Issue Date: 7th May 2019

Rev: 04

Product Code: 8000



PRODUCT SPECIFICATION

Product Name: Squid Rings "Classic" Crumbed (Natural)

Product Code: 8000 **Brand:** Pacific West

Product Description: Frozen raw tenderised natural squid rings coated in a light & crispy

breadcrumb. Non par fry.

Finished Product Attributes and Data Parameter Specification

Size

40-60 rings/kg

Meat Content 40% average

Packing Carton – 5Kg Inner – 5 × 1Kg

Appearance

Natural squid rings coated with orange coloured breadcrumb.

Nutritional Information

Servings Per Pack: 10 (inner)/50 (outer)			
Serving Size: 100 g			
		Avg Qty Per Serving	Avg Qty Per 100g
Energy		598 kJ (143 Cal)	598 kJ (143 Cal)
Protein		8.4 g	8.4 g
Fat	Total	1.3 g	1.3 g
	Saturated	Less than 1 g	Less than 1 g
Carbohydrate	Total	24.4 g	24.4 g
	Sugars	Less than 1 g	Less than 1 g
Sodium		360 mg	360 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 (40%), Breadcrumb (30%) [**Wheat** Flour, Palm Oil, Sugar, Salt, Colours (160c, 150a)], Batter [**Wheat** Flour, Water, Thickeners (1404, 412), Sugar, Pepper, Salt, Raising Agents (450, 500), **Soy** Flour, Flavour Enhancer (621)].

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Allergy Advice:

Contains Fish, Wheat (Gluten), Soybeans. May contain traces of Crustacea, Milk, Egg.

Cooking Instructions

Deep Fry: Cook from frozen. Preheat oil to 180°C. Cook squid for 2.5 - 3 minutes or until golden brown.

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

Country of Origin

Packed in Malaysia 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.