

Camanchaca Inc.
7200 NW 19th Street
Suite 410
Miami, FL 33126
Tel 800.335.7553
Fax 305.406.2285
www.camanchacainc.cl/en



Version No: 1 – Food
Partners

Product Name **Wild Argentine Red Shrimp Peel and Deveined, Tail-Off – ALL NATURAL**

Brand	PIER 33 – RETAIL		Category	Commodity
			Common Name	Shrimp/Argentine Red Shrimp
Item No	75080	10/30	Scientific Name	<i>Pleoticus muelleri</i>
	75081	30/50	Form	Peeled and Deveined, Tail-off, IQF (PND TOFF)
			Processing	Grade, freeze
	Country of Origin: (Must Meet all state, Federal and International labeling Guidelines. Inc. COOL Requirements.		Wild Caught In	Argentina
UPC	824710750808	10/30	Product of	Argentina
	824710750815	30/50		
			Net Wt.	1.5 lb. (680g) Following AOAC Int'l, Standard for deglazing
MASTER CASE CODE / ITF	10824710750805	10/30	Case pack	14 x 1.5 lb.
	10824710750812	30/50		
			Net Case Wt.	21 lb. (9.52kg)
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	18 months from pack date / 540 days from pack.
Certification	GFSI - BRC / 3 rd Party COC		Processing Facilities	Argentina – Food Partners SENASA 4055
Intended Use by Consumer	Cook completely, before consumption			

A) PRODUCT DESCRIPTION

Phosphate, Additive and Sulfite Free - Peeled and Deveined, Tail off Argentine Red shrimp. Shrimp are individually quick frozen, and ice glazed to protect against dehydration.

B) SENSORY / ORGANILEPTIC

Appearance	Peeled and deveined, tail off, IQF
Texture	Normal Characteristic for species, tender and firm, not tough, mushy, chalky or rubbery
Odor/Aroma	Normal Characteristic for species, no off odors
Flavor	Normal Characteristic for species, no muddy or off flavors
Color	Light in color, off white, light tan, pink indicative of freshly caught argentine red shrimp. Translucent is not acceptable



C) INGREDIENT STATEMENT

Ingredients: Argentine red shrimp (*Pleoticus Muelleri*)

Contains: Shrimp

D) NUTRITIONAL INFORMATION

Nutrition Facts	
6 servings per container	
Serving size about 5 shrimp (113g/4 oz)	
Amount per serving	
Calories 80	
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 150mg	50%
Sodium 200mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 18g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 0mg	0%
Potassium 220mg	4%
*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.	
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

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
<i>Aerobic Plate Count</i>	< 5x10 ⁵ CFU/g
<i>Listeria</i>	neg/25g
<i>Coliform</i>	< 100 CFU/g
<i>TPC</i>	< 100,000 CFU/g
<i>Shigella (tested in USA)</i>	neg/25g
<i>C + Staph</i>	< 10/g
<i>Generic E. coli</i>	< 100 MPN/g / < 3.0g (considered negative)
<i>S. aureus</i>	< 100 MPN/g
<i>Salmonella spp.</i>	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

Moisture – Forced Air Oven (method reference AOAC 952.08A: 85%

Phosphate: Zero Tolerance – letter of guarantee from each processor that phosphates, water and other additives have not been added

	Maximum Tolerance
Sulfites	< 10 mg / kg / < 10 ppm
Lead	.5 mg/kg
Total Mercury	.5 mg/kg
Cadmium	.5 mg/kg

C) PHYSICAL PROPERTIES/APPEARANCE/DEFECTS

	Tolerance	Method
Dehydration	None	
Neck Meat / Yellow Nape	$\leq 10\%$ by count	$< 1\times$ length of first segment or be discolored yellow / brown) or dirty

Shells, Swimmerettes, Legs	$<1\%$ by weight
Deveined Cut	Deveined depth not to exceed 4 mm



Broken / Damaged	$\leq 7\%$ by weight	< 4 segments
Improperly Deveined	$\leq 2\%$ by weight	
Black Tail	n/a	< 2 mm (1/8"), 0% > 2 mm
Black Spot	$\leq 10\%$ by count	on meat
Decomposition	None	
Metal	None	
Clumping	$\leq 10\%$ by weight	2 or more shrimp stuck together
Glaze	10% - consistent glaze that encompass entire shrimp	
Extraneous Material	≤ 1 piece per pound	
Total Defects	$\leq 10\%$ by weight	

Net Wt.	1.5 lb. (680 g)	As determined by:
----------------	-----------------	-------------------

AOAC 963.18

*Passing Levels determined by dividing weight of pieces with defects by the total weight of pieces in the sample size.

MANUFACTURING

A) RAW MATERIAL

- Shrimp Purchasing plan from evaluated and approved plants – Food Partners, Greciamar vessels only. - Acrux, Dale Nico, Ivan Primero, Virgin Itati
- Shrimp Purchasing plan from evaluated and approved vessels only. - Acrux, Dale Nico, Ivan Primero, Virgin de Itati
- Specification program, material handling and stock rotation of dry ingredients.
- Wild Shrimp species is *Pleoticus muelleri*
- Shrimp is Free of Sodium Metabilsulfite or alternate preservative

B) RECIPE / FORMULATION

Component Ratio	Target	Allowable Range
Shrimp	1.0	1.0
Soak Solution*	NOT ALLOWED	

C) PROCESS AND PRODUCT ASSEMBLY

Receipt of RM > De-Head > Wash manually or mechanically > Size > Grade and inspect for Foreign matter > Peel, Devein, remove tail > 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	Uniformity
10/30 CT/LB	18 (under evaluation)	≤ 1.7
30/50 CT/LB	37 (under evaluation)	≤ 1.7

GLAZE: 8-12% - consistent glaze that encompass entire shrimp

E) CONTROL POINTS

Step	Minimum Monitoring Frequency	Monitoring Method	Corrective Action for Failure
RM receiving from approved plants and vessels - CP	Each lot received	All suppliers are pre-approved for good food safety practices.	Reject RM from unapproved suppliers or vessels
Allergen Labeling on Packages - CCP	Each production shift and/or lot of packaging material	Visual inspection.	Segregate and hold for re- process or reject.
Metal Detect finished product and check detector function – CCP	Each package of finished product. Detector function tested with metal standards twice per shift.	Physical inspection through the metal detector Visual inspection hourly.	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>	Yes - Shrimp
<i>Soy Products</i>	No
<i>Wheat</i>	No
<i>Sulphites</i>	No

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)
- Food Drug Cosmetic Act
 - Section 402 – Adulterated Food
 - Section 403 – Misbranded Food
 - Section 406 – Tolerances for Poisonous Ingredients in Food
 - Section 408 – Tolerances and Exemptions for Pesticide Chemical Residues in Food
 - Section 409 – Food Additives
 - Section 701 – Regulations and Hearings
 - Section 702 – Examinations and Investigations
 - Section 402 – Adulterated Food
 - Section 403 – Misbranded Food
 - 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.

Gross Weight with Bag (g)	785 g
Tare Weight Bag (g)	17 g
Sub Sample Net Wt. (g)	768 g
Net Wt. (g) - Following AOAC Int't Standard for deglazing	680g

Total shelf life from day of production:

24 months

Required storage:

0°F (-18°C)

Coding policy (location, method, layout):

METHOD:

Clearly legible block lettering applied by ink jet or laser in high contrast ink. (Example: White ink on black packaging or black ink on white packaging.)

Inner package - NO STICKERS PERMITTED

1.) Lot Number (15-16 numbers)

4 First Numbers: Packer ID
2 First numbers: Vessel ID Number
2 Next Numbers: Year of Production
3 Next Numbers: Julian Catch Date

ex. XXXXXXXXXX

40558619214

Format interpretation:

4055 *

*Packer ID (4 digit code assigned by Camanchaca)

86

Vessel ID for "Acrux"

19

Production Year

214

Julian Catch Date: ex FEB 08 2019

2.) S Number (inkjet-printed on bag)

S4055 = Supplier Tracking Number
(Food Partners Camanchaca assigned packer code)

3.) USE BY

ex. USE BY JAN 19 2020 = 24 months from the production date
WHERE MMM DD YYYY;
MMM = 3 letter month, DD= 2 digit date, YYYY = 4 digit year,

LAYOUT / LOCATION

Designated Lower Back (Left of UPC)



OUTER PACKAGING

MASTER CASE

PLACEMENT:

MASTER CASE LABEL to be applied to one side panel of each master case.

Must be clearly legible, in minimum 2" tall block lettering and applied by ink jet or laser in high contrast ink in the following format:

"Sell by" date on Master Case must match the "sell by" date on the packages inside.

The "Sell By" date of at least one Master Case should be viewable on each side of the pallet.

- 1.) **Master Case Code**
- 2.) **SELL BY:**
ex. SELL BY: JAN 19 2020 = 24 months from the production date
Where MMM DD YYYY; MMM = 3 letter month, DD= 2 digit date, YYYY = 4 digit year
- 3.) **PACKER ID**
- 4.) **PACK COUNT AND SIZE**
- 5.) **NET WEIGHT**
- 6.) **DISTRIBUTED BY**
- 7.) **SENASA APPROVAL REQUIREMENTS**
- 8.) **HANDLING INSTRUCTIONS**

10/30 master case label:


10824710750805


BY:
GRAND KRUST

SELL BY/ VENDER POR: DEC 29 2021
LOT/LOTE: 40552119363
S4055
PACK COUNT & SIZE / EMPAQUE: 14 x 1.5 LBS.
NET WEIGHT/ PESO NETO: 21 LBS (9.52 KG)
DISTRIBUTED BY/ DISTRIBUIDO POR:
CAMANCHACA INC. 7200 NW 19TH STREET,#410
MIAMI, FL 33126
 **SENASA N° 4055/120073/2**
INDUSTRIA ARGENTINA
22/66PZS/KG

Keep at -0°F (-18°C)

10/30

30/50 master case label:


10824710750812


BY:
GRAND KRUST

SELL BY/ VENDER POR: DEC 29 2021
LOT/LOTE: 40552119363
S4055
PACK COUNT & SIZE / EMPAQUE: 14 x 1.5 LBS.
NET WEIGHT/ PESO NETO: 21 LBS (9.52 KG)
DISTRIBUTED BY/ DISTRIBUIDO POR:
CAMANCHACA INC. 7200 NW 19TH STREET,#410
MIAMI, FL 33126
 **SENASA N° 4055/120073/2**
INDUSTRIA ARGENTINA
66/110 PZS/KG

Keep at -0°F (-18°C)

30/50

*** summary of month (MMM) abbreviations**

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

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:

SENASA DESIGN 4055/120073/1

C) OUTER PACKAGING

Project No:

Display Case

Tape closure

VENDOR APPROVAL

Production Facility: Food Partners Patagonia S.A.

FDA 19580123252

SENASA 4055

Contact Name/Title: Bruno Apliche – Quality Manager

Address: Colombia 1805

City, State, Zip Puerto Madryn, Chubut, Argentina 9120

Office Number: 54 9 280 445 5225

Fax Number: n/a

Cell Number: n/a

Email: info@food-partners-patagonia.com

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

Name

Date

Title

Email