

Issue Date: 31st May 2018

Rev: 03

Product Code: 8003



PRODUCT SPECIFICATION

Product Name: Salt & Pepper Squid

Product Code: 8003

Brand: Pacific West

Product Description: Frozen raw natural tender pieces of squid which are scored to give a unique texture & appearance, coated in an authentic salt pepper coating. Product is par fry with RSPO palm oil.

Finished Product Attributes and Data

Parameter Specification

Size

40 – 65 pcs/kg

Meat Content

70% average

Packing

Carton – 3Kg

Inner – 3 × 1Kg

Appearance

Pineapple – cut squid chunks coated in salt & pepper coating.

Nutritional Information

Servings Per Pack: 6 (Ave) / 18 (Ave)		
Serving Size: 160 g		
	Avg Qty Per Serving	Avg Qty Per 100g
Energy	1608 kJ (384 Cal)	1005 kJ (240 Cal)
Protein	13.6 g	8.5 g
Fat	Total	23.7 g
	Saturated	11.2 g
Carbohydrate	Total	29.3 g
	Sugars	1.6 g
Sodium	776 mg	485 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.

Ingredient Listing

Squid (70%), Coating [**Wheat** Flour, Water, Palm Oil, Thickeners (1420, 1404), Sugar, Salt, Pepper, Mineral Salts (450, 500), Celery Seed, **Wheat Gluten**, Flavour Enhancer (621), Colour (160c)].

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Allergy Advice:

Contains Fish, Wheat (Gluten).

May contain traces of Crustacea, Milk, Soybeans, Egg.

Cooking Instructions

Cook from frozen

Deep Fry: Preheat oil to 180°C. Cook squid for approximately 3 - 4 minutes or until golden brown.

Conventional Oven: Preheat oven to 190°C (or 180°C fan forced). Place squid on a baking tray and bake for approximately 20 - 22 minutes or until golden brown.

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

Country of Origin

Malaysia.

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.