranged inside and taped closed.

### B) INNER PACKAGING

*Project No:*

**Polybag:** Substrate: 1) .6 mil biaxially oriented nylon/3 mil PE = 3.6 mil bag (90 microns) or 2) 1 mil PET/2 mil PE sealant layer =3 mil bag (100 microns). Specification must meet 12lb/in tensile strength and minimum heat seal strength of 4lb.

### C) OUTER PACKAGING

*Project No:*

**Regular slotted corrugated shipper.**

Substrate: Double Wall - B/F flute, water resistance adhesive

**Tape closure**

## VENDOR APPROVAL

Any changes to the specification, product or process must be approved by Camanchaca

Name

Date

Title

Email