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PRODUCT SPECIFICATIONS

Date of issue: November 2022
PRODUCT: Squid tubes
SIZES: U5
PRODUCT INFORMATION: IQF frozen tubes
GLAZE: 30% glaze, not compensated (70% net weight)
LATIN NAME: Todarodes pacificus or Illex argentinus
RAW MATERIALS: Pacific squid or Atlantic squid
CATCH METHOD / CATCH AREA: Trawl / FAO61 or FAO41
PROCESS FLOW: Thawing, wing-off, heading & gutting, skin peeling, rinsing, inspecting, grading, running water rinsing, soaking, rinsing, quick freezing, weighing, glazing, reinspecting, metal detecting, packing.
PRESENTATION & PACKAGING: 10 x 1 kgs (in poly liner bag) into master carton
LABEL: Frozen cleaned squid tubes glazed with 30% water <i>Todarodes pacificus</i> or <i>Illex argentinus</i> Catch area: Northwest Pacific FAO61 or FAO41 Content: 1 kilo (bag) / 10 kilo (mc) Net weight: 700 gram (bag / 7 kilo (mc) Size: U5 Lot: Production date:..... Best before: First freezing date: Origin: China (plant no)..... Catch method: Otter twin trawls Ingredients: Pacific squid 95% or Atlantic squid 95%, water, acid/stabilizer (citric acid E330, sodium citrates E331) Never refreeze a thawed product Keep frozen at -18°C Imported by Welmar Seafood BV, Tromplaan 5 3342 TR H.I. Ambacht, The Netherlands
INGREDIENTS: Squid 95%, water, acid/stabilizer (citric acid E330, sodium citrates E331)
ALLERGENS: Mollusks
GENERAL: Frozen product should be kept at -18 °C at all times. Packing material shall be suitable for food products. Never refreeze a thawed product. To be fully cooked before consumption. Although we take considerable care during processing, it is possible that in exceptional cases a bone may be left in the product.



PRODUCT IMAGE:



ORGANOLEPTIC CHARACTERISTICS:

Condition : Frozen	Smell : No off odour
Colour : White	Texture : Firm
Flavour : Natural	

MICRO REQUIREMENTS

Microbiology	Target	Limit	Unit	Method
TPC	< 100.000	< 1.000.000	CFU/G	ISO 4833-1 (Q)
STAPH AUREUS	< 100	< 1.000	CFU/G	ISO 6888-2 (Q)
E COLI	< 10	< 100	CFU/G	ISO 16649-2 # (Q)
ENTEROBACTERIA	< 1.000	< 10.000	CFU/G	ISO 21528-2 (Q) (2)
SALMONELLA		Absent in 25gr	Gr.	ISO 6579 # (Q)
LISTERIA	Absent in 25gr	< 100	CFU/G	ISO 11290-1 # (Q)
HISTAMINE (only for Tuna)	< 100	< 200	MG/KG (PPM)	

According European Hygienic legislation No. 2073/2005 of the European Commission, no microbiological criteria are stated for raw (fresh or frozen) fish product. The above mentioned standards are therefore an indicator for quality.

Nutrition Facts - Todarodes pacificus or Illex argentinus*

Source: nutritiondata.self.com

Serving Size 100gr

Energy	385 kJ /92 kcal
Total Fat	1.4 gr.
Saturated Fat	0.4 gr.
Total Carbohydrate	3.1 gr.
Sugars	0 gr.
Proteins	15.6 gr.
Salt**	110 mg.

*Fish is a natural product, nutritional values can vary by season, gender, feed and age.

**The salt content is exclusively due to naturally occurring sodium.

Quality and food safety is one of our core values of our company. Therefore we prefer GFSI- certified suppliers, but we are also provided by non-certified suppliers.

The information here in is believed to be correct but no warranty is given. Customers should conduct tests to determine the suitability for their specific needs.

WELMAR SEAFOOD B.V.

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