



ORIGINAL DATE	17.03.2003
LAST CHANGE	27.05.2020
MADE BY	Viktorija Domarkienė
APPROVED BY	
APPROVAL DATE	

ARTICLE NR.		S BRC 112	
ARTICLE NAME		IQF Breaded crab claws from surimi, real pincer, VICI, 4 x 1 kg	
CUSTOMER		Italy	
PRODUCER			
BUSINESS ADDRESS		FACTORY ADDRESS	
VG ITALY Via Cerquiglia 162 06049 Spoleto (PG) ITALY		PLUNGĖS KOOPERATINĖ PREKYBA Birutės street 50 90112 PLUNGĖ LITHUANIA	
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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: monosodiumglutamate, colorant: paprika extract.

Language on the packaging: English, Italian, French, German.

NUTRITIONAL INFORMATION (100g finished product). Allowed deviation of nutritional information according EU and/or country law and ALLERGENIC INFORMATION

		ALLERGEN	Y/N	ALLERGEN	Y/N	CROSS CONTAMINATION
Fats, g	1,9	Cereals (gluten)	Y			Molluscs
of wich saturates g.	0,2	Crustaceans	Y			Milk/Lactose
Protein, g	8,2	Egg	Y			Celery
Carbohydrates, g	25,6	Fish	Y			Mustard
of wich 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			

CHARACTERISTICS**ORGANOLEPTIC & PHYSICAL**

Appearance	breaded crab claw with real pincer, uniform size and form. Attention: This Product contains natural pinchers. 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/****α***(-18)°C Use by best before date. Heat the oil at 170°C. Fry the still frozen product until golden brown 5 min. 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	LAB(I/E)	FREQUENCY
Bacillus Cereus 1g	1000	1000	LST EN ISO 7932:2005	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
Coagulase-positive Staphylococci 1g	100	1000	LST EN ISO 6888-1+A1:2005	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
L. Monocytogenes 25g	absent	absent	LST EN ISO 11290-1:2003; LST EN ISO 11290-1:2003/P:2004; LST EN ISO 11290-	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
Salmonella 25g	absent	absent	LST EN ISO 6579:2003	E	1 TEST PER MONTH FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")
TPC 1G	1000	10000	LST EN ISO 4833-1:2013	E	1 TEST PER WEEK FROM THE PRODUCT GROUP (HACCP - "LABORATORY CONTROL PROGRAM")

CHEMICAL

TEST	TARGET	MARGIN	METHOD	LAB(I/E)	FREQUENCY
MOISTURE	55,00%	+/-3	WITH INFRARED LAMP	I	EVERY BATCH
Ph	7	+/-0,5	WITH PH METER	I	EVERY BATCH
SALT	1,53%	+/-0,3	AGNO3	I	EVERY BATCH

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 Breading

Viciūnai Group representative:	Customer representative:
Company:	Company:
Name – position – signature:	Name – position – signature:
Date:	Date:



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CUSTOMER	Italy

PACKAGING				
PRIMARY	DESCRIPTION & COMPOSITION	Thickness mk	Dimensions	WEIGHT PER SALES UNIT
EXTERNAL (SALES UNIT)	Printed carton box VICI		185x160x75	46,69 g
PRINT	on the box			
CHANGEABLE FIELDS :		SYSTEM/LOCATION :		
Lotnumber	XXXX S BRC 112	codes for the production date X=codes for year (V=2019, Z=2020, ...) YYY codes for the YYYth day of year + article number =production date + 18 months XX=day YY=month ZZZZ=year		
Best before date	XX.YY.ZZZZ			
BARCODE 2				
BARCODE		4770190037426		

SECONDARY (MASTER)	DESCRIPTION & COMPOSITION	GSM g/m²	DIMENSIONS	WEIGHT PER SALES UNIT
TYPE:	Carton box,white Fefco 0201			150 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	XXXX S BRC 112	codes for the production date X=codes for year (V=2019, Z=2020, ...) YYY codes for the YYYth day of year + article number =production date + 18 months XX=day YY=month ZZZZ=year		
Best before date	XX.YY.ZZZZ			
BARCODE 2				
BARCODE		14770190037423 EAN 128		

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				709 g
PROTECTION COVER	Brace film	17	50 m2	201 g
	Brace carton	420	300x1850	572 g
PALLET LABEL	4 pp neutral	45	120x200	8 g
CHANGEABLE FIELDS :		SYSTEM/LOCATION :		
Lotnumber	XXXX S BRC 112	codes for the production date X=codes for year (V=2019, Z=2020, ...) YYY codes for the YYYth day of year + article number =production date + 18 months zzzz = year yy = month xx= day		
Best before date	ZZZZ.YY.XX			
BARCODE		24770190037420		

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