

Issue Date: 16th May 2019

Rev: 06

Product Code: 8006P



PRODUCT SPECIFICATION

Product Name: Panko Prawns

Product Code: 8006P

Brand: Pacific West

Product Description: Frozen par fried peeled deveined tail on (PDTO) - torpedo prawns coated in coarse Japanese crumb. Product is par fry with RSPO Palm oil.

Finished Product Attributes and Data

Physical Parameter

Parameter Specification

Size

16/20 pcs/lb

Meat Content

50% average

Packing

Carton – 6.24Kg

Inner – 6 × 1.04Kg (40 pcs per inner)

Appearance

Tail fan on, long stretched prawns coated with light brown coloured breadcrumb.

Nutritional Information

Servings Per Pack: 10 (inner)		
Serving Size: 100 g		
	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1020 kJ (243 Cal)	1020 kJ (243 Cal)
Protein	6.2 g	6.2 g
Fat	Total	13.9 g
	Saturated	6.7 g
Carbohydrate	Total	23.3 g
	Sugars	2.2 g
Sodium	436 mg	436 mg

Nutritional values are based on average figures. Actual serving size and nutrient values may differ due to factors such as seasonal variation of ingredients and raw materials. This information is correct at the time of analysis.

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Ingredient Listing

Prawns (50%), Breadcrumbs [**Wheat** Flour, Palm Oil, Sugar, Salt], Batter [Rice Flour, Water, Thickener (1442), Sugar, Salt, **Squid** Extract Powder, Garlic Powder, Flavour Enhancer (621), Celery, **Soy** Flour], Stabilisers (450, 451).

Allergy Advice:

Contains Crustacea (Prawn), Wheat (Gluten), Fish, Soybean.

May contain traces of Milk, Egg.

Disclaimer:

For human consumption only. Not to be used as bait or feed for aquatic animals.

Cooking Instructions

Deep Fry: Cook from frozen. Preheat oil to 180°C. Cook prawns for 4-5 minutes or until golden brown.

(All cooking appliances vary in performances, these are guidelines only)

Country of Origin

Packed in Malaysia/Myanmar from local and imported ingredients.

Manufacturer HACCP or Food Safety Programmes

4.1 Food Safety Programmes: HACCP- 3rd Party Audit Organization: Ministry of Health Malaysia

4.2 Food Safety Programmes: British Retail Consortium (BRC) Technical Standard - 3rd Party Audit Organization: National Britannia Certification Limited.

Shelf Life

24 months from the date of manufacture provided it has been maintained under storage and transport conditions laid out in this specification.

Handling, Storage and Distribution

The finished product must be stored at or below -18°C. Do not refreeze.