



ORIGINAL DATE	22.08.2002
LAST CHANGE	03.03.2020
MADE BY	Viktorija Domarkienė
APPROVED BY	
APPROVAL DATE	

ARTICLE NR. S BRC 063		ARTICLE NAME IQF, Breaded crab claw, real pincer, Jui-Si 4 x 1 kg	
CUSTOMER Nettuno, Italy			
PRODUCER			
BUSINESS ADDRESS VG ITALY Via Cerquiglia 162 06049 Spoleto (PG) ITALY		FACTORY ADDRESS PLUNGĖS KOOPERATINĖ PREKYBA Birutės street 50 90112 PLUNGĖ LITHUANIA LT 68-08 EB	
CONTACT Marcello Morichelli TEL +39 0743 674621 FAX +39 0743 674620 E-MAIL www.viciunai.eu		VETERINARY No. CONTACT Ingrida Rupeikienė TEL +370/448.73170 FAX +370/448.71674 E-MAIL Ingrida.Rupeikiene@vici.eu	
INGREDIENTS (for label, in decreasing order, mentioning all E numbers) Ingredients: water, surimi 26% (fish meat, stabilizers: E420, E450, E451, E452; sugar), crumbs (wheat flour, salt, spice: paprika, yeast), starch (contains wheat), real pincer, battermix (wheat flour, modified wheat starch, wheat starch, potato starch, salt), egg white, soy protein, rapeseed oil, sugar, salt, modified starch, flavouring (contains crustaceans and taste enhancer: E635), humectant: sorbitol, taste enhancer: monosodium glutamate, colorant: paprika extract.			
NUTRITIONAL INFORMATION (100g finished product). Allowed deviation of nutritional information according EU and/or country law and ALLERGENIC INFORMATION			
		ALLERGEN	Y/N
Fats, g	1,9	Cereals (gluten)	Y
of which saturates g	0,2	Crustaceans	Y
Protein, g	8,2	Egg	Y
Carbohydrates, g	25,6	Fish	Y
of which sugars g	3,1	Peanuts	N
polyols g	1,7	Soybeans	Y
Fibre g	0,7	Molluscs	N
Sodium g	0,61	Milk/Lactose	N
Total kcal	148	Nuts	N
Total kJ	627	Celery	N
		Mustard	N
		Sesame seeds	N
		SO2 >10mg/kg	N
		Lupine	N
CROSS CONTAMINATION			
		Molluscs	
		Milk/Lactose	
		Celery	
		Mustard	
CHARACTERISTICS			
ORGANOLEPTIC & PHYSICAL			
Appearance	breaded crab claw with real pincer, uniform size and form. Attention: This Product contains natural piners. Eat carefully to avoid cuts and scratches.		
Colour	inside product: white; outside: orange (light crumbs)		
Texture	Rough		
Odour	Fresh specific surimi product		
Taste	Fresh specific surimi product		
Wrapping	No wrapping		
Packaging Style	IQF		
Pack weight	1kg		
Conservation/prep.	Recommended storage times for star marked appliances:*(-6)°C 1 week;*(-12)°C 1 month;****(-18)°C Use by best before date. Heat the oil at 170°C. Fry the product until golden brown 5min. Heat oven to 200°C. Brush a non-stick baking sheet with the oil. Transfer the crab claws to the the baking sheet, spray the both sides with the oil and bake for 20 minutes.		
MICROBIOLOGICAL			
TEST	TARGET	MAX	METHOD
Bacillus Cereus 1g	1000	1000	LST EN ISO 7932:2005
Coagulase-positive Staphylococci 1g	100	1000	LST EN ISO 6888-1+A1:2005
L. Monocytogenes 25g	absent	absent	LST EN ISO 11290-1:2003; LST EN ISO 11290-1:2003/P:2004; LST EN ISO 11290-1:2003 /A1:2004
Salmonella 25g	absent	absent	LST EN ISO 6579:2003
TPC 1G	1000	10000	LST EN ISO 4833-1:2013
CHEMICAL			
TEST	TARGET	MARGIN	METHOD
MOISTURE	55,00%	+/-3	WITH INFRARED LAMP
Ph	7	+/-0,5	WITH PH METER
SALT	1,53%	+/-0,3	AGNO3
MANUFACTURING PROCESS			
HACCP TYPE:	SAFETY AND QUALITY OF SURIMI BREADED PRODUCTS		
HACCP DOCUMENT:	HACCP PROGRAM AND QUALITY CONTROL SHEETS		
GMO STATUS:	This product is only containing GMO free ingredients and is not concerned on EC 1829/2003 and 1830/2003		
IONISATION:	This product is only containing non ionisated ingredients		
NANOTECHNOLOGIES	This product is not containing nanomaterials		
RESIDUES STATUS:	This product is conform to EU laws concerning dioxine, PCB's and heavy metals.		
TREATMENT:	Forming, Pasteurization, Freezing and Breeding		
Viciūnai Group representative:	Customer representative:		
Company:	Company:		
Name – position – signature:	Name – position – signature:		
Date:	Date:		



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ARTICLE TITLE	IQF, Breaded crab claw, real pincer, Jui-Si 4 x 1 kg
CUSTOMER	Nettuno, Italy

PACKAGING				
PRIMARY	DESCRIPTION & COMPOSITION	Thickness mk	Dimensions	WEIGHT PER SALES UNIT
EXTERNAL (SALES UNIT)	carton box white		185x160x75	xxx g
LABEL	polypropylene Jui-Si		105x100	0,7 g
CHANGEABLE FIELDS :		SYSTEM/LOCATION :		
Lotnumber	XXXX S BRC 063	codes for the production date X=codes for year (V=2019, Z=2020, ...) YYY codes for the YYYth day of year + article number		
Best before end	YY.ZZZZ	=production date + 18 months YY=month ZZZZ=year		
BARCODE 2				
BARCODE	8001179010083			

SECONDARY (MASTER)	DESCRIPTION & COMPOSITION	GSM g/m²	DIMENSIONS	WEIGHT PER SALES UNIT
TYPE:	Carton box,white Fefco 0201			xxx g
DIMENSIONS:	INTERNAL		390x165x155	
DIMENSIONS:	EXTERNAL		396x171x168	
UNITS PER MASTER	4 units per carton			4 kg
PRINT:	on the carton			
CHANGEABLE FIELDS :		SYSTEM/LOCATION :		
Lotnumber	YYYY S BRC 063	codes for the production date X=codes for year (V=2019, Z=2020, ...) YYY codes for the YYYth day of year + article number		
Best before end	YY.ZZZZ	=production date + 18 months YY=month ZZZZ=year		
BARCODE 2				
BARCODE	no			

TERTIARY (PALLET)	DESCRIPTION & COMPOSITION	GSM g/m²	DIMENSIONS	WEIGHT PER SALES UNIT
TYPE	EPAL Certified Euro pallet		800x1200 mm	25 kg
NUMBER CARTONS PER LAYER	14 cartons per layer			
NUMBER LAYERS PER PALLET	10 layers per pallet			
NUMBER CARTONS PER PALLET	140 cartons per pallet			560 kg
PALLET HEIGHT			1830 mm	
CARDBOARD SHEETS				790 g
PROTECTION COVER	Brace film	17	50 m2	360 g
	Brace carton	420	300x1850	4x130 g
PALLET LABEL	4 pp neutral	45	120x200	4x1,6 g
CHANGEABLE FIELDS :		SYSTEM/LOCATION :		
Lotnumber	XXXX S BRC 063	codes for the production date X=codes for year (V=2019, Z=2020, ...) YYY codes for the YYYth day of year +article number		
Best before date	ZZZZ.YY.XX	Production day + 18 months zzzz = year yy = month xx= day		
BARCODE	no			

Vičiūnai Group representative:	Customer representative:
Company:	Company:
Name – position – signature:	Name – position – signature:
Date:	Date: 28.10.20

NETTUNO AGRIETABILI S.p.A.